

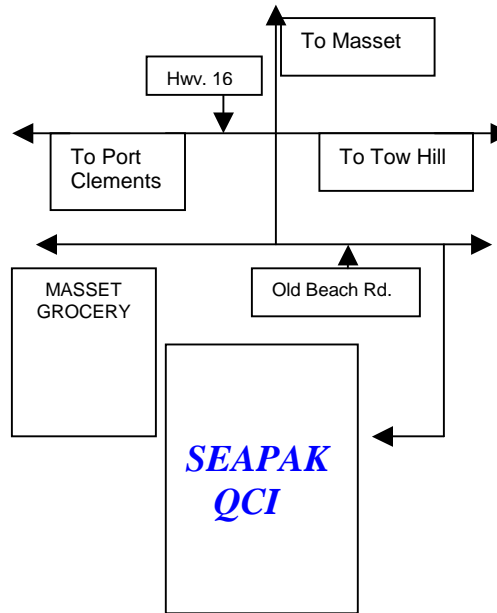
## Fascinating Fish Fact

For maximum results, fish should be dressed/cleaned & iced\* right away, then frozen as soon as possible.

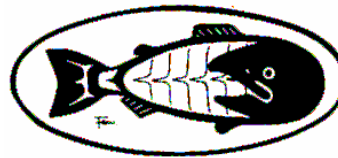
**Freezing fish locks in the degree of freshness present at the time of freezing.** By using *SEAPAK QCI* you are choosing the highest quality processing available. Due to our convenient location right here on the Queen Charlotte Islands, we are able to deal with your fish much sooner than any other processor, resulting in a fresher product for you.



\*Shaved ice available @ Masset Grocery, beside Seapak QCI



***SEAPAK Q.C.I.***  
*You catch the fish, and we'll capture the freshness, right here on the Queen Charlotte Islands*



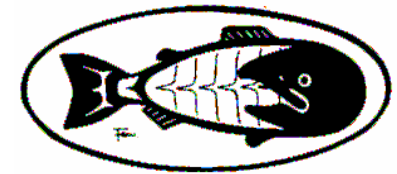
2009

# **SEAPAK**

## **Q.C.I.**

FEDERALLY REGISTERED  
 SEAFOOD PROCESSING PLANT

**Custom Processing,  
 Packing & Sales  
 of WILD Seafood**



1620 Old Beach Road  
 P.O. Box 723  
 Masset, B.C. V0T 1M0  
 Ph: 250-626-3848  
 Fax: 250-626-3847  
[seapak@mhtv.ca](mailto:seapak@mhtv.ca)

From July 1 – Sept. 1  
 Hours: daily 10am-8pm,  
 Except Weds., closed to 2pm  
 Closed lunch 1-2pm, dinner 5-6pm  
 Reduced hours: June & Sept.

## Let us look after your catch



When we receive your fish, it is weighed, washed, cut to your instructions, smoked &/or blast-frozen & vacuum packed. Recovery estimates for dressed head/off fish listed at the end of each process.

Steaks - vertical cut, bone in, skin around, ideal for barbecuing, frying and broiling (80%)

Portion size fillets - horizontal boneless cut usually a 1-lb. piece, ideal for bbqing or baking. (76%)

Whole – the whole fish (dressed) or whole fillets, great for your own home canning or smoking, or for that BIG Bar-b-que.

Lox/Cold Smoked – has a lighter smoke & delicate salmon flavor, almost buttery texture when sliced paper-thin. Use on bagels with cream cheese, elegant appetizers & fancy pizza topping. (65%)

Hot Smoked – a delicious flavor of smoke & salmon with a firm, flaky texture, great in pastas, salads, pate & mousse. (60%)

Seapak Strips – “candied” salmon, sweet, chewy & salty all at the same time. An excellent hors d’oeuvre, finger food of the gods! (38%)

## Packaging and Shipping



When you can't or don't want to carry your catch home with you, we can ship it via Federal Express. Having many years of experience in the shipping industry, FedEx promises fast, efficient service - even to the U.S. With a daytime shipping address (i.e. someone can be there to receive the package) and a social security number (for US customs clearing only) your fish should arrive safely and on time. For remote areas in Canada, we ship to the nearest airport via Air Canada Cargo.

Your frozen seafood is packed in Aqua-Pak styro coolers with cardboard outers, ensuring you receive your order in the best possible condition.

Estimated delivery: 1-2 weeks if no smoking, 4-8 weeks if you have smoking. Tell us the weight and destination and we'll give you a shipping quote. Here are some estimates\*:

(\*Subject to change, up or down due to fuel s/c)

Weight	Vancouver	Calgary	Toronto	US
30 lbs	\$ 95	\$115	\$140	\$170
50 lbs	\$110	\$150	\$190	\$210
70 lbs	\$135	\$185	\$240	\$270



## Fish Processing Fees:

**Based on incoming weight:**

**Freezing:** (includes vac.packing)  
 Cut and pack.....\$1.60/lb  
 Cold Smoke.....\$2.50/lb  
 Hot Smoke.....\$2.70/lb  
 Candy Smoke.....\$3.50/lb  
 Whole (no vac-pack).....\$1.00/lb  
 Custom pack (no cutting)...\$1.25/lb  
**Coolers** (includes cardboard)  
 Large, medium & small –  
With processing.....\$25.00  
Without processing:  
 Large.....\$30.00  
 Medium.....\$28.00  
 Small.....\$25.00  
 Mini.....\$10.00  
 Fish Box.....\$ 6.00

ALL PRICES SUBJECT TO CHANGE

## “WILD” Seafood Sales

Subject to availability, we have both fresh & frozen salmon, smoked salmon, halibut, razor clams, cod, crab, shrimp & prawns. We buy only WILD seafood here at Seapak. In most cases we buy directly from the boat, which allows us to offer a premium product at a reasonable price. Call and check what's available.

250-626-3848  
[seapak@mhtv.ca](mailto:seapak@mhtv.ca)