



Nordic Halibut

Hippoglossus hippoglossus



Delicate & Delicious

Halibut has a delicate white meat and a firm, juicy texture. It is the perfect choice for center of the plate preparations as it goes well with all ingredients and cooking styles.

Nordic Halibut is farmed with great care and respect for the local community, the surrounding environment and the beautiful animals reared in these cold waters.

The farm is located on Averøy Island, on the west coast of Norway.

Nordic Halibut

Nordic Halibut was created in a former land-based salmon farming facility. This farm was the location for the company's start back in 1995. Here the fish grow from 5 to approx. 500 g before moving into cages located in the deep, cold fjord waters. The most important task for those who work at the facility is to make sure the fish are happy and healthy.

This halibut has a firm yet delicate flesh that is a beautiful pearly white. It suits all cooked and raw preparations when sashimi quality is a must. Nordic halibut need a large bottom area to thrive. This farm is spacious and has a lower stocking density than required by Norwegian farming regulations.

KEY FACTS & FIGURES

No antibiotics, hormones - natural farming process

Available: 3-5kg / 5-7kg / 7-9kg / 9+kg - 25kg master case

Pearly white flesh with sweet, clean taste.
Firm yet juicy texture - perfect for sashimi preparations

High in Omega-3

Low stocking density pens located in cold, deep fjords

Buena Vista Seafood imports Nordic Halibut fresh every week. Pre-orders accepted on Mondays for next Monday dispatch.

Nordic Halibut is available fresh year-round.



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About Buena Vista Seafood

With decades of global seafood sourcing and sales experience, Buena Vista Seafood is leading the charge by bringing trusted, delicious seafood to chefs and diners across North America. But this doesn't mean that Buena Vista Seafood is going about it as a "business as usual" company. At Buena Vista, the entire team is dedicated to making a difference through positive actions and follow-through. By giving back 5% of the profits to notable organizations that are helping our oceans and waterways, Buena Vista Seafood is setting the bar at a new height for seafood suppliers.

Besides the Buena Vista Seafood give-back program, the company only sources seafood that has been properly vetted and meets the highest of current sustainability standards. Located in San Francisco, California, Buena Vista Seafood is proud to represent serious, responsible fishermen and fish farmers from around the globe.