

Snow Cod

Gadus morhua



About Snow Cod

Snow Cod was created as a direct response to global market demands for a stable source of fresh, high quality cod. With wild fish stock under pressure and cod fishing quotas being cut, Snow Cod aims to fill the gap in the market and provide truly consistent, responsibly farmed delicious cod.

Snow Cod is farmed in controlled conditions and reaches market size faster than wild. It is harvested without the use of hooks or nets and thereby arrives to chefs and consumers without blemishes or abrasions. Snow Cod is a consistent, clean, parasite-free and delicious high quality protein choice.

Availability

Fresh, Year-round



Product Specs

Whole fish (HOG) ranging from 3 to 4 kg (6.6 to 8.8lb) - 20 kg box

Filets (skinless, PBI) graded 14-28 oz (400-800g) - 10 kg box

Filets (skin-on, PBI) graded 14-28 oz (400-800g) - 10 kg box

Texture/Culinary

Snow Cod is a truly versatile food that is equally at home in fine restaurants and private kitchens. It tastes great grilled, baked, cooked, fried, cured, or salted. The filets present with a very consistent, bright white color. The texture cooks up less “waxy” than wild cod. The flake is regular and distinctive and the skin less thick than wild fish.

The whole (HOG) fish can be cooked whole for platter-style presentations. The yield on the whole cod is better than with wild by 8%. The head is smaller than the wild cod as well, making the proportionality very attractive for whole fish presentations.

About Skin-on Cod

We are able to offer a high quality skin-on filet suitable for restaurant plating. Because the cod skin removal is required for “candling” purposes (to remove parasites from the flesh), Snow Cod is farmed in controlled conditions, it is reliably parasite free.



Why farmed Snow Cod?

It's well known that wild cod stocks are diminishing. On both sides of the Atlantic, quotas and TAC allotments are being drastically lowered due to a combination of environmental pressures and fishery mismanagement. It has been shown that cod larvae are subject to 20–30% higher mortality rate because of higher temperatures and ocean acidification. Mature cod are forced to search for new spawning grounds all while hunting ever moving prey. We are seeing cod populations struggle against these pressures, which is why the Norcod team has been working towards a solution for a stable cod source.

There have been numerous efforts to bolster wild cod populations, including ambient/anthropogenic feeding of wild cod stocks and the release of cod fingerlings into the wild. These efforts, which have taken place in several countries, have not succeeded in increasing the wild stocks and there is a demonstrable decline in wild populations. This is a foundational reason behind the quest for a farmed cod.

Exploring cod farming is not new. In fact, farmers have been trying for decades to crack the code of how to successfully farm a viable, responsible Atlantic cod. Finally, after years of research the Norcod team has perfected the process and now has a market-ready farmed cod program. This type of program will allow seafood consumers to have continuous access to a stable, favorite fish now and well into the future.



Commitments

Certifications - Snow Cod is farmed by Norcod, the world's first dedicated cod-farming operation to secure Global G.A.P. Aquaculture standard certification. Since its inception the organization has served to build trust and integrity in agricultural practice generally, and is now the most widely accepted private-sector food safety certification in the world. Additionally, Norcod is in the process of securing ASC certification for responsible aquaculture practices relating to environmental impacts, workers' rights, and local engagements.



All-natural - No antibiotics or GMOs

Ultra-fresh - Ultra-fast turnaround time from harvest to delivery

Bright white - White meat with an even consistency and color

Prime condition - No skin abrasions from hooks or nets

Clean flavor - Authentic, delicate and clean flavor

Responsible farming - Lower FCR, controlled diet and farming conditions mean steady, predictable growth, electric/hybrid boats replacing diesel

Better yield - Norcod is naturally bred to grow a smaller head and produce a larger yield than the wild cod. In fact, Norcod brings a 8% higher filet yield than wild-caught



Norcod supports 5 of the UN's 17 sustainable development goals

2 NO HUNGER Cod farming is an incredibly sustainable production method with a limited impact on the planet's resources. Done right, cod farming is scalable and invaluable in supplying a growing population with healthy food.

3 GOOD HEALTH Cod as a food source brings numerous health benefits. Cod is an excellent source of high-quality protein and amino acids.

12 RESPONSIBLE CONSUMPTION AND PRODUCTION - rated as 'Green fish – Eat with a good conscience' by the WWF Seafood Guide. With an FCR (Feed Conversion Rate) rating of 1.1, farmed Cod ranks among the world's most efficient food sources.

14 LIFE BELOW WATER Our Atlantic Cod is sustainably produced and doesn't harm the wild stock, making it an attractive alternative to wild-caught seafood.

17 PARTNERSHIPS FOR THE GOALS Norcod is the culmination of an innovative collaboration between several companies across industries and countries.



Snow Cod Husbandry & Feed

High-quality nutrients are vital to keep farmed cod healthy and thriving while ensuring a balanced growth. Snow Cod feed contains high levels of marine proteins and lipids, it's completely natural and easy to digest. Foodstuff sustainability feed ingredients are exclusively sourced from well-documented suppliers. Marine-derived content comes from ICES-regulated fisheries, guaranteeing that no feed results from overfishing and only from regulated stocks. Soy-based ingredients are GMO-free and grown in Europe. Other certifications guaranteeing feed sustainability also include MSC / ISEAL and IFFO-RS.



Norcod's feed is based on high-quality ingredients with a high share of marine-based content. All the feed comes from sustainable produce. The current FCR is 1.1 with trials resulting in a FCR as low as 1.007. Feed content: Protein: 48-56% (80-90% marine origin) • Fat: 18-22% (100% marine origin).

The Snow Cod farming operation is vertically integrated meaning there is complete control from egg to harvest. It is also an efficient fish given that the cod can reach harvest weight within 15 to 18 months. Harvest of Snow Cod is done in controlled and humane conditions resulting in unblemished, pristine fish.

Stock health: No antibiotics used

Minimal impact: From fish, feed, and waste

Sustainable feed: Natural and highly digestible

High efficiency: Up to 98% fish utilization

Low emissions: Electric vessels instead of diesel

Transparency and reliability are essential values to the Norcod company. Norcod is committed to producing an all natural, healthy fish that does not put additional pressure on wild cod stocks.

Snow Cod from Norway



Contact

Dale Sims
Dale @ BuenaVistaSeafood.com
(415) 994-4761

Polly Legendre
Polly @ BuenaVistaSeafood.com
(510) 915-0900

Joe Koran
JoeyDaFish @ BuenaVistaSeafood.com
(813) 203-1619

Justin Van de Pitte
Justin @ BuenaVistaSeafood.com
(530) 575-2714