

E&E Foods is proud to have been the exclusive sales agent for Alaska Peninsula Fishermans Co-op since 1997. Both companies are Marine Stewardship Council certified and share a commitment to providing the finest Alaska seafood products while maintaining a sustainable fishery.

Comprised of some 40 gill-netters, the Alaska Peninsula Fishermans Co-op is a dedicated group of fishermen producing the freshest and finest quality Sockeye Salmon from the False Pass and Port Moller area of Western Alaska. True to its commitment to produce quality product, each APFC gillnetter is equipped with refrigerated seawater cooling systems.



Additionally, APFC hires at-sea processing plants to process the Salmon immediately upon harvesting to preserve the freshness and unique texture and color of Sockeye Salmon. All Salmon are immediately flash frozen head off ensuring maximum quality.

Fresh-frozen wild Alaskan Sockeye Salmon is available from Alaska Peninsula Fishermans Co-op year-round. Fresh-frozen products minimize shrinkage, keeping yields and margins high.

Alaska Peninsula Fishermans Co-Op:
MSC Certificate SF-C-1090



**False Pass and Port Moller
Sockeye Salmon Harvest:**

June - July

Catch Method:

Drift Gillnetting

Product Mix:

H&G: Sockeye and Chum

Primary Product Users:

Importers and value added re-processors



For more information and to place product orders, please contact E&E Foods. We look forward to fulfilling your wild Salmon and seafood requirements while exceeding your expectations for price, service, quality and yield/recovery.

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