

Since 2001, E&E Foods has been the exclusive sales agent for the quality wild Salmon that is produced by Bella Bella Fisheries, Ltd. Both companies share a commitment to providing the finest seafood products.

Established by the Heiltsuk Tribal Band on Campbell Island, Bella Bella Fisheries owns and operates the only processing facility on British Columbia's pristine Central Coast. Since launching the processing plant in 1989, Bella Bella Fisheries has earned a reputation for the unsurpassed quality and freshness of their Chum and Pink Salmon products. With its geographic advantage, Bella Bella Fisheries catches,



processes and freezes its product up to two days before competitors' products arrive at distant processing facilities in Vancouver, British Columbia.

Bella Bella's Chum Salmon are known for being premium smoking quality stock and for having excellent meat color, texture, and freshness. Fresh-frozen wild Salmon are available from Bella Bella Fisheries year-round.

Bella Bella Fisheries Ltd.:
Plant Number: BC0747



**Central British Columbia
Wild Salmon Harvest:**
July thru September

Catch Method:
Seining and Drift Gillnetting

Product Mix:
H&G: Chum and Pink Salmon
Salmon caviar (Ikura): Chum

Primary Product Users:
Salmon smokers and food service distributors



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

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