

E&E Foods began our relationship with Coffee Point Seafoods of Washington in 2003 as the exclusive sales agent for their quality Salmon product. In 2008 our parent company Double E Foods LLC purchased Coffee Point Seafoods of Washington as a wholly owned subsidiary.

Coffee Point Seafoods of Washington is based on the Egegik River in Bristol Bay, Alaska, home of the largest and best managed Sockeye Salmon run in the world. Coffee Point Seafoods of Washington has earned Marine Stewardship Council Certification and is unique among Bristol Bay fisheries in its handling of wild Alaskan Sockeye.



Using set net and drift gillnetting only and delivering fish directly from boats to trucks, the Sockeye are processed within hours of catch to preserve freshness, flavor and texture. The Salmon are headed and gutted, graded, sized, individually quick frozen (IQF) and then packed in 50 pound boxes or 1,000 pound totes.

Coffee Point Seafoods of Washington:  
 CFN Number: 3004696255  
 Plant Number: AK782, 782Z  
 MSC Certificate SF-C-1091



**Bristol Bay Wild Salmon Harvest:**

June thru July

**Catch Method:**

Set Net and Drift Gillnetting

**Product Mix:**

H&G: Sockeye and King  
 Salted Salmon Roe (Sujiko): Sockeye

**Primary Product Users:**

Value added re-processors,  
 retail 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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