

E&E Foods has been the exclusive sales agent for Pacific Star Seafoods' since 2002. In 2005 our parent company Double E Foods LLC purchased the company as a wholly owned subsidiary. Pacific Star Seafoods, Inc. is located in Alaska's pristine Cook Inlet and is Marine Stewardship Council certified.

The cold, glacier fed waters of Cook Inlet annually produce abundant runs of all five species of wild Alaskan Salmon: King, Sockeye, Coho, Pink and Chum. Pacific Star Seafoods works with over 50 independent fishing vessels outfitted with state-of-the-art equipment to ensure the highest quality product. Following a strict quality control program, Pacific Star Seafoods exercises the utmost care in processing each



load of Salmon; the finished product, whether fresh or frozen, is available within hours of delivery to the plant.

Fresh Cook Inlet wild Salmon is available from Pacific Star Seafoods during harvest. Fresh-frozen wild Salmon is available year-round in a variety of packaging and product forms. Fresh-frozen products minimize shrinkage, keeping yields and margins high.

Pacific Star Seafoods:  
CFN Number: 3029001  
Plant Number: AK693  
MSC Certificate SF-C-1026



**Cook Inlet Wild Salmon Harvest:**  
May thru August

**Catch Method:**  
Set Net and Drift Gillnetting, Seining

**Product Mix:**  
H&G: Sockeye, Coho, Pink, King and Chum Fillets, IQF/vacuum packed: Sockeye Salted Salmon Roe (Sujiko): Sockeye Salmon Caviar (Ikura): Chum and Pink

**Additional Pacific Star Product Offerings:**  
Halibut and Black Cod

**Primary Product Users:**  
Salmon Smokers, food service distributors and retail buyers.



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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