

Based in Seattle, Washington, Svendsen Brothers Fish, Inc. has been a subsidiary of Double E Foods LLC since 2006 and is Marine Stewardship Council certified through E&E Foods.

Founded in the 1920s by Chester Svendsen, the company was based on the experience and ideas of Chester's father Sven, who emigrated from Norway to Oregon in the late 1800s. Sven worked in fish processing plants throughout the Pacific Northwest, grading and repacking mild cure salmon for distribution to smokers in the US and Europe and hard salted products produced for markets all over the world.

Today Svendsen Brothers Fish, Inc. is unique among North American seafood processing plants. Managed by Sven's great-grandson Ted Svendsen, the company still



specializes in the production of mild cure Salmon and hard salted Salmon – the latter most commonly used in the preparation of the Pacific Islands dish Lomi-Lomi Salmon. These two products supply niche markets and expand E&E Foods overall product offering. Additionally, Svendsen Brothers Fish provides, grading, value added processing and packaging services for E&E Foods' products produced at our Alaska based companies.

Mild cure and hard salted Salmon is available from Svendsen Brothers Fish, Inc. year-round.

Svendsen Brothers Fish, Inc.:  
CFN Number: 3014403  
MSC Certificate SF-C-1032



**Services Provided:**

Regrading, band saw, air pack, relabeling, value added processing

**Product Mix:**

Fillets, IQF/vacuum packed: Sockeye and Coho  
Mild Cure Salmon  
Hard Salted Salmon and Cod

**Primary Product Users:**

Retail and wholesale distributors, Salmon smokers 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.

E&E Foods  
3625 First Avenue South  
Seattle, WA 98134-2201  
Telephone: 206-768-8979  
Fax: 206-768-8985