

Since 1997, Intercambio works with their partners from the Canadian Atlantic Coast fisheries. We are a direct exporter of Canadian smoked herring and other seafood products.



CANADIAN **SMOKED HERRING** PRODUCTION

Fresh herring is caught in the cold waters of the Atlantic, it is then put into a natural salt brine for a minimum of 2 weeks, it will then be desalted slightly with water source. Once it is desalted, herring is slightly slipped on wooden sticks. It will be suspended and will be smoked very slowly, about 30 days, over smouldering embers made of a mixture of coniferous and local hardwoods. This process, passed on from generation to generation, gave birth to a product with a particular taste today sought in many countries of the world.



PRODUCT INFORMATION

SMOKED HERRING FILLET

SHIPPING / PACKAGING

PACK IN 10 lbs CARDBOARD BOX

STORAGE

Needs refrigeration
Can be stored up to 12 months

FISHING SEASON

Late August to mid October, available all year

NUTRITION FACTS

Per 42 g of fillet
Amount
Energy 100 cal.
Protein 12 g
Fat 6 g
Cholesterol 25 mg
Sodium 2310 mg
Calcium 25 mg

SMOKED HERRING

PACK IN 18 lbs WOODEN BOX
1320 Boxes / 20' Container
2816 Boxes / 40' Container
+/- 80 Herrings / Box

No refrigeration required
Can be stored up to 12 months

ALEWIVES

PACK IN 30 lbs PLASTIC PAIL

1800 Pails / 40' Container
Between 90 - 110 Alewives / Pail

Needs refrigeration
Can be stored up to 12 months

Late April to June, available all year



Per 54 g
Amount
Energy 100 cal.
Protein 8 g
Fat 7 g
Cholesterol 20 mg
Sodium 2770 mg
Calcium 13 mg



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