



**Kingfisher**  
*Brixham*

**CERTIFIED RANGE**  
**PRODUCT BROCHURE**



# OUR CERTIFIED RANGE

## Marine Stewardship Council

The Marine Stewardship Council (MSC) meets best practice guidelines for eco-labelling and certification for sustainable wild-capture seafood. By choosing our blue-ticked labelled products you can be sure it comes from a sustainable fishery that has met the MSC's Fisheries Standard.

### MSC FRESH

MSC Cod: Fillet

MSC Cod: Supreme

MSC Cod: Tail

MSC Sardines: Whole

MSC Halibut: Fillet

### MSC DELI

MSC Scallop: Roeless

MSC Mackerel: Hot Smoked Fillet

### MSC FROZEN

MSC Cod: Loin

MSC Cod: Tail

MSC Hake: Fillet Shatter Pack

MSC Hake: Fillet Skinned

MSC Pollock: Fillet Skinned

MSC Prawn: Cold Water

MSC Scallop: Roeless

MSC Whitebait: Coated

MSC Whitebait: Uncoated



## Aquaculture Stewardship Council

The Aquaculture Stewardship Council (ASC) assesses whether fish farms are operating responsibly. Seafood products that carry the ASC logo are fully traceable to farms that have been certified to the ASC standard.

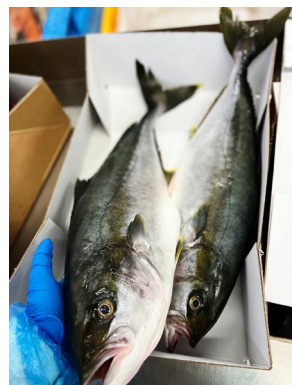
### ASC FRESH

ASC Yellowtail Kingfish: Hiramasa

### ASC FROZEN

ASC Pangasius: Fillets

ASC Prawn: Cooked Head & Shell On



# Best Aquaculture Practices

The Best Aquaculture Practices (BAP) ensure that farmed seafood is being delivered sustainably and following a safe and regulated production chain. The BAP label proves that your seafood produced has been created in a safe, sustainable and ethical environment.

**BAP FROZEN**



BAP Tilapia: Fillet

BAP King Prawn: Raw Peeled & Deveined Tail Off

BAP King Prawn: Raw Peeled & Deveined Tail On

BAP King Prawn: Raw Head & Shell On

BAP King Prawn: Raw Peeled Butterfly

BAP King Prawn: Cooked & Peel Tail On

BAP King Prawn: Cooked & Peel Tail Off

BAP King Prawn: Raw Skewers

BAP Black Tiger Prawn: Raw Head On

BAP Prawn: Filo Pastry Wrapped

BAP Prawn: Butterfly Breaded

BAP Prawn: Butterfly Breaded

BAP Prawn: Torpedo Breaded



## Responsible Sourcing

Sourcing fish and seafood responsibly is paramount to our business and we believe in promoting the most sustainable seafood available to us. Our team can offer you knowledge and guidance on sustainable species, as well as introduce our range of farmed seafood and responsible alternatives.