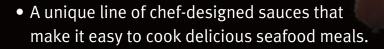








Gourmet seafood sauces created by an award-winning, Vancouver restaurateur.



- Made with natural ingredients. Created and bottled in British Columbia, Canada.
- Delicious and versitile for seafood, poultry, beef, and vegetarian dishes.
- Feature at fresh seafood counters and on-shelf.















# CLASSIC TARTAR SAUCE RELISH WITH FISH.

Dollop on battered fish 'n' chips. For a lighter meal with a rich flavour, pair with baked or grilled fish.

UPC Code: 0 23782 08006 0

Ingredients: expeller pressed canola oil, liquid whole eggs, agave nectar, cucumbers, water, white vinegar, honey, salt, capers, spices, lemon juice concentrate, calcium chloride, natural flavours.



**GLUTEN** 

FREE\*

#### SWINGIN' COCKTAIL SAUCE

#### A SUGGESTIVE PARTNER FOR SHRIMP.

Pour cocktail sauce in your best bowl and surround with juicy lemon wedges and fresh parsley. Dip or dunk cooked shellfish in and savour.

UPC Code: 0 23782 08008 4

Ingredients: tomato paste, prepared horseradish (horseradish, water, white vinegar, sugar, salt, citric acid), liquid sugar, vinegar, salt, lemon juice concentrate, onion powder, spices, hot pepper sauce (vinegar, chili peppers, salt).



### RUSTIC SOYA MAPLE GLAZE

#### TRUE CANADIAN FUSION. A PERFECT FINISH FOR BBO SALMON.

Drizzle generously over hot grilled salmon. Experiment with other seafood, chicken, tofu and pork. Pair with fresh baked bread and a light salad.

UPC Code: 0 23782 07048 1

Ingredients: organic tamari sauce (water, organic soybeans, organic wheat, sea salt, brewing starter), honey, brown sugar, maple syrup, rice vinegar, sesame oil, cured anchovy, garlic, ginger, salt, water, citric acid, xanthan gum.



## TEMPTING TERIYAKI **MARINADE**

#### SWEET & SAVOURY, MAKE ANY FISH A SIGNATURE DISH.

Marinate your favourite fish or meat for 20-60 minutes and bake, broil or BBQ. Add more garlic or ginger to make it your own. Serve with steamed vegetables.

UPC Code: 0 23782 08009 1

Ingredients: water, cane sugar, soy sauce, sesame oil, lemon juice, ginger, garlic, xanthan gum.



#### TANGY THAI AIOLI

#### A SPICY, CREAMY SAUCE YOU CAN'T LIVE WITHOUT.

A healthy-sized dollop of this sauce dresses up crab cakes or any grilled or baked fish. Slather on toasted bread and build a tangy crab sandwich. Serve as a dip with crispy yam wedges.

UPC Code: 0 23782 08007 7

Ingredients: expeller pressed canola oil, liquid whole eggs, water, chilies, salt, vinegar, honey, spices, lemon juice concentrate, cured anchovies, garlic, shallot, shrimp paste, lemongrass, sugar, kaffir lime, ginger.

Delivered: Vancouver, BC Canada

Master Case: 12 x 250 ml (8.4 fl oz) Glass Jar

Net Weight per Case: 13.75 lbs

Case Size: 10-1/4" W x 7-3/4" L x 5-1/4" H



SIMPLY WEST COAST IS A DIVISION OF COLDFISH SEAFOOD COMPANY INC.

<sup>\*</sup>EXCEPT RUSTIC SOYA MAPLE GLAZE