Canadian Gulf Exports

Canada’s Finest Premium Seafood

From Canada’s Pacific and Atlantic Coasts to the Gulf
Supplying Qatar, Oman, and Gulf Markets

Premium Canadian lobster, crab, oysters, mussels, salmon, and other carefully selected seafood products for importers, hotels, restaurants, retailers, and foodservice distributors.
British Columbia, Canada

Canadian Gulf Exports specializes in supplying Canada’s finest premium seafood to qualified buyers in Qatar, Oman, and international markets.

We connect customers with carefully selected Canadian suppliers offering lobster, crab, oysters, mussels, salmon, and other high-quality seafood products.

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About Us

Connecting Canada’s Finest Seafood with Global Markets

Canadian Gulf Exports is a British Columbia-based seafood export company focused on supplying premium Canadian seafood to Qatar, Oman, and selected international markets.

We connect qualified buyers with carefully selected Canadian seafood suppliers offering lobster, crab, oysters, mussels, salmon, and other high-quality products from Canada’s Pacific and Atlantic coasts.

Our customers include seafood importers, distributors, hotels, restaurants, supermarkets, catering companies, and food service businesses.

We are committed to building reliable, long-term relationships based on product quality, clear communication, responsible sourcing, and dependable export coordination.

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Our Mission and Vision

Our Mission

To provide customers in Qatar, Oman, and international markets with access to Canada’s finest premium seafood through reliable sourcing, professional service, and efficient cold-chain logistics.

Our Vision

To become a trusted Canadian seafood export partner for Gulf-region buyers and a preferred international market-development partner for Canadian seafood producers.

Our Values

- Premium product quality
- Food safety and traceability
- Reliable communication
- Responsible sourcing
- Professional service
- Long-term partnerships
- Customer satisfaction
- Transparent business practices

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Why Canadian Seafood

Premium Seafood from Pacific and Atlantic Coasts

Canada is home to diverse Pacific and Atlantic seafood resources. Its coastal waters support a wide variety of premium seafood products for fresh, live, frozen, cooked, smoked, and value-added markets.

Our sourcing network is designed to provide customers with access to:

- Pacific salmon
- Oysters and mussels
- Dungeness crab
- Spot prawns
- Geoduck
- Halibut
- Sablefish
- Atlantic lobster
- Snow crab
- Atlantic mussels
- Selected crab and shellfish products

Canadian seafood can support premium foodservice, retail, hospitality, and wholesale programs.

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Our Sourcing Advantage

We work to match each customer with the appropriate supplier based on:

- Product type
- Required volume
- Product form
- Packaging
- Delivery schedule
- Target market
- Budget
- Import requirements

Atlantic lobster and snow crab are generally sourced from Atlantic Canada, while salmon, oysters, mussels, Dungeness crab, and other Pacific products may be sourced from British Columbia and western Canada.

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Our Product Portfolio

Our premium seafood range is selected for product quality, freshness, presentation, traceability, and suitability for international foodservice and retail markets.

Product category	Products	Available forms
Lobster	Canadian lobster, lobster tails, claws, knuckle meat	Live, cooked, frozen
Crab	Snow crab, blue crab, Dungeness crab	Whole, clusters, sections, meat
Oysters	Pacific oysters and selected varieties	Live, fresh, half-shell
Mussels	Canadian blue mussels	Live, fresh, frozen, cooked
Salmon	Sockeye, coho, Chinook, pink, chum	Whole, fillets, portions, smoked
Other seafood	Spot prawns, geoduck, halibut, sablefish	Fresh or frozen, subject to availability

Product availability, sizes, harvest areas, packaging, certifications, and minimum order quantities are confirmed according to supplier and season.

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Canadian Lobster

Premium Canadian Lobster

Live • Whole Cooked • Frozen Meat • Tails

Canadian lobster is valued for its naturally sweet flavour, firm texture, and premium presentation. It is an excellent product for luxury hotels, fine-dining restaurants, seafood wholesalers, supermarkets, catering companies, and premium foodservice programs.

Product Options

- Live whole lobster
- Frozen whole lobster
- Cooked lobster
- Lobster tails
- Lobster claws
- Lobster knuckle meat
- Vacuum-packed lobster meat
- Custom foodservice portions

Food Data

Approximate values per 100 g of edible product:

Nutrient	**Approximate value**		
Calories	89 kcal	Total fat	0.9 g
Protein	19 g	Carbohydrates	0 g
Omega-3 fatty acids	0.2–0.4 g	Main allergen	Crustaceans

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Handling and Storage

- Live products require temperature-controlled transport.
- Frozen products should be stored at −18°C or below.
- Final shelf life and packaging must follow the supplier’s product specification.

Canadian Crab

Premium Snow Crab, Blue Crab, and Dungeness Crab

Canadian crab products offer a range of flavours, textures, sizes, and applications for premium foodservice and retail customers.

Snow crab is known for sweet, delicate meat and attractive leg clusters. Dungeness crab is a premium Pacific product, while blue crab may be available in selected forms and seasons.

Product Options

- Whole crab
- Crab clusters
- Crab legs
- Crab sections
- Cooked and frozen crab
- Raw frozen crab
- Picked crab meat
- Pasteurized crab meat
- Food service portions

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Food Data

Approximate values per 100 g of edible product:

Nutrient	Approximate value	Nutrient	Approximate value
Calories	85–100 kcal	Carbohydrates	0–1 g
Protein	18–20 g	Omega-3 fatty acids	0.3–0.6 g
Total fat	1–2 g	Main allergen	Crustaceans

Applications

- Seafood platters
- Crab buffets
- Crab salads
- Crab cakes
- Pasta and rice dishes
- Premium retail seafood counters

Product availability depends on species, season, harvest area, supplier inventory, and export requirements.

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Canadian Oysters

Premium Canadian Oysters

Live • Fresh • Farmed • Restaurant Grade

Canadian oysters are valued for their clean flavour, attractive shells, freshness, and excellent presentation. They are suitable for raw bars, luxury restaurants, hotels, premium supermarkets, and seafood catering.

Product Options

- Live oysters
- Pacific oysters
- Farmed oysters
- Cocktail oysters
- Small, medium, and large oysters
- Foodservice oysters
- Retail-ready oysters, subject to availability

Food Data

Approximate values per 100 g of edible product:

Nutrient	**Approximate value**
Calories	68–81 kcal
Protein	7–9 g
Total fat	2–3 g

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Carbohydrates	4–5 g
Zinc	25–40 mg
Vitamin B12	15–20 µg
Omega-3 fatty acids	0.4–0.7 g
Main allergen	Molluscs

Serving Applications

- Raw-bar service
- Seafood platters
- Oyster towers
- Hotel buffets
- Grilled or baked oysters
- Premium tasting menus

Live oysters require approved shellfish handling, temperature control, and appropriate transport conditions.

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Canadian Mussels

Premium Canadian Blue Mussels

Live • Fresh • Frozen • Cooked

Canadian mussels are a versatile seafood product with a naturally sweet flavour and tender texture. They are suitable for restaurants, hotels, catering businesses, retailers, wholesalers, and food manufacturers.

Product Options

- Live mussels
- Fresh mussels
- Frozen mussels
- Cooked mussel meat
- Half-shell mussels
- Vacuum-packed portions
- Retail-ready product

Food Data

Approximate values per 100 g of edible product:

Nutrient	**Approximate value**		
Calories	86–100 kcal	Iron	5–7 mg
Protein	12–15 g	Vitamin B12	12–20 µg
Total fat	2–3 g	Omega-3 fatty acids	0.5–0.9 g
Carbohydrates	3–4 g	Main allergen	Molluscs

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Applications

- Mussels in cream sauce
- Tomato-based seafood dishes
- Paella
- Pasta
- Seafood soups
- Grilled mussels
- Hotel buffets & Ready-to-cook products

Live mussels require refrigeration, ventilation, and approved shellfish-handling procedures.

Canadian Salmon

Premium Canadian Salmon

Fresh • Frozen • Smoked • Roe

Canadian salmon is known for its rich flavour, firm texture, vibrant colour, and versatility. It is suitable for restaurants, hotels, supermarkets, sushi businesses, catering companies, wholesalers, and food manufacturers.

Product Options

- Whole salmon
- Salmon fillets
- Skin-on portions
- Skinless portions
- Salmon steaks
- Smoked salmon

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- Frozen salmon
- Salmon roe
- Trim for food manufacturing
- Retail-ready portions

Varieties

Subject to seasonal and supplier availability:

- Sockeye salmon
- Coho salmon
- Chinook salmon
- Pink salmon
- Chum salmon

Food Data

Approximate values per 100 g:

Nutrient	**Approximate value**		
Calories	130–210 kcal	Omega-3 fatty acids	1.0–2.5 g
Protein	20–23 g	Vitamin D	8–15 µg
Total fat	4–13 g	Vitamin B12	3–5 µg
Carbohydrates	0 g	Main allergen	Fish

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Applications

- Grilled and baked fillets
- Hotel breakfast and buffet service
- Sushi and sashimi applications, subject to specification
- Smoked salmon platters
- Seafood salads
- Pasta and rice dishes
- Premium retail portions
- Catering and airline meals

Quality and Food Safety

Our Commitment to Product Integrity

We understand that seafood quality depends on careful handling from harvest and processing through to final delivery.

Our supply process is designed to support:

- Approved supplier selection
- Product traceability
- Lot and batch identification
- Temperature control
- Accurate product specifications
- Export documentation
- Cold-chain management
- Clear communication with buyers

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- Shipment monitoring
- Customer feedback and issue resolution

Depending on the product and destination, documentation may include:

- Commercial invoice
- Packing list
- Certificate of origin
- Health certificate
- Catch certificate, where applicable
- Product specification sheet
- Certificate of analysis, where required
- Temperature records
- Export and shipping documents

Certifications and registrations are confirmed on a product-by-product and supplier-by-supplier basis.

Food Information and Allergen Statement

Nutritional information is provided as a general guide. Actual values may vary according to species, origin, season, product form, cooking method, glazing, brining, sauces, and packaging.

Main Seafood Allergens

- Lobster and crab: crustaceans
- Oysters and mussels: molluscs
- Salmon: fish

Products may be packed or processed in facilities that handle other seafood and food allergens.

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Final nutritional panels, shelf-life information, ingredient declarations, and regulatory labels should be confirmed through the supplier's official product specification before commercial publication.

Export Logistics

Reliable Cold-Chain Coordination

We coordinate with suppliers, freight partners, customs representatives, and buyers to support the safe and efficient movement of seafood products.

Shipping Options

Product	**Preferred transport**	**Product**	**Preferred transport**
Live lobster	Airfreight	Fresh salmon	Airfreight
Live oysters	Airfreight	Frozen crab	Ocean freight or airfreight
Live mussels	Airfreight	Frozen salmon	Ocean freight or airfreight
		Smoked seafood	Refrigerated air or ocean freight

The final shipment method depends on:

- Product type
- Product condition
- Shipment volume
- Destination
- Shelf life
- Customer requirements

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- Transit time
- Cost
- Import regulations

Qatar and Oman Market Focus

Serving Qualified Gulf-Market Buyers

Our initial market focus includes Qatar and Oman, with potential expansion to other Gulf-region markets.

We aim to support:

- Seafood importers
- Wholesale distributors
- Hotels
- Restaurants
- Supermarkets
- Catering companies
- Institutional foodservice
- Airline and hospitality suppliers

Before shipment, import requirements, labeling rules, health certificates, customs documents, product approvals, and destination-specific conditions must be confirmed with the buyer and relevant authorities.

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Supplier Partnership Program

Working with Canadian Seafood Producers

We are seeking long-term relationships with Canadian seafood producers, processors, distributors, and exporters that can provide consistent product quality and dependable supply.

Partnership Opportunities

- Export representation
- Distribution partnerships
- Trial orders
- Private-label programs
- Consolidated shipments
- Seasonal supply programs
- Qatar and Oman market development
- Long-term supply contracts

Supplier Information Requested

- Product catalogue
- Product specifications
- Product photographs
- Available sizes
- Minimum order quantities
- Monthly supply capacity
- Export experience
- Certifications
- Packaging options
- Lead times
- Seasonal availability
- Price and payment terms

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Buyer Partnership Program

Building Reliable Seafood Supply Programs

We work with qualified importers, distributors, hotels, restaurants, retailers, and foodservice companies to develop supply programs based on product requirements, volumes, budgets, and delivery schedules.

We can discuss:

- Trial shipments
- Regular monthly supply
- Mixed seafood orders
- Fresh and frozen programs
- Private-label packaging
- Foodservice packaging
- Retail-ready products
- Seasonal promotions
- Custom sourcing requests

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Ordering Process

From Inquiry to Delivery

1. Buyer submits a product inquiry.
2. Product specifications are confirmed.
3. Quantity and delivery location are reviewed.
4. Supplier availability is checked.
5. A quotation is prepared.
6. Trial shipment or sample order is discussed.
7. Purchase order is confirmed.
8. Payment and commercial terms are agreed.
9. Export documentation is prepared.
10. Products are processed, packed, and shipped.
11. Tracking and shipment documents are provided.
12. Delivery and customer feedback are confirmed.

Possible Trade Terms

Depending on the transaction, quotations may be prepared using:

- EXW
- FOB
- CFR
- CIF
- DAP, where available

The exact trade term will be stated clearly in each quotation.

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Frequently Asked Questions

Can you supply live seafood?

Live lobster, oysters, and mussels may be available subject to season, supplier capacity, destination requirements, and airfreight arrangements.

Can you supply frozen seafood?

Yes. Frozen lobster, crab, salmon, mussels, crab meat, and other products may be available.

What is the minimum order quantity?

Minimum order quantities depend on the supplier, product, packaging, destination, and shipping method.

Can you arrange trial shipments?

Trial shipments may be arranged for qualified buyers, subject to product availability and commercial agreement.

Can you provide private-label packaging?

Private-label options may be available for selected products and order volumes.

Can you provide export documentation?

Required documents will be coordinated according to the product, supplier, shipment, and destination requirements.

Are your products halal-certified?

This must be confirmed for each product and supplier. Seafood should not be described as halal-certified unless supporting documentation is available.

Can you provide fresh and frozen products?

Yes. Product form depends on the item, season, supplier capacity, transport method, and customer requirements.

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Contact Us

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We welcome inquiries from seafood importers, distributors, hotels, restaurants, retailers, catering companies, and Canadian seafood suppliers.

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Let's Build a Reliable Seafood Partnership

Premium Canadian seafood. Professional export service. Reliable international supply.

[Company Logo]