



FACT SHEET

- WHAT:** *Northern Divine*, located on the beautiful Sunshine Coast of BC. Our black caviar is Certified Organic, recognized Ocean Wise™ and recommended BEST CHOICE by SeaChoice and Seafood Watch. Fraser River sturgeon roe and a touch of salt. The caviar is made in our brand new state of the art caviar plant. A pure, fine Canadian salt is added, and the caviar is ready to pack into tins and cure. Caviar is not mixed between fish. This allows us to have full traceability. We can track the caviar back to the fish that provided it, and back to that fish's parents.
- WHEN:** *Northern Divine* Caviar is crafted by Target Marine Hatcheries which began in 1994 and started raising sturgeon in 2000. In 1998 the first re-circulating aquaculture system was built which could filter and reuse 80% of the water. 14 years later, Target Marine now has 4 separate systems that reuses up to 99.9% of the water. This allows for precise control over the rearing environment and provides ideal conditions for the fish, while at the same time minimizing use of water. We have cold water temperatures of 8 degrees, ideal for caviar production as well as use certified organic feed. We are in the process of receiving our Organic Certification by year end 2012 making us 2nd in the world to be certified organic.
- WHERE:** 7333 Sechelt Inlet Road Sechelt British Columbia V0N 3A4 Canada. Our land based farm site is situated on 24 hectares of wilderness on the shores of the Sechelt Inlet on the Sunshine Coast in British Columbia. It has been in operation for 25 years growing several different species of fish. The water supply is pristine ground water from the Tetrahedron Mountains, some of the best drinking water in the world.
- HOW:** We have a distribution warehouse in Canada and US for direct shipping same day or overnight. We have CITES permits allowing us to ship anywhere in the world. Please visit our website to find out how you can order our world class sustainable caviar.
- COST:** For pricing inquiries visit www.northerndivine.com or for restaurant, retailer and distributor pricing contact tlogan@northerndivine.com