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# Company results for 'Back Bacon' under 'Vancouver island'

## Markt Artisian Deli Inc. - 250-585-5337

**Contact:** Ryan Zuvich

**Toll Free:**

**Phone:** 250-585-5337

**Cell:**

**Fax:**

**Email:** marktartisandeli@gmail.com

**Website:** <http://www.marktartisandeli.com>

**Address:**

#102-5281 Rutherford Road

Nanaimo, BC

V9T 5N9

**Regions Supplied:** Vancouver island

### Company Notes:

The main focus of our company is to use and source local, ethical, and where applicable, organic products to produce artisanal products using traditional, natural methods and techniques

### Products Available:

#### Traditional method - Year Round

Traditional and original recipes in small batches. We do not use any artificial, or synthetic. We only use meat sourced from local, ethical farms. We smoke in small batches using only natural fruit wood smoke. Most smoked products can be nitrite free and will be done by request

#### Fresh, Hand-made Artisan Sausages - Year Round

We make a wide variety of flavours ranging from traditional to modern (original recipes) all in small batches. We do not use any fillers, binders, artificial, synthetic or preservatives. We only use meat sourced from local, ethical farms. Some recipes are subject to seasonal availability

#### Hand Crafted, Original Recipe Fine and Coarse Pates - Year Round

We make a wide variety of flavours ranging from traditional to modern (original recipes) all in small batches. We do not use any fillers, binders, artificial, or synthetic. We only use meat sourced from local, ethical farms. Some recipes are subject to seasonal availability.

#### Original Recipe Soups and Stocks - Year Round

All our soups are made from local products from scratch. We do not use any preservatives. We use minimal salt in our soups and no salt in our stocks. All meats and bones used for soups are sourced from local, ethical farms. Soups are subject to seasonal availability but are available year round.

#### Smoked Artisan Sausages - Year Round

We make a wide variety of flavours ranging from traditional to modern (original recipes) all in small batches. We do not use any fillers, binders, artificial, or synthetic. We only use meat sourced from local, ethical farms. We smoke in small batches using only natural fruit wood smoke. Most smoked products can be nitrite free and will be done by request. Some recipes are subject to seasonal availability

## Premium Brands Food Group - 604-668-5950

**Contact:** Rob Aitken

**Toll Free:**

**Phone:** 604-668-5950

**Cell:**

**Fax:** 604-668-5969

**Email:** mike.bissell@pbfoodgroup.com

**Website:**

**Address:**

7720 Alderbridge Way

Richmond, BC

V3N 4J7

**Regions Supplied:** All of BC

### **Company Notes:**

Premium Brands Food Group provides the food service industry with premium high-quality, best-in-the-class products.

### **Products Available:**

#### Refrigerated and Shelf Stable Products -

Processed by Grimm's Fine Foods and Harlan Faribanks

#### Back Bacon - Year Round

Processed by Grimm's Fine Foods and Harlan Faribanks

#### Deli Full Muscle - Year Round

Processed by Grimm's Fine Foods and Harlan Faribanks

#### Deli Sliced Meats - Year Round

Processed by Grimm's Fine Foods and Harlan Faribanks

#### Ham - Year Round

Processed by Grimm's Fine Foods and Harlan Faribanks

#### Meat Snacks - Year Round

Processed by Grimm's Fine Foods and Harlan Faribanks

#### Pre-cooked Sausages - Year Round

Processed by Grimm's Fine Foods and Harlan Faribanks

#### Smoked Sausage - Year Round

Processed by Grimm's Fine Foods and Harlan Faribanks