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Company results for 'Sausage' 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

Moccia Urbani Foods - 778-355-9339

Contact: Stefan Urbani

Toll Free:

Phone: 778-355-9339

Cell:

Fax: 778-312-0121

Email:

Website: <http://www.moccia.ca>

Address:

2723B Murray Street

Port Moody , BC

V3H1X1

Regions Supplied: Lower mainland Vancouver island

Company Notes:

Products Available:

Artisan Dry Cured Salami - Year Round

8 flavours of salami dry cured in the Italian tradition. Fennel, Spicy Fennel, Argentinian, Roman, Truffle Salami, Abruzzo, Sicilian, Fig Toscano.

Meatballs - Year Round

Traditional Italian meatballs made with BC Pork. We also produce meatballs stuffed with ricotta cheese and parsley.

Argentinian Sausage - Year Round

Our traditional 1968 recipe made with BC Natural Pork, flavoured with oregano, red wine and Spanish paprika.

Hot Italian Sausage - Year Round

Our traditional 1968 recipe made with BC Natural Pork.

Mild Italian Sausage - Year Round

Our traditional 1968 recipe made with BC Natural Pork.

RISOTTOBALLSR - Year Round

Balls of creamy Italian risotto with fresh mozzarella cheese coated in a crispy breading. Available in five varieties: Plain, Mozzarella, With Italian Sausage, With Primavera Vegetables, with Porcini Mushrooms and With Ragu Sauce.

This is a frozen product that can be re-heated from frozen for 20 minutes in a standard oven.

Toulouse Sausage - Year Round

Our traditional 1968 recipe made with BC Natural Pork, flavoured with white wine, nutmeg and smoked bacon.

Pasture-to-Plate/Rafter 25 Ranch - 604-254-6782

Contact: Barbara Schellenberg

Toll Free:

Phone: 604-254-6782

Cell:

Fax:

Email: grassfedmeats@pasture-to-plate.com

Website: <http://www.pasture-to-plate.com>

Address:

3215 Grant Street

Vancouver, BC

V5K 3J1

Regions Supplied: Lower mainland Thompson okanagan Vancouver island

Company Notes:

We are a family business; our livestock is grass fed and grass finished.

Our pigs are on pasture, supplemented with certified organic peas and finished on milk and organic apple pulp. Our livestock forages on luscious pastures in the beautiful Chilcotin valley, ensuring optimum animal and human health. We use biodynamic practices to support biodiversity and are in partnership with The Land Conservancy. Our meat is high in CLA, omega 3 fatty acids and beta carotene.

Products Available:

Certified Organic Lamb - Year Round

Frozen, available year round. Special orders can be accommodated.

Certified Organic Beef - Year Round

Frozen, available year round. Special orders can be accommodated.

Certified Organic Pork - Year Round

Frozen, available year round. Special orders can be accommodated.

Sausages - Year Round

Our fresh frozen sausages come 4 per pack, have no fillers and are made with 100% grass fed meat. All ingredients are certified organic; plus we use our own honey, wild crafted spices and organic grey sea salt containing over 80 minerals! Sausages include: "The Rangerider" (with Juniper); "The Cowpoke" (with Garlic); "The Wrangler" (with Blueberry); and "The Drifter" (with Sage).

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