

# Beck & Bulow Expansion to Kodiak Island

*Beck & Bulow offers pasture-raised buffalo, beef, elk, wild boar, lamb, heritage pork, poultry, seafood & Come check out our butcher shop in Santa Fe.*

SANTA FE, NM, UNITED STATES, October 18, 2021 /EINPresswire.com/ -- Beck & Bulow has expanded into Alaska, an exciting development for the quality meats company. They have acquired their own facilities on Kodiak Island, sitting directly on one of the busiest - if not the busiest - fishing ports in the Americas. The seafood side of their business will now be completely vertically integrated. The fish are sustainably ocean caught, filleted, and flash frozen on the docks at -40 degrees Fahrenheit to perfectly preserve them at the peak of freshness.

The expansion involves a 7500 square foot production facility including cold storage and full processing capabilities. The size of the new facilities will enable Beck & Bulow to provide sustainable seafood at a much larger scale than ever before. All

of the seafood they carry is naturally abundant and sustainably fished, a truly renewable resource. Kodiak has long been known for its incredible diversity of Alaskan fish, located in the first island of the Aleutian chain of islands. It's an exciting prospect for New Mexicans to have access to this caliber and selection of seafood.

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Beck & Bulow offers pasture-raised buffalo, beef, elk, wild boar, lamb, heritage pork, poultry, will catch seafood, and more. Come check out our butcher shop in Santa Fe, New Mexico or place an order”

*Chris David*

Beck & Bulow has been offering wild Alaskan seafood to customers for about a year through a connection with co-founder JP's brother, a commercial fisherman. This connection quickly showed how much interest there was in purchasing good quality fish. These new facilities will mean a wider selection and larger amount of fish available to both retail and wholesale customers nationwide. The salmon has always been a bestseller, both king and sockeye varieties. Alaskan sablefish is another favorite, with a buttery texture and flavor similar to Chilean sea



Beck & Bulow Founder

bass. Wild Alaskan spot prawns and golden king crab always fly off the shelves when they're in stock.

Beck & Bulow was founded on a love for the American bison, respect for the earth and honoring where food comes from. The company has since grown to provide a variety of carefully sourced meats in addition to bison including elk, wild boar, beef, lamb, poultry, wild caught Alaskan seafood and more. They believe that a return to local butcher shops as a fixture of American communities has the power to transform the way we eat meat. Beck & Bulow's butcher shop on Cerrillos Road has been a huge success since it opened in March earlier this year.



Beck & Bulow is a local pillar of the meat supply chain, providing meat to thousands of families as well as a large commercial market. They serve over 250 restaurants and businesses, Presbyterian Hospital, and grocery stores across the Rocky Mountain region. They have partnerships with Santa Fe Community College and the Santa Fe Indian School, and their meat has been featured by Edible and the Food Network.

Chris David

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