

**North  
Pacific**  
SEAFOODS™

*Alaska Salmon*



# Alaska Salmon

King (Chinook) Salmon  
 Sockeye (Red) Salmon  
 Coho (Silver) Salmon  
 Chum (Keta) Salmon  
 Pink Salmon

*Oncorhynchus tshawytscha*  
*Oncorhynchus nerka*  
*Oncorhynchus kisutch*  
*Oncorhynchus keta*  
*Oncorhynchus gorbuscha*

**A**laska is recognized the world over as the greatest resource for wild, natural salmon. The state is home to five distinct salmon species – king, sockeye, coho, pink, and chum salmon – each with its own unique characteristics. All Alaska salmon begin their life in freshwater streams and rivers, then move downriver to the ocean where they mature. Depending on the species, they spend two to five years in the ocean, feeding on a diet of ocean krill, shrimp, small fish, and plankton. When the time is right, they make the journey back to the exact stream or river of their birth to spawn.

As the fish return, government resource managers count them and make sure enough fish are present to provide a continued healthy resource. Only after sufficient numbers of fish have returned can harvesting begin. Salmon are caught by troll, purse seine, and coastal gillnet. Troll-caught salmon are caught individually by hook and line, and are bled, cleaned and iced at the point of catch. No matter what the catch method, the fishing process is strictly regulated: A limited number of boats are allowed fishing privileges; they can only fish in certain areas; and their gear must meet all state requirements. These management practices ensure that Alaska will have an abundant and sustainable natural resource of salmon for many years to come.

## Product Specifications

With processing facilities in the major salmon harvesting areas in Alaska, North Pacific Seafood is a leading producer of fresh and frozen Alaska salmon, with distribution in Europe, the United States, and around the world. Salmon is harvested primarily from mid-May to mid-September. To maintain peak freshness in our salmon products, we work closely with our fishing fleet to keep the harvest-to-processing time as short as possible. Our chain of custody procedures allow us to supply Marine Stewardship Council-certified sustainable salmon, and to offer product traceability from the harvest area all the way to our customers.

Dressed Head-off Fish	Size (pounds)	Carton Size (pounds)
Sockeye	2/4, 4/6, 6/9	50, 100, 1250
Troll Kings	U/7, 7/10, 10/18, 18/up	50, 100, 1250
Net Kings	U/7, 7/11, 11/18, 18/up	50, 100, 1250
Troll Coho	2/4, 4/6, 6/9, 9/up	50, 100, 1250
Net Coho	2/4, 4/6, 6/9, 9/up	50, 100, 1250
Chum	2/4, 4/6, 6/9, 9/12, 12/up	50, 100, 1250
Pinks	U/3, 3/up	50, 100, 1250
Fillets	Increments of 1 pound sizing	25, 50, 1000

The chart above lists our most common pack sizes. Other packs are available by customer request. Fillets can be cut to customer trim specifications, pinbone in or pinbone out, skin on or skin off. See the North Pacific Seafoods salmon fillet guide at [www.northpacificseafoods.com](http://www.northpacificseafoods.com) for more information.

## Nutrition Facts

Serving Size 3.5 oz (100g)	King	Sockeye	Coho	Chum	Pink
Calories	231	216	139	154	149
Fat	13g	11g	4g	5g	4g
Saturated Fat	3g	2g	1g	1g	1g
Cholesterol	85mg	87mg	55mg	95mg	67mg
Sodium	60mg	66mg	58mg	64mg	86mg
Protein	26g	21g	27g	26g	26g

Source: USDA National Nutrient Database, Release 17.  
 More detailed nutritional information is available upon request.



4 Nickerson, Suite 400, Seattle, WA 98109  
 P.O. Box 31179, Seattle, WA 98103-1179

PHONE (206) 726-9900 FAX (206) 726-1667

WEB [www.northpacificseafoods.com](http://www.northpacificseafoods.com)

EMAIL [sales@npsfds.com](mailto:sales@npsfds.com)



Dressed, Head-off Alaska Salmon



Alaska Salmon Fillet