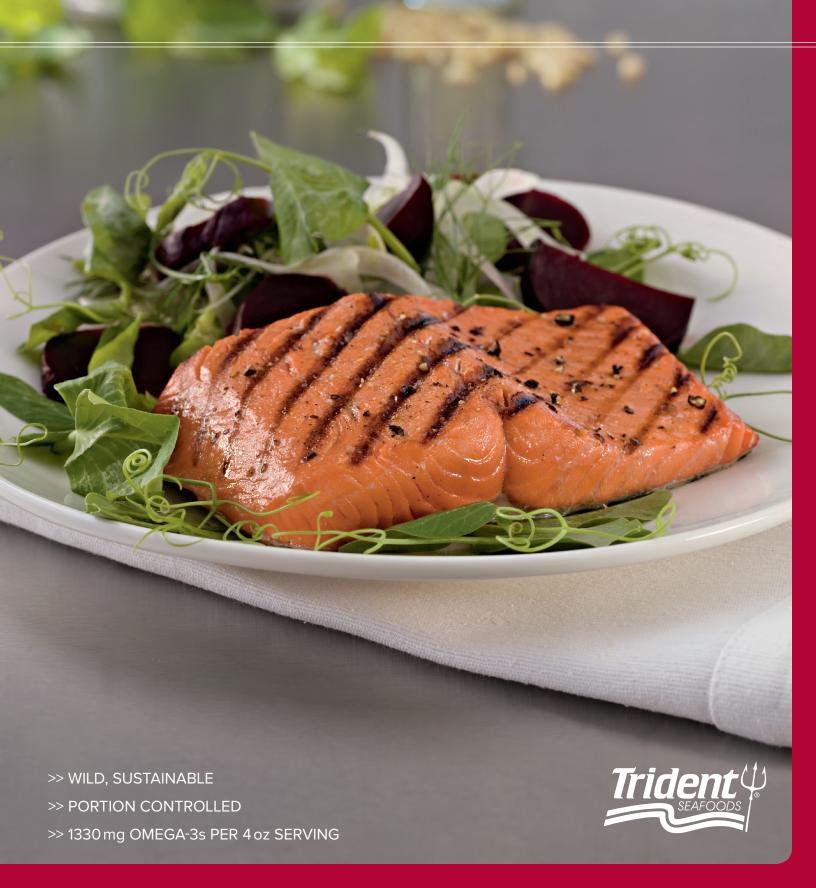
# Alaskan Sockeye Salmon



## Alaskan Sockeye Salmon

Trident Seafoods' wild Alaskan Sockeye Salmon is harvested in the clear, icv waters of Alaska at the peak of perfection. De-boned, flash-frozen and vacuumed-packed in convenient, individually portioned packages, this process seals in freshness, taste and nutrition (rich in Omega-3s). You'll find the deep, ruby-red flesh perfectly delicious and beautiful in presentation. And so will your customers.

Make our Alaskan Sockeye the highlight of your menu. Trident Seafoods makes it easy to offer exactly what your diners are looking for: premium-quality wild salmon. Our Alaskan Sockeye retains its distinctively rich flavor, brilliant color and succulent texture when cooked, which makes it a natural choice for Poached Salmon with Cucumber. Firecracker Grilled Salmon or Broiled Salmon Fillet with Creamy Tarragon Sauce. Trident's Alaskan Sockeye is one fish story worth repeating again and again.



>> WILD AND HEALTHY

Wild, abundant Alaskan Sockeye; a rich source of Omega 3's

>> NATURALLY RUBY RED

Distinctive red color; a favorite with Asian chefs

>> CONVENIENT

Proportioned and vacuum packaged

## **Species Information**

Trident's wild Alaskan Sockeye Salmon, known as the "red" salmon, are ocean-caught in the pure, icy waters off Alaska. Certified sustainable by the Marine Stewardship Council, Sockeye are the second most abundant species of Alaskan salmon. Sockeye acquire their distinctively deep, ruby-red color from the abundant shrimp-like krill they feed on. Their silky texture and fresh flavor are derived from their natural cold water habitat.



#### **COOKING & HANDLING INSTRUCTIONS**

Keep frozen at 0°f or below until ready to use.

To thaw: remove the salmon portion from the plastic pouch and place the product in a shallow tray. Cover and store in the refrigerator below 38°F for 16-24 hours. Once thawed, the salmon is ready to cook.

Keep thawed product refrigerated and use within 2–3 days. Allow 10 minutes of cooking time per inch of thickness on thawed product; 20 minutes per inch on frozen product.

Oven temperatures vary. Cook to an internal temperature of 145°F.

BAKE: Season Salmon or dip in seasoned bread crumbs. Place in greased baking dish and bake at 400° F.

SAUTÉ: Dip Salmon in seasoned flour. Sauté in oil, butter or margarine over medium heat, lightly brown on both sides.

POACH: Cover Salmon with boiling, salted water. Add any flavorings such as lemon slices, white wine, or herbs to the poaching liquid. Reduce heat, simmer until done.

SIMMER: For stews and chowders, add Salmon pieces in the final 10 minutes of cooking. Do not over-stir.

GRILL: Place salmon on hot, well-greased grill. During grilling, baste fish with oil or basting sauce several times. Turn over once.

### **PACK INFORMATION**

ITEM#	DESCRIPTION	PORTION SIZE	PACK SIZE	APPROX. PIECES PER CASE	GTIN#
410020	Alaskan Sockeye Salmon-Skin On-PBO-2 per Vac Pac	4oz.	1/10 lb.	40	0 00 28029 10020 4
410021	Alaskan Sockeye Salmon-Skin On-PBO-Vac Pac	6oz.	1/10 lb.	27	0 00 28029 10021 1
410022	Alaskan Sockeye Salmon-Skin On-PBO-Vac Pac	8oz.	1/10 lb.	20	0 00 28029 10022 8
421913	Alaskan Sockeye Salmon-Skin On Sides-PBO	1-3lb.	1/20 lb.	8	0 00 28029 21913 5
404947	Alaskan Sockeye Salmon-Skinless-PBO-2 per Vac Pac	4oz.	1/10 lb.	40	0 00 28029 04947 3
408910	Alaskan Sockeye Salmon-Skinless-PBO-Vac Pac	6oz.	1/10 lb.	27	0 00 28029 08910 3
450185	Alaskan Sockeye Salmon-Skinless-PBO-Vac Pac	8oz.	1/10 lb.	20	0 00 28029 50185 8

10 LB. CASE: DIMENSION: (L x W x D) 15" L x 10.25" W x 5.75" D CUBE: .54 GROSS WEIGHT: 12 lb. TI HI: 12 x 7

20 LB. CASE: DIMENSION: (L x W x D) 24" L x 13" W x 6.63" D GROSS WEIGHT: 23 lb.



INGREDIENTS: Sockeye Salmon. Contains Fish (Sockeye Salmon)



5303 SHILSHOLE AVE NW. SEATTLE, WA 98107 (800) 367-6065 (206) 783-3474

FAX: (206) 782-7246 E-MAIL: Sales@TridentSeafoods.com

www.TridentSeafoods.com