FRESH/FROZEN

DRESSED H&G
DRESSED
FILLETS
(skin or skinless, pbi or boneless)
PORTIONS
BELLIES
SMOKED
(cold or hot)
CANNED
ROE
OIL

PRODUCTS

INTERNATIONAL CERTIFICATIONS

On 67 - The world's boundaries of the major fishing areas established for statistical purposes.

IN ALASKA, the future of wild pink salmon and the environment are more important than the immediate opportunities for harvest.

AS A WILD RESOURCE, there is variability in the number of salmon that return to freshwater to spawn annually. Managers in Alaska set 'ESCAPEMENT GOALS' using the best science available to ensure enough fish return safely to the freshwater spawning grounds to reproduce. Biologists account for natural fluctuations in returns of salmon by managing the fisheries in-season to ensure the sustainability of Alaska's wild sockeye salmon.

RENEWABLE BY DESIGN

Sustainability is written into Alaska's state constitution. Fish are to be 'utilized, developed, and maintained on the sustainable yield principle,' ensuring wild pink salmon inhabit Alaska waters for generations to come.

CULTURAL SIGNIFICANCE

Alaska's coastal communities depend on subsistence salmon fishing to survive. Subsistence has priority before sport, commercial or personal use fishing.

CERTIFIED

The Alaska sockeye salmon fishery is certified under two independent certification standards for sustainable fisheries:

- Alaska Responsible Fisheries Management (RFM)
- Marine Stewardship Council (MSC)

ALASKA'S WILD SALMON belong to the genus Oncorhynchus, a name formed by combining two Greek words, 'onco' (meaning hooked or barb) and 'rhyno' (meaning nose), a name given due to the hooked or 'kype' nose seen on spawning males.

The genus Oncorhynchus distinguishes wild Pacific salmon from other fish that have the common name 'salmon' including trout and farmed varieties.
3.0 oz. of ALASKA PINK SALMON

21 g PROTEIN (42% DV)
4 mcg VITAMIN B12 (167% DV)
524 mg OMEGA 3s DHA & EPA
11.1 mcg VITAMIN D (74% DV)

DV = Daily Value // 3.0 oz = 85g
Source: USDA Standard Reference Release 28

“Versatile Alaska Pink Salmon allows creativity and an ability to let this premiere product shine. It’s easy to apply to salads, cakes, sandwiches, soups and breakfast options.”
CHEF ADAM SAPPINGTON
The Country Cat | Portland, Oregon

“Pink Salmon can do it all!”
Due to their mild flavor, wild Alaska pink salmon is EXCEPTIONALLY VERSATILE, lending itself well to just about any recipe or preparation method. It is best known however, as the salmon one usually finds in canned salmon. Salmon canneries have been operating in Alaska since the 1870’s, and their importance to Alaska played a role in the prioritization of sustainability. One could say that in many ways, Alaska was built on the (humped) backs of pink salmon!

COOKING PROFILE
METHOD  Baking, broiling, grilling, poaching, sautéing, smoking, sushi/sashimi, roasting, steaming, canning
LEAN AND DELICATE  Appealing to any palate

PINK SALMON have a complex life cycle; swimming from freshwater to the ocean as soon as they are hatched, and spending 18 months in the ocean before returning to freshwater to spawn.

The Wild Alaska Pink Salmon:
• Is the smallest, and shortest-lived species of Alaska salmon, typically weighing 3-5 lbs. and living for only 2 years.
• Due to their rapid reproduction, wild Alaska pink salmon are also the most numerous species, making them very difficult to overfish.
• Their uniform 2 year life cycle has led to the development of odd-year and even-year populations which do not intermingle.
• Their nickname, ‘humpback’ or ‘humpy,’ is derived from the massive humps males develop on their backs when returning to spawn.

Benefits of Complete High Quality Protein
• Build and maintain lean body mass
• Regulation of metabolism
• Improved satiation—leading to lower intake and possible weight loss
• Stronger muscles, resulting in greater mobility, strength, and dexterity

WILD PINK SALMON ALSO PROVIDE MARINE DERIVED OMEGA-3 fatty acids, essential to the human body. DHA and EPA in wild Alaska pink salmon are the most studied, beneficial, and readily usable healthy fats for the body.

Recipes
Cajun style Alaska Salmon and Corn Cakes | Middle-Eastern Salmon Sharing Platter | Alaska Salmon Layered Lunch
Ghee-Seared Wild Alaska Salmon with Lemon, Feta, and Toasted Pistachios | Alaska Salmon Pesto Frittata | Korean BBQ Poke Bowl
Find these and more at WILDALASKASEAFOOD.COM/RECIPES

ALASKA SEAFOOD MARKETING INSTITUTE | WWW.ALASKASEAFOOD.ORG