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 pink salmon.

Wild PINK SALMON
Oncorhynchus gorbuscha
also known as HUMPBACK SALMON

SUSTAINABILITY

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WILD NATURE

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.

PRODUCTS

FRESH/FROZEN

DRESSED HEG
DRESSED
FILLETS (skin or skinless, Phil or boneless)
POURS
BELLES
SMOKED (cold or hot)
ROE
OIL

SUSTAINABILITY

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SUSTAINABILITY

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.

SUSTAINABILITY

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

• ALASKA RESPONSIBLE FISHERIES MANAGEMENT (RFM)
• MARINE STEWARDSHIP COUNCIL (MSC)

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• ALASKA RESPONSIBLE FISHERIES MANAGEMENT (RFM)
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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)

AVERAGE SIZE: 20-25 INCHES
LEAN AND DELICATE
WHITE MOUTH WITH BLACK SPOTS
LARGE BLACK SPOTS ON BACK
SMALL, LOOSELY-SET SCALES

COOKING PROFILE
Method: Baking, broiling, grilling, poaching, sautéing, smoking, sushi/sashimi, roasting, steaming, canning
POINTS LOWER JAM
AVERAGE SIZE: 20-25 INCHES

LEAN AND DELICATE
Appetizing to any palate

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

The Wild Alaska Pink Salmon:
• In 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.

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PINK SALMON CAN DO IT ALL!
Due to their red color, wild Alaskan pink salmon is EXCEPTIONALLY VERSATILE, lending itself well to just about any recipe or preparation method. Its best known however; as the salmon can usually be found in coastal waters. Salmon canons 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 “humpback” backs of pink salmon!

COOKING PROFILE
Method: Baking, broiling, grilling, poaching, sautéing, smoking, sushi/sashimi, roasting, steaming, canning
POINTS LOWER JAM
AVERAGE SIZE: 20-25 INCHES

LEAN AND DELICATE
Appealing to any palate

Curry style Alaska Salmon and Corn Cakes | Middle-Eastern Salmon Sharing Platter | Alaska Salmon Layered Lunch
Ghee-seared Wild Alaska Salmon with Lemun, Feni, and Toasted Pine nuts | Alaska Salmon Pesto Frittata | Korean BBQ Poke Bowl
Find these and more at WILDALASKASEAFOOD.COM/RECIPES

Recipes

ALASKA SEAFOOD MARKETING INSTITUTE | WWW.ALAASKASEAFOOD.ORG

GASTRONOMY

ROSY-PINK COLOR • TENDER DELICATE • MILD

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