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 KETA SALMON

22 g PROTEIN (44% DV)
2.9 mcg VITAMIN B12 (167% DV)
683 mg OMEGA 3s DHA & EPA
470 mg POTASSIUM (10% DV)

SAVORY ROE
Wild Alaska keta salmon are also prized for their roe. The rich eggs are PACKED WITH OMEGA-3 FATTY ACIDS and possess a deep resonating flavor which has especially endeared it to international consumers. The vibrant color and thicker shell of the eggs relative to other species means they are a TOTAL SENSORY EXPERIENCE perfect for complimenting a dish or serving on its own.

CHEF JACK AMON
Marx Brothers Café | Anchorage, Alaska

The Wild Alaska Keta Salmon:
- Is the most widely distributed of the 5 salmon species in Alaska, though they are scarce North of the Kotzebue Sound.
- One of the larger species, most wild chum salmon are at least 2 feet long!
- Chum salmon return to spawn in two distinct races, an earlier run called summer chum salmon and a later one called fall chum salmon.
- Their nickname, 'dog' salmon is tied to their teeth: when re-entering freshwater to spawn, males develop large canine-like fangs which protrude from their jaws.

KETA SALMON have a complex life cycle; hatching and living in fresh water for 3-4 months and spending 3-4 years in the ocean before returning to fresh water to spawn.

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COOKING PROFILE
METHOD Baking, broiling, grilling, poaching, sautéing, smoking, sushi/sashimi, roasting, steaming, canning
LEAN BUT DENSE MEAT Lower cooking temp recommended

Grilled Alaska Salmon Sliders with Avocado | Microgreens and Green Goddess Aioli | Alaska Keta Salmon with Vegetable-Bread Stuffing
Lemon-Thyme Alaska Keta Salmon with Artichoke-Tomato Salad | Asian Aromatic Alaska Keta Salmon with Sesame Snap Peas
Find these and more at WILDALASKASEAFOOD.COM/RECIPES