

ATLANTIC SALMON

Salmo salar





Warehouse Specifications:

Various

Master Case Dimensions: Various Gross Weight:

Pallet Configuration:

Various

Nutritional Value:

Per 100gram serving size of Farm Raised Salmon

Calories (kcal) 208 Total Fat 13.42g Saturated 3.050g Monounsaturated 3.770g Polyunsaturated 3.886g Cholesterol 55mg Sodium 59mg Total Carb 0.0g **Dietary Fiber** 0.0g Sugars 0.0g Protein 20.42g Vitamin A 50iu Vitamin C 3.9mg Calcium 9mg Iron 0.34mg

General Information:

With it's pointy head, well developed teeth and silver sides the Atlantic Salmon is easily recognizable. When at sea the salmon's back varies thru shades of brown, green and blue with spots of black When spawning the fish become bronze purple and have red spots all its head and body.

Latin Name:

Salmo salar

Fishing Season:

Farm-raised year round

Average size and Weight:

Market size is 4-20#

Product Available / Frozen

head-on gutted whole fish skin-on & skinless fillets steaks & portions

Sensory Characteristics:

Farmed salmon are as acceptable as wild salmon in terms of appearance, odor, flavor, texture, aftertaste and overall acceptability. Medium flavored firm, orange-pink colored meat.

COOL: farm raised Chile, Canada or USA

Ingredients:

Atlantic Salmon

Quality Control: HACCP



Great Northern Products, Ltd.

PO Box 7622

Warwick, RI 02887 USA
Phone: +1.401.490.4590
Fax: +1.401.490.5595

Domestic@NorthernProducts.com
www.NorthernProducts.com