



ICICLE SEAFOODS WILD ALASKA KING SALMON

Local, sustainable, eco-friendly & fully traceable

The largest of the Alaska salmon species owes it's decadent flavor to a diet of natural marine organisms and its firm texture to a life spent swimming in the pure waters of the North Pacific.

- » Fresh · Year round.
- » Versatile Can be grilled, broiled, sautéed, roasted, poached, steamed and smoked.
- » Product of USA · Harvested in the State of Alaska.
- » Superfood Source of high quality protein, Omega-3s, selenium and phosphorus.
- » Superior taste Rich, decadent flavor, firm texture and rich red color.
- » Sustainably sourced & eco-friendly · Alaska has pioneered the standard for sustainable fishery management and mandates sustainability in it's constitution. Alaska's king salmon fishery policies are based on firmed escapement, meaning that the first priority is to ensure that enough adult salmon return to spawn in rivers, thus maintaining long term health of king salmon stocks. All human uses of salmon are subordinate to this guiding principle. Commercial harvests fluctuate from year to year thanks to this inseason management approach.
- » Safety Produced in plants that are in full compliance with foods safety regulations and practices, such as HACCP and SSOP.
- » Fully traceable From the fishing boat to plate, our king salmon is fully traceable.





MSC-C-5016

PRODUCT FORMS

Fresh H&G: U/7lb, 7/11lb & 11lb/UP

Fillets: U/4lb & 4lb/UP

Portions

Custom processing

HARVESTING AREA FAO 67

Bristol Bay Cook Inlet Kodiak Island Southeast Alaska

