



# Atlantic Salmon

Farm-raised Atlantic salmon is revered for its high oil content, which is responsible for its rich, buttery flavor and moist, fatty texture. Farm-raised Atlantic is a great way to get consistently fresh salmon year-round. It takes to almost every cooking method and works well with both simple and complex applications. From backyard barbecues to white-tablecloth restaurants, Atlantic salmon is the top choice among food service distributors, restaurant chains, and retail stores across the country.

\* For custom product information, please contact your Cannon Fish Company sales representative.

**Common Name** Atlantic salmon  
**Market Name** Salmon, Atlantic  
**Scientific Name** *Salmo salar*

## PRODUCT INFORMATION

### Value Added Products

Private Label

### Portions (skin-on or skinless)

- Sizes: 2- to 4-oz / 4-oz. / 6-oz. / 8-oz. / 10-oz. / market cuts
- Pack Types: Vacuum-Packed / Layer-Packed / Bulk IQF
- Pack Sizes: 10-lb. / 25-lb. / Custom-Packed

### Fillets (skin-on or skinless)

- Sizes: 1-lb. / 1- to 3-lb. / 3- to 5-lb. / market cuts
- Pack Types: Vacuum-Packed / Bulk IQF
- Pack Sizes: 10-lb. / 25-lb. / Custom-Packed



## Sustainability Information

Atlantic Salmon Sustainability Letter

## Recipes

- Barbeque Salmon with Chipotle Coleslaw
- Grilled Salmon Steaks
- Steam Gingered Salmon with Warm Citrus Sauce

## Nutritional Facts

Serving Size: 3.5 oz. (raw)  
 Calories: 142  
 Fat Calories: 57.2  
 Total Fat: 6.34 g  
 Cholesterol: 55 mg  
 Protein: 19.84 g  
 Iron: 0.8 mg  
 Sodium: 44 mg

