



Chum Salmon

Wild chum salmon, and salmon in general, are most well known for their amazing life cycle. They live their lives (up to six years) in the cold waters of Alaska and the North Pacific and then return to the exact place (river) of their birth to spawn and reproduce. When the young salmon hatch, they migrate thousands of miles to the ocean, where they will survive on shrimp, krill, and other small fish, only to start a new life cycle. Commercially caught chum average between 8 and 12 pounds and are typically gill-net or purse-seine harvested. Chum salmon has become a mainstay of many value-added programs because of its low oil content and mild flavor.

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

Common Name Chum salmon

Market Name Salmon, chum or keta

Scientific Name *Oncorhynchus keta*

PRODUCT INFORMATION

Value Added Products

- Private Label
- Vacuum-Packed Fillets

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

H & G - Whole Chum Salmon

- Contact your Cannon Sales Representative for availability -



Sustainability Information

Responsible Fisheries Management - RFM

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: 120
 Fat Calories: 34
 Total Fat: 3.77 g
 Cholesterol: 74 mg
 Protein: 20.14 g
 Iron: 0.55 mg
 Sodium: 50 mg

