



King Salmon

Much like wild king salmon, farm-raised king is revered for its high oil content and therefore its rich, buttery flavor and moist, fatty texture. Farm-raised king is a great way to get consistently fresh king salmon year-round. It takes to almost every cooking method and it works well with both simple and complex preparations. From backyard barbecues to white-tablecloth restaurants, farmed-raised king 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 Chinook salmon

Market Name Salmon, king, chinook, or spring

Scientific Name *Oncorhynchus tshawytscha*

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

H & G - Whole King Salmon

- Contact your Cannon Sales Representative for availability -



Sustainability Information

Responsible Fisheries Management - RFM

Recipes

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

Nutritional Facts

Serving Size: 3.5 oz. (raw)
 Calories: 180
 Fat Calories: 94
 Total Fat: 10.4 g
 Cholesterol: 66 mg
 Protein: 20.1 g
 Iron: 0.7 mg
 Sodium: 47 mg

