



Pink Salmon

The wild pink salmon, and salmon in general, are most well known for their amazing life cycle. They live their lives (up to four years) in the cold waters of the Pacific Northwest 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 survive on shrimp, krill, and other small fish, only to start a new life cycle. Commercially caught pinks average between 3 and 6 pounds and are typically gill-net or purse-seine harvested. Pinks have become a mainstay of many value-added retail programs because of their versatility, low cost, price stability, low oil content, and mild flavor.

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

Common Name Pink salmon

Market Name Salmon, pink or humpback

Scientific Name *Oncorhynchus gorbuscha*

PRODUCT INFORMATION

Value Added Products

Private Label

Portions (skin-on or skinless)

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

H & G - Whole Pink 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: 116
 Fat Calories: 31.1
 Total Fat: 3.45 g
 Cholesterol: 52 mg
 Protein: 19.94 g
 Iron: 0.77 mg
 Sodium: 67 mg

