



Oncorhynchus nerka

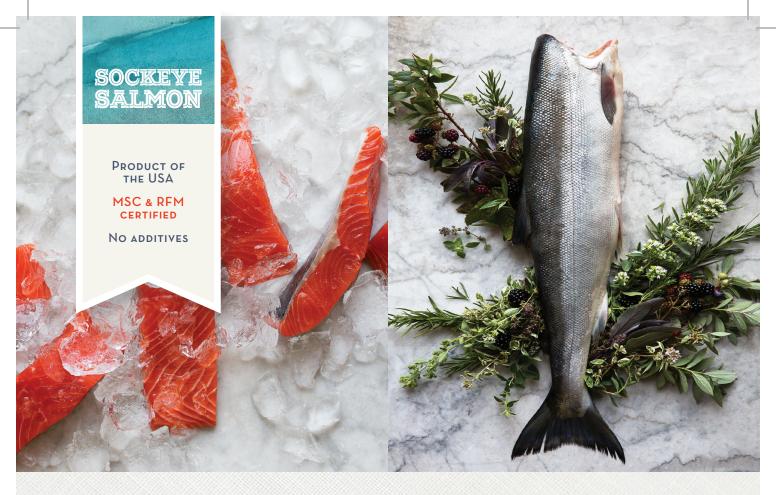
PROUDLY SUPPLYING PREMIUM WILD ALASKA SEAFOOD FOR OVER 50 YEARS

> 100% WILD & NATURAL

SUSTAINABLY SOURCED: MSC & RFM CERTIFIED

EXCELLENT SOURCE OF PROTEIN & OMEGA-3S USA Haska

Icicle Seafoods Sockeye Salmon: Pure, sustainable with a rich flavor and color and firm, flaky meat



## ICICLE SEAFOODS WILD SOCKEYE SALMON

## Local, sustainable, eco-friendly & fully traceable

Icicle's wild sockeye salmon's bright red color is due to a natural diet of wild marine organisms. It's firm, flaky flesh comes from migrations in the icy cold North Pacific.

- » Fresh Early June through mid-September.
- » Once frozen Available 52 weeks a year.
- » Versatile Suitable for all cooking preparations as well as smoking.
- » Product of USA Harvested in the State of Alaska.
- » Superfood Source of high quality protein, Omega-3s, selenium and phosphorus.
- » Superior taste Rich flavor, firm texture and a bright red color that is retained throughout the cooking process.
- » Sustainably sourced & environmentally responsible Alaska has pioneered the standard for sustainable fishery management and mandates sustainability in it's constitution. Alaska's sockeye 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 the long-term health of sockeye stocks.
- » **Safety** Produced in plants that are in full compliance with food safety regulations and practices, such as HACCP and SSOP.
- » Fully traceable From fishing boat to plate, our sockeye is fully traceable.



## PRODUCT FORMS

Fresh H&G: Ocean Run

**Once frozen H&G:** 2/4, 4/6, 6/9 & 9/UP

Fillets: U/1 and 1/UP

Portions

Burger meat

**Canned:** 213g, 418g, 170g skinless/boneless

Custom processing

## HARVESTING AREA FAO 67

Bristol Bay Cook Inlet Kodiak Island Prince William Sound Southeast Alaska



w icicleseafoods.com T 206.282.0988