

PREMIUM ATLANTIC SALMON

(Salmo Salar)



EXCLUSIVELY DISTRIBUTED BY



PREMIUM ATLANTIC SALMON

Portions, Fillets, Smoked

PRODUCT OVERVIEW

Admiral of the Fleet Premium Atlantic Salmon products are hatched, raised, processed and packed exclusively in Norway with no additives. Atlantic Salmon fillets, portions and smoked products offer a premium, versatile seafood protein with a firm texture, large flake, high fat content, pink color and mild flavor suitable to all cuisines. Harvested and processed year-round in Norway, Admiral of the Fleet Atlantic Salmon delivers quality, consistency AND value every day.



PROCESSING

Admiral of the Fleet Atlantic Salmon fillet, portion and smoked products are harvested and processed from fresh fish. Fresh Atlantic Salmon from the cold, clear waters of Norway are washed, bled, cleaned and filleted.

Fillets are processed to a "D-Trim" specification by removing the scales, backbone, bellybones, backfins, collarbone, pinbones and pentoneum and trimming the belly fat and tail. Fillets are individually vacuum packed then frozen.

D-Trim Fillets are further processed into portions by removing the skin and portioning the fillet. All portions are center-cut from deep-skinned fillets with a straight cut. Portions are individually vacuum packed then frozen.

Cold smoked salmon sides are processed exclusively from fresh, pre-rigor fish within eight hours of harvest. The fish is processed to an "E-Trim" specification by removing the skin from a "D-Trim" fillet (see above). "E-Trim" Fillets are deep-skinned with a maximum 1 inch fat line then sliced thinly on bias cut, placed on a board, vacuum packed then frozen.

FEATURES AND BENEFITS

Admiral of the Fleet Atlantic Salmon fillet, portion and smoked products provide maximum flexibility in the kitchen. Farmed Atlantic Salmon offer a mild but rich flavor, a firm, flaky texture, a source of vitamins, minerals and omega-3 fatty acids, and an attractive, uniform shape and color for presentation. Admiral of the Fleet Atlantic Salmon guarantee consistent uniformity, accurate sizing, and 100% net weight.

Description	Species	Pack
4 oz Raw Salmon Portions IVP	Salmo salar	1x10 lb.
6 oz Raw Salmon Portions IVP	Salmo salar	1x10 lb.
8 oz Raw Salmon Portions IVP	Salmo salar	1x10 lb.
3-5 lb Raw Salmon Fillets IVP	Salmo salar	1x22 lb.
Cold Smoked Sides IVP	Salmo salar	5x2 lb.







MENU IDEAS

- Sauteed
- Baked
- Blackened

PRODUCT FORMS

- Raw Portions
- Raw Fillets
- Cold Smoked

STORAGE AND HANDLING

- Keep frozen
- Thaw under refrigeration
- Cook fully before consumption (except smoked)



