



Wild, Natural & Sustainable®

Wild ALASKA

PINK SALMON

Oncorhynchus gorbuscha

also known as HUMPBACK SALMON



PRODUCTS

FRESH/FROZEN



DRESSED H&G



DRESSED



FILLETS
(skin or skinless,
pbi or boneless)



PORTIONS



SMOKED
(cold or hot)



BELLIES



CANNED



ROE



OIL



WILD NATURE

ALASKA'S WILD SALMON belong to the genus *Oncorhynchus*, a name formed by combining two Greek words, 'onco' (meaning hooked or barb) and 'rhyno' (meaning nose), a name given due to the hooked or 'kype' nose seen on spawning males.

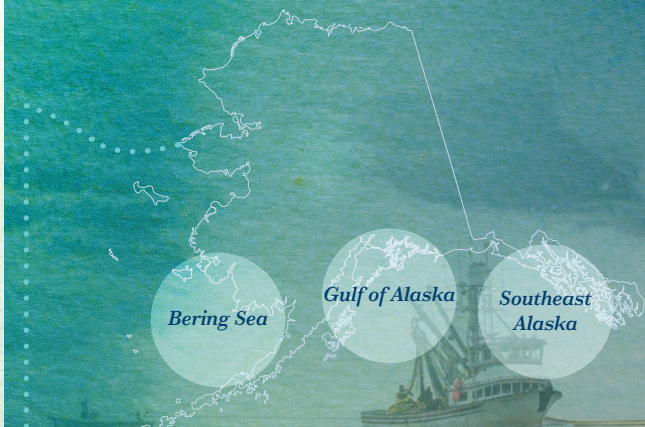
The genus *Oncorhynchus* DISTINGUISHES WILD PACIFIC salmon from other fish that have the common name 'salmon' including trout and farmed varieties.

HARVEST PROFILE

HARVEST SEASON

JAN FEB MAR APR MAY JUN JUL AUG SEP OCT NOV DEC

Southeast Alaska _____
Gulf of Alaska _____
Bering Sea _____



FAO 67: The world's boundaries of the major fishing areas established for statistical purposes.

FAO 67

ECONOMY

Sources:
NOAA and CFEC
*data includes all salmon species

salmon jobs*

~33,000

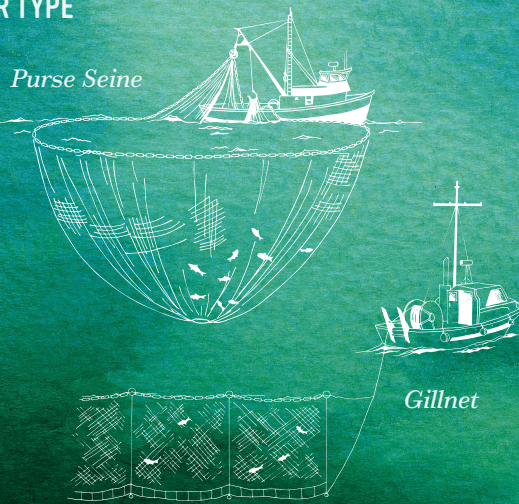


salmon vessels*

~9-10 K



GEAR TYPE



SUSTAINABILITY

IN ALASKA, the future of wild pink salmon and the environment are more important than the immediate opportunities for harvest.

AS A WILD RESOURCE, there is variability in the number of salmon that return to freshwater to spawn annually. Managers in Alaska set 'ESCAPEMENT GOALS' using the best science available to ensure enough fish return safely to the freshwater spawning grounds to reproduce. Biologists account for natural fluctuations in returns of salmon by managing the fisheries in-season to ensure the sustainability of Alaska's wild pink salmon.

RENEWABLE BY DESIGN

Sustainability is written into Alaska's state constitution. FISH ARE TO BE 'UTILIZED, DEVELOPED, AND MAINTAINED ON THE SUSTAINABLE YIELD PRINCIPLE,' ensuring wild pink salmon inhabit Alaska waters for generations to come.

CULTURAL SIGNIFICANCE

Alaska's coastal communities DEPEND ON SUBSISTENCE SALMON FISHING TO SURVIVE. Subsistence has priority before sport, commercial or personal use fishing.

CERTIFIED

The Alaska pink salmon fishery is certified under two independent certification standards for sustainable fisheries:

- ALASKA RESPONSIBLE FISHERIES MANAGEMENT (RFM)
- MARINE STEWARDSHIP COUNCIL (MSC)





GASTRONOMY

ROSY-PINK COLOR • TENDER
DELICATE • MILD



"Versatile Alaska Pink Salmon allows creativity and an ability to let this premiere product shine. It's easy to apply to salads, cakes, sandwiches, soups and breakfast options."

CHEF ADAM SAPPINGTON
The Country Cat | Portland, Oregon



PINK SALMON *can do it all!*

Due to their mild flavor, wild Alaska pink salmon is **EXCEPTIONALLY VERSATILE**, lending itself well to just about any recipe or preparation method. It is best known however, as the salmon one usually finds in canned salmon. Salmon canneries have been operating in Alaska since the 1870's, and their importance to Alaska played a role in the prioritization of sustainability. One could say that in many ways, Alaska was built on the (humped) backs of pink salmon!

COOKING PROFILE



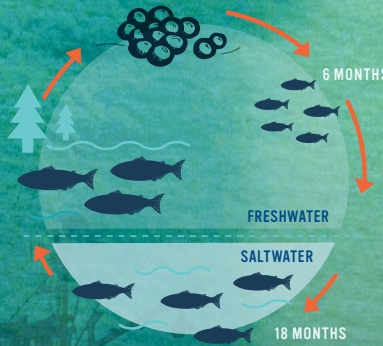
METHOD Baking, broiling, grilling, poaching, sautéing, smoking, sushi/sashimi, roasting, steaming, canning



LEAN AND DELICATE
Appealing to any palate

LIFE CYCLE

PINK SALMON have a complex life cycle; swimming from freshwater to the ocean as soon as they are hatched, and spending 18 months in the ocean before returning to freshwater to spawn.



The Wild Alaska Pink Salmon:

- Is the smallest, and shortest-lived species of Alaska salmon, typically weighing 3-5 lbs. and living for only 2 years.
- Due to their rapid reproduction, wild Alaska pink salmon are also the most numerous species, making them very difficult to overfish.
- Their uniform 2 year life cycle has led to the development of odd-year and even-year populations which do not intermingle.
- Their nickname, 'humpback' or 'humpy,' is derived from the massive humps males develop on their backs when returning to spawn.

Pinks



NUTRITION

ALASKA PINK SALMON IS
CHOCK-FULL
OF LEAN HIGH QUALITY
PROTEIN.

3.0 oz. of
ALASKA PINK SALMON

21 g PROTEIN (42% DV)

4 mcg VITAMIN B12 (167% DV)

524 mg OMEGA 3s DHA & EPA

11.1 mcg VITAMIN D (74% DV)

DV = Daily Value // 3.0 oz = 85g
Source: USDA Standard Reference Release 28



Benefits of Complete High Quality Protein

- Build and maintain lean body mass
- Regulation of metabolism
- Improved satiation—leading to lower intake and possible weight loss
- Stronger muscles, resulting in greater mobility, strength, and dexterity



WILD PINK SALMON ALSO PROVIDE MARINE DERIVED OMEGA-3

fatty acids, essential to the human body. DHA and EPA in wild Alaska pink salmon are the most studied, beneficial, and readily usable healthy fats for the body.

Recipes

Cajun style Alaska Salmon and Corn Cakes | Middle-Eastern Salmon Sharing Platter | Alaska Salmon Layered Lunch
Ghee-Seared Wild Alaska Salmon with Lemon, Feta, and Toasted Pistachios | Alaska Salmon Pesto Frittata | Korean BBQ Poke Bowl
Find these and more at WILDALASKASEAFOOD.COM/RECIPES