

1/10 LB Raw Atlantic Salmon Portions Vacuum Packed 8 oz



High Liner Foodservice Icelandic and Faroe Island Salmon Portions are truly a step up in quality. Farmed in the pristine North Atlantic near Iceland, this Salmon's antibiotic-free diet consists of fish with a higher content of oil which produces a distinctive buttery rich flavor and higher Omega-3 content. Individually vacuum packed, these simple-to-prepare, non-GMO portions make it easy to add a higher level of this top consumption species to your menu.;

Product Last Saved Date: 02 October 2021

Nutrition Facts

20 Servings per container

Serving Size About 1 Portion

Amount	Per	Serving
Cal	~ 4	i 00

Amount Per Serving Calories	470
	% Daily Value*
Total Fat 30 g	39%
Saturated Fat 7 g	35%
Trans Fat 0 g	
Cholesterol 125 mg	42%
Sodium 135 mg	6%
Total Carbohydrates 0 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%
Protein 46 g	
Vitamin D 25 mcg	130%
Calcium 0 mg	0%
Iron 0.8 mg	4%
Potassium 820 mg	20%

Product Specifications :			
Code	GTIN	Type Of Catch	
21005335	10073538053357	Farm Raised	

Brand	GPC Description
High Liner Foodservice	Fish - Unprepared/Unprocessed (Frozen)

Gross Weight	Net Weight	Country of Origin	Kosher	Gluten Free
11 LBR	10 LBR	FO, IS	Undeclared	No

Shipping Information						
Length	Width	Height	Volume	TIXHI	Shelf Life	Storage Temp From/To
15.875 INH	7.875 INH	6.75 INH	0.4883 FTQ	15x6	540 Days	0 FAH / 0 FAH

Ingredients:

ATLANTIC SALMON (COLOR ADDED). CONTAINS: FISH (SALMON)

Allergens(C='Contains' MC='May Contain' N='None' NI='No Info Provided'):				
Eggs - N	Milk - N	Soy - N		
Fish - C	Wheat - N	TreeNuts - N		
Peanuts - N	Crustacean - N			

Prep & Cooking Suggestions:

Serving Suggestions:

your choosing.

nutrition advice.

FOR FOOD SAFETY, KEEP FROZEN AT 0°F (-18° C) UNTIL USED. THE PRODUCT MUST BE COOKED PRIOR TO CONSUMPTION, COOK TO A MINIMUM INTERNAL TEMPERATURE OF 155°F. IF THAWING, REMOVE PRODUCT FROM VAC PACK FIRST AND THAW UNDER REFRIGERATION (38°F OR BELOW). ONCE THAWED, LABEL WITH A "USE BY" DATE THAT IS NO MORE THAN 3 DAYS AT 38°F OR BELOW.

This premium Salmon makes the perfect specialty center of the plate star. Whether grilled,

baked, broiled or poached, it pairs extremely well with the complementary sides and sauces of

Species / Scientific Name:

Salmon - Salmo salar

Claims & Child Nutrition:

BAP Certified: MSC Certified:

Has CN Statement: No

CN Statement:







