

## KNOW YOUR PACIFIC WILD SALMON PRODUCTS

### Ask about a salmon's spawning river and fishing grounds:

- Salmon fatten themselves prior to their spawning journey, so salmon from longer rivers (e.g. Alaska's 400-mile Copper River) have fattier meat, yielding superior flavor and texture.
- In high volume fishing grounds, large catches increase the risk of damaging fish at the bottom of a net or hold.
- Processing plants serving large fishing grounds may be backlogged with raw materials to be processed, leading to spoilage.
- Lower volume fishing grounds served by small scale processing plants produce a more consistent quality product.

### Raw material handling determines product quality:

- Line-based gear such as troll results in less potential damage to the fish. Gill nets also minimize damage, as the salmon are individually trapped in a screen-like net.
- Damage is more likely for fish caught with sack-like seine nets.
- Top quality product is headed, gutted, fully bled and frozen within hours of catch. In general this is only possible with frozen at sea (FAS) products.
- The following matrix plots quality between gear types and freezing methods:

		Freezing →	
		Shore frozen	Frozen at sea (FAS)
Method of catch	Troll	Good quality	Excellent quality
	Gill net	Average quality	Good quality
	Seine	Average quality	Good quality

### Learn to recognize inferior quality products:

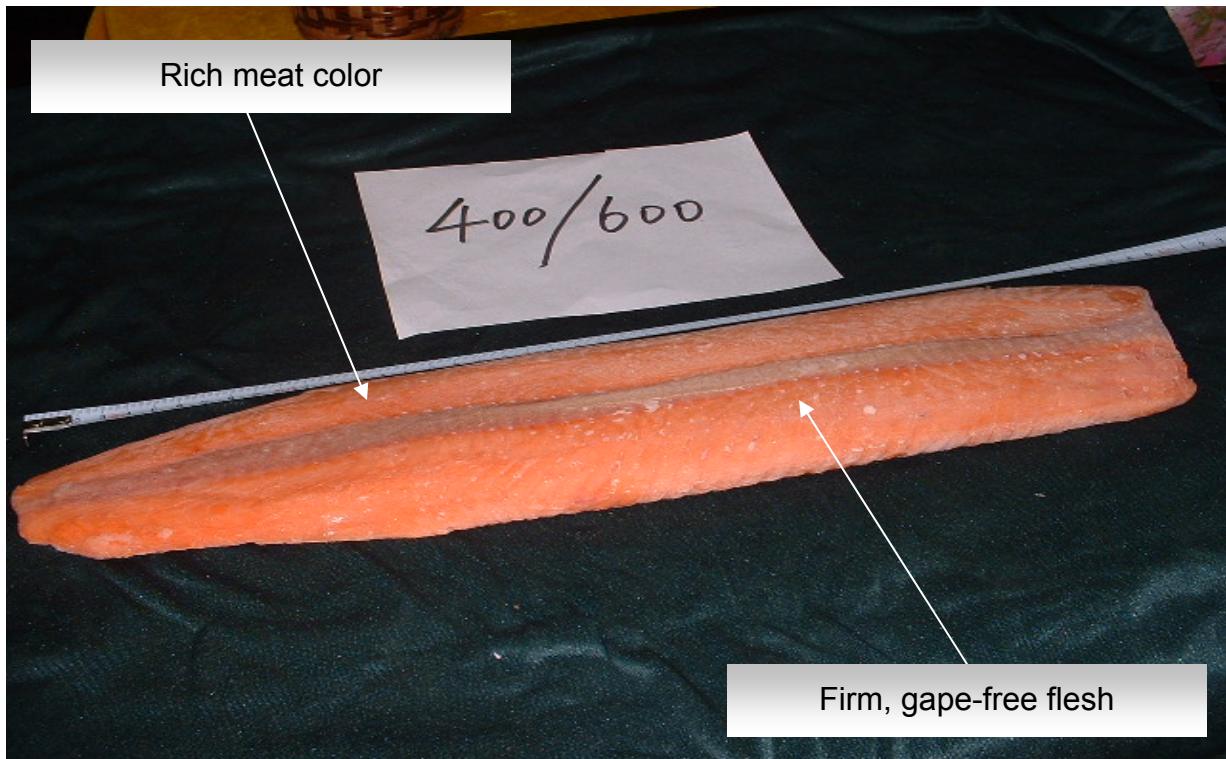
- It is important for seafood buyers to distinguish between superior and inferior quality product.
- Differentiate superior products from inferior by one or a number of the following characteristics.

Salmon Fillets (Trim C)		
Feature	Superior quality	Inferior quality
<b>Preparation</b>		
Viscera, belly fat	Removed	Present (full or partial)
Fins	Removed	Removed
Pin bone	Removed	Removed
Collar bone	Removed	Present
Skin	Present	Present
<b>Meat</b>		
Gaping	Little to none	Some
Color	Rich red / pink / orange (depends on species)	Lighter colors, tending towards grey
<b>Other</b>		
Tripolyphosphates	None to trace levels	Larger amounts

Headed and Gutted (H&G) Salmon		
Feature	Superior quality	Inferior quality
<b>Preparation</b>		
Collar	Present	Present
Viscera	Removed	Present (full or partial)
<b>Meat</b>		
Parasites	Few to none	Nematodes (worms) common
Bruising	None	Some
Gaping	Little to none	Some
Color	Rich red / pink / orange (depends on species)	Lighter colors, tending towards grey
<b>Other</b>		
Tripolyphosphates	None to trace levels	Larger amounts

See the back of the page for example photos

Example of superior quality salmon (chum) fillet:



Example of inferior quality salmon (chum) fillet:

