

Wild Caught CHUM SALMON

Known as the Best Value Salmon on the Market









CHUM SALMON



SINBAD Gold Wild Caught Chum Salmon are premium quality, naturally preserved and processed in Asia. Chum Salmon have have a mild flavor, medium texture, low sodium and lower oil content than Sockeye, King and Coho. According to seafood buyers Chum Salmon can be the best value on the market when the skin is bright and the meat color deep red.

SINBAD products are either wild caught or sustainably farm-raised and is the essential product line for the value priced market.

SINBAD products come from the finest raw materials with exceptional harvesting and processing standards - 100% Net Weight, Accurate Piece Counts, No Folded Bellies or Tails. Our industry best 7-Step Quality Control **Process** delivers comprehensive inspections at every stage of processing.

CLICK OR SCANTO CONNECT WITH A TRADEX REP.



Nutrition Fac	cts (113g)
Amount Per Serving Calories 1	40
% Da	aily Value*
Total Fat 4g	5%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 85mg	28%
Sodium 55mg	2%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 23g	46%
Vitamin D 0mcg	0%
Calcium 15.6mg	2%
Iron 0.594mg	4%
Potassium 653mg	15%
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

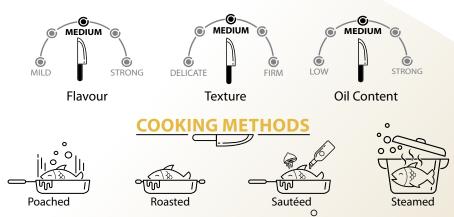
TARGET APPLICATIONS

- Buffets
- · Center of Plate
- Staff Meal Solutions

FEATURES & BENEFITS

- Omega-3 Fatty Acids
- · Premium Quality Raw Materials
- Naturally Preserved
- Processed Under Strict Supervision
- 100% Net Weight Guarantee

CULINARY COMPOSITION



Fried





Baked

- Pancetta Salmon Kebabs with Parsley Vinaigrette
- Maple-Soy Glazed Salmon with Sauteed Vegetables
- "Homemade" Spicy Nori Crusted Salmon