

Wild Caught COHO SALMON

Known as the Best Tasting Salmon - High Quality, Low Price Point









COHO SALMON

SINBAD Gold Wild Caught Coho Salmon are premium quality, naturally preserved and processed in Asia. Coho Salmon have mild flavor, medium texture and has nearly two times the oil content of Pink and Chum Salmon. Coho Salmon has a rich, reddish-orange meat color and has been called one of the best tasting salmon of the species.

SINBAD

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 SCAN TO CONNECT WITH A TRADEX REP.



Nutrition Fa	acts (113g)
Amount Per Serving Calories	160
	% Daily Value*
Total Fat 6g	8%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 50mg	17%
Sodium 50mg	2%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 24g	48%
Vitamin D 0mcg	0%
Calcium 52mg	4%
Iron 0.594mg	4%
Potassium 639mg	15%
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*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.	

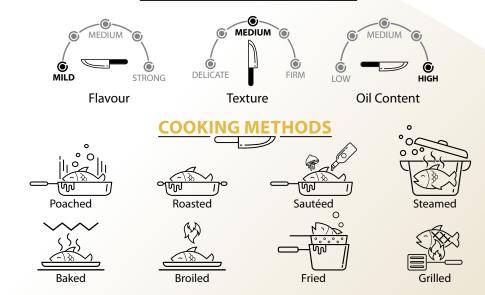
TARGET APPLICATIONS

- Buffets
- · Center of Plate
- Staff Meal Solutions

FEATURES & BENEFITS

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

CULINARY COMPOSITION



MENU IDEAS



- Grilled Salmon with Brown Sugar and Mustard Glaze
- Pan Rushed Triple Tomato Skillet Salmon
- Horseradish Grill-Roasted Salmon with Bread Crumb Bake