



**SANTA MONICA**  
**SEAFOOD®**  
Family Owned Since 1939

## Atlantic Salmon



### Species Name:

Salmo salar

### Sustainability Rating:



Multiple Options Available

### What:

Farm Raised Atlantic Salmon

### When:

Available Year-Round

### Where:

Canada, Chile, Scotland

### How:

Farm Raised

### CHARACTERISTICS



Farmed salmon is one of the most popular seafood choices in the United States. Modern salmon production provides us with a consistent supply of flavorful, nutritious protein at a great price. Our skin-on fillets are “D” trim meaning the backbone and belly bone are trimmed off, along with the back fin, collarbone, fins and pin bones. The fillets are fully trimmed, with all the belly fat and tail removed. The skin-off fillets are “E” trim, and offers the highest yield and most uniformity.

### FOR YOUR MENU



Salmon is a very versatile fish and works well in a variety of cooking applications. Grill it, poach it, roast it, saute it - salmon can also be featured raw, cured or smoked!

### FOR YOUR WAITSTAFF



Although salmon is incredibly popular, customers may have questions about farming practices. We’re happy to work with you and your staff to help you understand why we purchase farmed salmon from particular companies that focus on using the most advanced, ecologically sensitive practices. Where farms are located, ingredients in feed, controlling escapes - all of these issues and others are carefully addressed. If customers have questions about the coloring of farmed salmon, you can let them know it comes from natural additives in the feed made from the same organisms salmon eat in the wild.

### FOR YOUR RETAIL DISPLAY



Just like we mention above, your customers may have questions about farming practices. We’re happy to work with you and your staff to help you understand why we purchase farmed salmon from particular companies that focus on using the most advanced, ecologically sensitive practices.