



SANTA MONICA
SEAFOOD®
Family Owned Since 1939

Surimi (Pollock)



CHARACTERISTICS

Surimi has a mild, crablike flavor and a firm texture. It can come in a variety of styles like sticks and flakes.

FOR YOUR MENU

Beyond its starring role in California Rolls, surimi can add a unique flavor to salads and sandwiches.

FOR YOUR WAITSTAFF

If your guests ask if imitation crab is really seafood - it is! Its main ingredient is Pollock.

FOR YOUR RETAIL DISPLAY

Remind your customers that Surimi is an easy way to make a tasty seafood salad that kids will love.

Species Name:

Theragra chalcogramma

Sustainability Rating:



Yellow - Good Alternative

What:

Surimi, also known as imitation crabmeat, is made from minced Pollock

When:

Available Year-Round

Where:

USA, Russia

How: Wild Caught/Trawl