



PATAGONIA SEAFARMS
Quality First



QUALITY OUR FIRST PRIORITY

— FROM CHILEAN PATAGONIA

OUR PRODUCTS

ATLANTIC SALMON

WHOLE	HON / HG
FILLETS	TRIM D / TRIM E / TRIM F
PORTIONS	SKIN ON / SKIN OFF
STEAKS	PBI / MIGNONS

COHO SALMON

WHOLE	HON / HG
FILLETS	SKIN ON / SKIN OFF
PORTIONS	SKIN ON / SKIN OFF

STEELHEAD TROUT

WHOLE	HON / HG
FILLETS	SKIN ON / SKIN OFF
PORTIONS	SKIN ON / SKIN OFF





ATLANTIC SALMON

— HON

WHOLE GUTTED SALMON,
HEAD AND GILLS ON

PRESENTATION	SIZE	QUALITY	FORMAT	PRIMARY PACKAGING	SECONDARY PACKAGING
WHOLE	8-10, 10-12, 12-14, 14-16, 16-18, 18-20, 20 up lb	Premium	Fresh chilled	Bulk	Styrofoam 55 / 70 pounders
			Frozen	Individually Bagged (IQF)	Cardboard 55 / 70 pounders

QUALITY SPECIFICATION

Item / Quality

Premium

LOIN	Dark with no staining
MOUTH / EYES	Mild hook shaped allowed / Eye damage not accepted
BELLY	From white to grey, light ventral thinning
MUCUS	Clear and transparent
GILLS	Red to pinkish with no smell
BRUISING / CUTS	None
MELANOSIS	4 cm long and 2 cm in diameter
WOUNDS	No more than 2 slight cuts measuring 1 cm in diameter or 3 cm long
SCARRING	Allows up to 1 scar measuring 6 cm long or 2 cm in diameter that does not affect muscle
LORDOSIS	Slightly noticeable lateral line presents a slight deviation that affects the shape of the fish
SCOLIOSIS	Slight, does not affect the appearance of the fish
SCALES	Firmly adhered, up to 40% scale loss is accepted, localized or distributed across the surface of the fish
PETECHIAE	Up to 15 petechial spots are accepted
MEAT COLOR	≥ 22 SalmoFan, taken fresh and on the meat side (center)
TEXTURE	Firm and elastic musculature recovers slowly after applying pressure

NUTRITIONAL FACTS





ATLANTIC SALMON

— HG

WHOLE GUTTED SALMON,
HEAD OFF

PRESENTATION	SIZE	QUALITY	FORMAT	PRIMARY PACKAGING	SECONDARY PACKAGING
WHOLE WITHOUT HEAD	4-6, 6-8, 8-10, 10-12, 12-14, 14 up lb	Premium	Fresh chilled	Bulk	Styrofoam 55 / 70 pounders
			Frozen	Individually Bagged (IQF)	Cardboard 55 / 70 pounders

QUALITY SPECIFICATION

Item / Quality

Premium

LOIN	Dark with no staining
BELLY	From white to grey, light ventral thinning
MUCUS	Clear and transparent
BRUISING / CUTS	None
MELANOSIS	4 cm long and 2 cm in diameter
WOUNDS	No more than 2 slight cuts measuring 1 cm in diameter or 3 cm long
SCARRING	Allows up to 1 scar measuring 6 cm long or 2 cm in diameter that does not affect muscle
LORDOSIS	Slightly noticeable lateral line presents a slight deviation that affects the shape of the fish
SCOLIOSIS	Slight, does not affect the appearance of the fish
SCALES	Firmly adhered, up to 40% scale loss is accepted, localized or distributed across the surface of the fish
PETECHIAE	Up to 15 petechial spots are accepted
MEAT COLOR	≥ 22 Salmofan, taken fresh and on the meat side (center)
TEXTURE	Firm and elastic musculature recovers slowly after applying pressure

NUTRITIONAL FACTS





ATLANTIC SALMON

— TRIM D

SALMON FILLET, SKIN ON, WITHOUT VENTRAL,
BELLY OR DORSAL FAT

PRESENTATION	SIZE	QUALITY	FORMAT	PRIMARY PACKAGING	SECONDARY PACKAGING
PBO/PBI Scales On/Off	1-2, 2-3, 3-4, 4-5 lb	Premium Industrial A Industrial B	Fresh chilled	Bulk	Styrofoam 10 / 35 pounders
			Frozen	Individual Bagged (IQF) Individually Vacuum Packed (IVP)	Cardboard 22 / 33 pounders

QUALITY SPECIFICATION

Item / Quality	Premium	IND A	IND B
COLOR	Uniform color; 23 Salmofan	22 Salmofan; allows pale tail up to 5 cm	21 Salmofan; allows pale tail up to 10 cm
MELANOSIS	Allows a stain of melanosis up to 1.5 cm in diameter	Allows stains of melanosis up to 5 cm in diameter	Allows deeper stains of melanosis up to 5 cm in diameter
GAPING	Allows gaping up to 5 cm long and 1.0 cm depth	Allows gaping larger than 5 cm and less than 10 cm	Allows gaping greater than 10 cm with more than 2 cm in depth
CRACKING	Allows cracking not compromising more than 10% of the fillet	Allows cracking not compromising more than 25% of fillet	Allows cracking compromising up to 70% of fillet
BRUISING	Allows diffuse bruising, limited up to 1.5 cm in diameter	Allows limited bruising up to 5 cm in diameter	Allows limited bruising up to 10 cm in diameter
DEFORMATIONS	Does not allow deformations	Allows small deformations slightly affecting the appearance of the fillet	Allows deformations that noticeably affect the appearance and shape of the fillet
BLOOD SPOTS	Allows blood spots that slightly affect appearance (3 at the most)	Allows more than 3 blood spots	Allows more than 3 blood spots

NUTRITIONAL FACTS





ATLANTIC SALMON

— TRIM E

SALMON FILLET, SKINLESS, WITHOUT VENTRAL, BELLY OR DORSAL FAT, BLOOD LINE IN

PRESENTATION	SIZE	QUALITY	FORMAT	PRIMARY PACKAGING	SECONDARY PACKAGING
PBO/PBI Deep or Shallow Skinned	1-2, 2-3, 3-4, 4-5 lb	Premium Industrial A Industrial B	Fresh chilled	Bulk	Styrofoam 10 / 35 pounders
			Frozen	Individual Bagged (IQF) Individually Vacuum Packed (IVP)	Cardboard 22 / 33 pounders

QUALITY SPECIFICATION

Item / Quality	Premium	IND A	IND B
COLOR	Uniform color; 23 Salmofan	22 Salmofan; allows pale tail up to 5 cm	21 Salmofan; allows pale tail up to 10 cm
MELANOSIS	Allows a stain of melanosis up to 1.5 cm in diameter	Allows stains of melanosis up to 5 cm in diameter	Allows deeper stains of melanosis up to 5 cm in diameter
GAPING	Allows gaping up to 5 cm long and 1.0 cm depth	Allows gaping larger than 5 cm and less than 10 cm	Allows gaping greater than 10 cm with more than 2 cm in depth
CRACKING	Allows cracking not compromising more than 10% of the fillet	Allows cracking not compromising more than 25% of fillet	Allows cracking compromising up to 70% of fillet
BRUISING	Allows diffuse bruising, limited up to 1.5 cm in diameter	Allows limited bruising up to 5 cm in diameter	Allows limited bruising up to 10 cm in diameter
DEFORMATIONS	Does not allow deformations	Allows small deformations slightly affecting the appearance of the fillet	Allows deformations that noticeably affect the appearance and shape of the fillet
BLOOD SPOTS	Allows blood spots that slightly affect appearance (3 at the most)	Allows more than 3 blood spots	Allows more than 3 blood spots

NUTRITIONAL FACTS





ATLANTIC SALMON

— TRIM F

SALMON FILLET, SKINLESS, WITHOUT VENTRAL, BELLY OR DORSAL FAT, BLOODLINE REMOVED

PRESENTATION	SIZE	QUALITY	FORMAT	PRIMARY PACKAGING	SECONDARY PACKAGING
PBO/PBI Full Fat Off	1-2, 2-3, 3-4, 4-5 lb	Premium Industrial A Industrial B	Fresh chilled	Bulk	Styrofoam 10 / 35 pounders
			Frozen	Individual Bagged (IQF) Individually Vacuum Packed (IVP)	Cardboard 22 / 33 pounders

QUALITY SPECIFICATION

Item / Quality	Premium	IND A	IND B
COLOR	Uniform color; 23 Salmofan	22 Salmofan; allows pale tail up to 5 cm	21 Salmofan; allows pale tail up to 10 cm
MELANOSIS	Allows a stain of melanosis up to 1.5 cm in diameter	Allows stains of melanosis up to 5 cm in diameter	Allows deeper stains of melanosis up to 5 cm in diameter
GAPING	Allows gaping up to 5 cm long and 1.0 cm depth	Allows gaping larger than 5 cm and less than 10 cm	Allows gaping greater than 10 cm with more than 2 cm in depth
CRACKING	Allows cracking not compromising more than 10% of the fillet	Allows cracking not compromising more than 25% of fillet	Allows cracking compromising up to 70% of fillet
BRUISING	Allows diffuse bruising, limited up to 1.5 cm in diameter	Allows limited bruising up to 5 cm in diameter	Allows limited bruising up to 10 cm in diameter
DEFORMATIONS	Does not allow deformations	Allows small deformations slightly affecting the appearance of the fillet	Allows deformations that noticeably affect the appearance and shape of the fillet
BLOOD SPOTS	Allows blood spots that slightly affect appearance (3 at the most)	Allows more than 3 blood spots	Allows more than 3 blood spots

NUTRITIONAL FACTS





ATLANTIC SALMON

— PORTIONS

SALMON PORTION CUT, SKIN ON,
FROM FRESH FILLET

PRESENTATION	SIZE	QUALITY	FORMAT	PRIMARY PACKAGING	SECONDARY PACKAGING
SKIN ON Scales On/Off Straight/Angle Cut	4, 5, 6, 7, 8 oz	Premium	Fresh chilled	Bulk	Styrofoam 5 / 10 / 20 pounders
			Frozen	Individually Vacuum Packed (IVP)	Cardboard 10 pounders

*Custom box available upon request

QUALITY SPECIFICATION

Item / Quality

Premium

MEAT COLOR

Uniform color, 23 SalmoFan

MELANOSIS

A light melanosis allowed while not affecting the general appearance of the portions

GAPPING

Light gapping allowed while not affecting the general appearance of the portions

BLOOD SPOTS

Allows no more than 2 light blood spots per portion while not affecting general appearance of the portions

NUTRITIONAL FACTS





ATLANTIC SALMON

— PORTIONS

SALMON PORTION CUT, SKINLESS,
FROM FRESH FILLET

PRESENTATION	SIZE	QUALITY	FORMAT	PRIMARY PACKAGING	SECONDARY PACKAGING
SKIN OFF Deep/Shallow Skinned Straight/Angle Cut	4, 5, 6, 7, 8 oz	Premium	Fresh chilled	Bulk	Styrofoam 5 / 10 / 20 pounders
			Frozen	Individually Vacuum Packed (IVP)	Cardboard 10 pounders

*Custom box available upon request

QUALITY SPECIFICATION

Item / Quality

Premium

MEAT COLOR

Uniform color, 23 SalmoFan

MELANOSIS

A light melanosis allowed while not affecting the general appearance of the portions

GAPPING

Light gapping allowed while not affecting the general appearance of the portions

BLOOD SPOTS

Allows no more than 2 light blood spots per portion while not affecting general appearance of the portions

NUTRITIONAL FACTS



HIGH IN
OMEGA-3



ZERO
TRANS FAT



HIGH QUALITY
PROTEIN



PESTICIDE
FREE



HIGH IN
ANTIOXIDANTS



HORMONE
FREE



ATLANTIC SALMON

— STEAKS

PBI SALMON STEAKS

PRESENTATION	SIZE	QUALITY	FORMAT	PRIMARY PACKAGING	SECONDARY PACKAGING
SKIN ON Scales On/Off	1.25" - 1.50" wide	Premium	Fresh chilled	Bulk	Styrofoam 5 / 10 / 35 pounders
			Frozen	Individually Vacuum Packed (IVP)	Cardboard 10 / 22 pounders

QUALITY SPECIFICATION

Item / Quality

Premium

MEAT COLOR

≥ 22 SalmoFan, taken fresh and on the meat side (center)

WOUNDS / SCARS

Minimal wounds and/or scars accepted while not affecting general appearance of the steaks

MELANOSIS

Minimal melanosis accepted while not affecting general appearance of the steaks

NUTRITIONAL FACTS





ATLANTIC SALMON

— MIGNON

MADE FROM FULL-FAT-OFF FILLETS

PRESENTATION	SIZE	QUALITY	FORMAT	PRIMARY PACKAGING	SECONDARY PACKAGING
FULL FAT OFF	4, 6, 8 oz	Premium	Fresh chilled	Bulk	Styrofoam 5 / 10 / 20 pounders
			Frozen	Individually Vacuum Packed (IVP)	Cardboard 10 / 33 pounders

QUALITY SPECIFICATION

Item / Quality

Premium

MEAT COLOR

Uniform color, 23 SalmoFan

NUTRITIONAL FACTS

