



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

