



## Copper River Seafoods Brand

### PRODUCT LINE CARD

[www.CopperRiverSeafoods.com](http://www.CopperRiverSeafoods.com)

- ✓ Alaskan, 100% US Owned & Operated
- ✓ Wild-Caught
- ✓ Certified Sustainable
- ✓ Premium Quality

#### Portions & Fillets



### Copper River Sockeye Salmon



Copper River Sockeye Salmon have naturally high levels of heart-healthy Omega-3 fatty acids and oil, a quality that helps them swim over 300 miles up the Copper River each year. Eye-catching, delicious and healthy; it's no wonder consumers around the world prefer - and demand - Copper River Sockeye.

**Condition:** Fresh, Frozen      **Package Types:** Rollstock, 3lbs Bag, 12oz Bag  
**Qualities:** Skin-On, Boneless, Wild-Caught, Sustainable, All-Natural, Preservative-Free



### Alaska Sockeye Salmon



Wild Alaska Sockeye Salmon are world-renowned for their full flavor and distinctively deep red color. They naturally store high levels of EPA and DHA Omega-3 fatty acids - a quality that makes them both heart-healthy and delicious.

**Condition:** Fresh, Frozen      **Package Types:** Rollstock, 3lbs Bag, 12oz Bag  
**Qualities:** Skin-On, Boneless, Wild-Caught, Sustainable, All-Natural, Preservative-Free



### Copper River Coho Salmon



Copper River Coho Salmon have orange-red flesh which is firm and slightly milder in taste compared to Sockeye Salmon. They store more heart-healthy Omega-3 fatty acids than any other species of salmon, a nutrient which has been linked to cardio vascular health, muscle development and eye care.

**Condition:** Fresh, Frozen      **Package Types:** Rollstock, 3lbs Bag, 12oz Bag  
**Qualities:** Skin-On, Boneless, Wild-Caught, Sustainable, All-Natural, Preservative-Free



### Alaska Halibut



Wild Alaskan Halibut inhabit the deep ocean floors of Alaska's pristine inlets. Their adaptability in nature is matched by their flexibility in the kitchen. The firm delicate texture and clean flavor of Wild Alaskan Halibut lends itself effortlessly to just about any seafood dish and cooking method imaginable.

**Condition:** Fresh, Frozen      **Package Types:** Rollstock, 2lbs Bag, 12oz Bag  
**Qualities:** Skinless, Boneless, Wild-Caught, Sustainable, All-Natural, Preservative-Free



### Alaska Pacific Cod



Wild Alaska Pacific Cod is bright white and mild in flavor. Pacific Cod is excellent when baked, cooked, steamed or fried. The light flaky texture also works great in soups and chowders. Try substituting Pacific Cod into your favorite Halibut recipes for an affordable - yet high quality - alternative.

**Condition:** Fresh, Frozen      **Package Types:** Rollstock, 2lbs Bag, 12oz Bag  
**Qualities:** Skinless, Boneless, Wild-Caught, Sustainable, All-Natural, Preservative-Free



### Alaska Rockfish



Wild Alaska Rockfish are considered a lean fish due to their relatively low oil content. Like many other types of Alaska whitefish - including wild Halibut, Pacific Cod and Rocksole - they are naturally low in fat. The flesh of Wild Rockfish is slightly pink, firm yet tender, and mild in taste.

**Condition:** Fresh, Frozen      **Package Types:** Rollstock, 12oz Bag  
**Qualities:** Skinless, Boneless, Wild-Caught, Sustainable, All-Natural, Preservative-Free



### Alaska Rocksole



Like Halibut, Wild Alaska Rocksole begin their lives swimming upright. As they grow, their eyes move to one side of their body and they slowly begin swimming on their side. Wild Alaska Rocksole also share a similar taste as Halibut, except they are slightly sweeter and have a more delicate texture.

**Condition:** Fresh, Frozen      **Package Types:** Rollstock, 12oz Bag  
**Qualities:** Skinless, Boneless, Wild-Caught, Sustainable, All-Natural, Preservative-Free



#### Copper River Seafoods, Inc.

1118 E 5th Avenue / Anchorage, Alaska 99501  
Main: (907)522-7806 / (888)622-1197 • Fax: (907)274-0348



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## Portions & Fillets



### Marinated Alaska Sockeye Salmon Portions



Although the reputation of Alaska Sockeye Salmon sells itself, we can't help but rave about it. The color and taste of this premium Alaska product is second to none. When working with such a great fish, we take care to choose marinades that compliment it's bold natural qualities.

**Condition:** Frozen

**Package Types:** Rollstock, 3lbs Bag, 12oz Bag

**Qualities:** Skin-On, Boneless, Wild-Caught, Sustainable, All-Natural, Preservative-Free



### Marinated Alaska Salmon Portions



Looking for a cost effective way to introduce a healthy, flavorful salmon option to your consumers? This is it. Our Marinated Alaska Salmon products have been carefully paneled for optimal taste and appearance. Our final marinades are chosen with health, convenience and broad appeal in mind.

**Condition:** Frozen

**Package Types:** Rollstock, 3lbs Bag, 12oz Bag

**Qualities:** Skin-On, Boneless, Wild-Caught, Sustainable, All-Natural, Preservative-Free



### Marinated Alaska Pacific Cod Portions



The mild flavor and beautiful white color of our Alaska Pacific Cod makes this one of our favorite marinated products. Even better, it turns out great when cooked from frozen. Through our own experience with cooking for our families, we know how helpful that added convenience can be.

**Condition:** Frozen

**Package Types:** Rollstock, 3lbs Bag, 12oz Bag

**Qualities:** Skin-On, Boneless, Wild-Caught, Sustainable, All-Natural, Preservative-Free



### Smoked Copper River Sockeye Salmon



Our Copper River Sockeye Salmon are brought into our smokehouse directly after offloading from the boats. The salmon are filleted by hand, then cut into strips or left as a fillet. The salmon is then put into our traditional curing brine and then smoked to perfection with natural Alder wood.

**Condition:** Shelf Stable

**Package Types:** 4oz Retort Box, 8oz Box, 16oz Box, 24oz Box

**Qualities:** Skin-On, Boneless, Wild-Caught, Sustainable, All-Natural, Preservative-Free



### Smoked Alaska Sockeye Salmon



Our Alaska Sockeye Salmon arrive at our smoke house within 24 to 36 hours from the time they are caught. The salmon are filleted by hand, then cut into strips or left as a fillet. The salmon is then put into our traditional curing brine and then smoked to perfection with natural Alder wood.

**Condition:** Shelf Stable

**Package Types:** 4oz Retort Box, 8oz Box, 16oz Box, 24oz Box

**Qualities:** Skin-On, Boneless, Wild-Caught, Sustainable, All-Natural, Preservative-Free



### Jarred Alaska Smoked Salmon



The very first year we brought our Jarred Alaska Smoked Salmon to the International Boston Seafood Show, it won first place. Since then, it has remained one of our most popular smoked products. It displays beautifully under glass and tastes amazing with little to no preparation.

**Condition:** Shelf Stable

**Package Types:** 3.5oz Jar, 6.5oz Jar

**Species:** King, Sockeye, Coho

**Qualities:** Skin-On, Boneless, Wild-Caught, Sustainable, All-Natural, Preservative-Free



### Canned Alaska Smoked Salmon



Our Canned Alaska Smoked Salmon is produced much like the rest of our smoked salmon line - filleted, brined, smoked and then packed by hand. Don't let the convenience of the can fool you, this is a premium product, ready to serve as part of a fancy dinner or a quick and healthy lunch.

**Condition:** Shelf Stable

**Package Types:** 3.5oz Can, 7oz Can

**Species:** King, Sockeye, Coho

**Qualities:** Skinless, Boneless, Wild-Caught, Sustainable, All-Natural, Preservative-Free



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