

Your Port of Call for the Finest Seafood



PREMIUM TASTE GREAT VALUE

SALMON

Remarkably versatile, suited to numerous traditional and creative preparations



**GRILLED
KETA
SALMON**

*With steamed green
beans, quinoa rice with
lemon dill sauce*



CERTIFIED
SUSTAINABLE
SEAFOOD
MSC
www.msc.org



SALMON

Hidden Bay Salmon has now converted over to **Pierport®**. Pierport starts with the freshest and most flavorful wild-caught and farm-raised seafood from around the globe. Expert fishermen make it possible for us to deliver a vast array of offerings. We are committed to sustainable sourcing methods and rigorous product inspections that ensure quality and delicious results, every time.

While both **Norwegian** and **Chilean** species are the same, the different locations, with their unique water characteristics, diet and processing techniques, produce two premium products with varying levels of quality and price.

Keta Salmon has a delicate flavor, with a firm texture and a tempting, always popular, orange-pink color. It is a cost-effective choice for operators who want to feature Wild Alaskan Salmon.

Variety Characteristics

Farm-Raised Atlantic Norwegian

Sustainably clean, fresh tasting, with moist, flaky meat

Farm-Raised Atlantic Chilean

Sustainably clean, mild flavor; large, firm flake

Wild-Caught Alaskan Keta

Sustainably clean, delicate flavor, firm texture

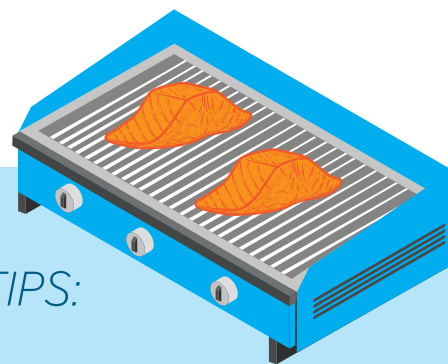
Operator Benefits

- Vacuum packed for freshness and flavor
- 100% guaranteed net weight and piece counts
- Convenient 10lb packs
- Meets your seafood need for every daypart



Pierport Salmon

is popular for being a healthy source of protein that is a rich source of **Omega-3** fatty acids, and its high oil content also allows it to stay moist and tender during cooking.



GRILLING TIPS: SALMON

- Use a clean, well-oiled grill; heat the grill to medium-high
- Choose your salmon cut of choice and brush oil on the skin side
- Place the salmon skin-side-down on the grill and cover
- Grill covered until the meat starts to separate 10 to 15 minutes for most 1-inch-thick fillets
- Use a spatula to remove the fish from the grill and serve

Competitive Advantages

- Suits any menu needs with preparation versatility – grill, pan sear, bake, poach, broil
- Tightly controlled production specifications of +/-0.5 oz.
- Consistent plate presentations and cook times
- Hand trimmed portions reduce back of the house waste
- Year-round availability

Grilled Chilean Salmon on a bed of baby greens, with cherry tomatoes, red onions, and a creamy dill sauce





Pierport provides a variety of salmon choices that offer **premium taste and great value**, and are easy to prepare and very versatile.

ORIGINALS

Item Nos.	Description	Pack/ Fill	Maines #
20301	Wild Alaskan Keta Salmon Fillet, Boneless, Skinless, IVP, 5	1/10 lbs.	043756
20372	Norwegian Atlantic Center Cut Salmon Fillet, Deep Skinned, Boneless, IVP, 6 oz.	1/10 lbs.	043813
20373	Norwegian Atlantic Center Cut Salmon Fillet, Deep Skinned, Boneless, IVP, 8 oz.	1/10 lbs.	043814



*Plank Grilled Norwegian Salmon
with leeks and charred lemon*

*Poached Keta Salmon
with blanched baby potatoes
and yellow tomato salad*

