



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

— 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

