Aquaculture - Fish that are farmed to supply fish to market, rather than being wild-caught for human consumption. Also the production of shellfish.

Defatted - Removed the fat layer underneath the skin.

Deep Skinned - A product form consisting of a group of legs and a head and claws, for ease of removing from the shell.

Fillet; Fillet Portion - The edible portion of a fish that is cut away from the backbone on each side of the body; a portion cut away from the backbone on each side of the body; a portion cut from large flatfish, such as halibut, and then further divided into boneless portions.

Fletch - A fillet cut from large flatfish, such as halibut, and then further divided into boneless portions.

Binder Processor - A method of removing pinbones and nape to produce high quality meat.

Catcher Processor - A strip of small bones found along the midline of the nape.

Fish or shellfish that have a natural life-cycle and feed upon a natural marine diet.

Gillnet – A method of fishing for crab, shrimp and some types of finfish using baited wire traps called pots.

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Herring or artificial lures. Fish are caught one at a time, and fishermen and use a number of lines and hooks baited with

Grilled - This lost weight is in whole fish, fillets, or steaks that have been exposed to smoke-and-oil in a commercial facility. This facility does not have to be a fish market, but must have a smoke or oil facility.

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**KING (CHINOOK) SALMON**

King Salmon is the largest of the five Alaska Salmon species, and is prized for its high oil content and succulent, delicious flavor. King Salmon is known for its bright orange-red flesh. The second largest of the Alaska Salmon species, King Salmon is the most abundant species of Alaska Salmon.

**PINK SALMON**

Pink Salmon is the smallest of the five Alaska Salmon species, and is an economical choice. Pink Salmon is the second most abundant species of Alaska Salmon, and is known for its distinctive rich flavor, deep pink flesh and bright red skin. Pink Salmon is typically graded U/2 lbs., 2/2.5 lbs., 2.5/3 lbs., and 3 lbs./up.

**SOCKEYE (RED) SALMON**

Sockeye (Red) Salmon is known for its distinctive rich flavor, deep and coloring red skin and firm, pink flesh. Sockeye is the most abundant species of Alaska Salmon.

**DUNGENESS CRAB**

Dungeness Crab is known for its sweet, almost nutty flavor and meaty, firm white meat. Dungeness Crab is typically graded 5 oz./up, 5/8 oz., and 8 oz./up.

**BLACK COD (SABLEFISH)**

Black Cod is one of the most popular North Pacific groundfish. Black Cod has a consistently uniform product with a single quality level. The Black Cod is actually not a member of the cod family. Alaska has the largest Black Cod population in the world. This premium white fish is high in Omega-3 fatty acids, critical to heart health. None of the Black Cod is caught using bottom trawl, which does not harm the ocean environment.

**HAILBUT**

Hailbut is the largest of the three Alaska fish species, and is known for its unique and prized resource to guarantee optimum quality and sustainability. Alaska produces a consistent, plentiful supply of Alaska Crab and Scallops that are available year-round in a wide variety of product forms.

**WHITEFISH VARIETIES**

Whitefish has high oil content and is one of the twelve species ranging as far north as the Bering Sea. Pacific Ocean Perch (POP) is the most abundant species. Alaska has the largest Whitefish population in the world. This premium white fish is high in Omega-3 fatty acids, critical to heart health. All our Whitefish come from Alaska and are an exceptional value due to ease of preparation. It has a distinctly sweet, almost nutty flavor and meaty, firm white meat. Whitefish comes from Alaska and is available year-round.

**ROCKFISH**

Rockfish is one of the most abundant species of Rockfish. Most species are sold as fillets. Popular Rockfish fillets include: Seabass, Seabream, and Rockfish.

**COMPANY TERMINOLOGY**

For more information on our products, please call 206-784-2222 or visit our website at www.alaskadirectseafoods.com.

Alaska boasts an abundance of five exceptional species of wild salmon that help you meet every price and performance need. In fact, nearly 95% of wild caught salmon harvested in North America come from Alaska. Most Alaska Salmon are available fresh when the season officially opens in early May through October, with a limited amount of King Salmon in the winter months, and frozen year-round.