WILD ALASKA SALMON FILLET PORTIONS
Traditional & Nutritional

Permanent Addition to USDA Food List

Wild Alaska Salmon Fillet Portions (Sockeye or Coho) are available in 1 lb. packages of four 4 oz. vacuum packed PBO fillet portions (previously frozen OK) on the USDA traditional foods commodity list (#110750). Wild Alaska Salmon migrations are celebrations of renewal and the continuation of life. Their vital role in the ecosystem has elevated Wild Alaska Salmon beyond just a food item, to a symbol of tradition, tribal culture, health, and physical sustenance. This addition to the USDA food basket will greatly increase the number of people with access to this nutritious product through the Food Distribution Program for Indian Reservations.

Add Value to Homemade Meals

Q: Why is Salmon considered a traditional food?
A: Preserving tribal food traditions and food items of the past is a way of sustaining land, community, and history. While Wild Alaska Salmon hasn’t been a traditional staple food for all tribes, smoked salmon has long been a part of tribal interactions, trading, and relationships. The indigenous villages established on the coast of Alaska depend on Salmon for their livelihood and strongly believe in preserving and honoring this wild, natural resource.

Q: How is this tradition sustained?
A: The people of the Pacific Northwest have lived off Salmon harvested from traditional fishing grounds for thousands of years. The First Nations practiced sustainable fishing and conservation long before commercial fisheries understood the impact large-scale harvesting has on marine populations. The State of Alaska mandates responsible fishing management; it is written into Alaska’s constitution.

The First Fish for the First People

The lifespan of a salmon cannot be measured in the time it spends in the wild waters of Alaska. Salmon not only help preserve the pristine ocean, their harvesting offers donations that should be valued by all. Salmon is the lifeblood of rivers, forests, the wildlife that prey upon them, and the creatures whose plants are fertilized by the nutrients each Salmon leaves behind. The ecosystem as a whole is significantly impacted, for the better, by these fish. They are highly nutritious and provide marine protein and Omega-3 fatty acids, promoting health at every age for everyone.

“The land is our identity and holds for us all the answers we need to be a healthy, vibrant, and thriving community. In our oral traditions, our creation story, we are taught that the land that provides the foods and medicines we need are a part of who we are. Without the elk, salmon, huckleberries, shellfish and cedar trees we are nobody... This is our medicine; remembering who we are and the lands we come from.”

- Valerie Segrest
Muckleshoot Tribe

Fresh Wild Alaska Salmon caught in the Bering Sea

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