Pollock bone meal accounts for an estimated 14% of total pollock meal production by volume.

FISHMEAL
Alaska’s seafood industry produces

-75,000 MT/Y - $115 MILLION

Pollock fishmeal from Alaska is used for aquaculture feed, pet food, animal feed, and fertilizer.

BONE MEAL
IS PRODUCED FROM LEFTOVER ASH AFTER FISHMEAL PROCESSING!

POLLOCK BONE MEAL ACCOUNTS FOR AN ESTIMATED 14% OF TOTAL POLLOCK MEAL PRODUCTION BY VOLUME.

FROZEN BLOCK
INDIVIDUAL QUICK FROZEN (IQF) FILLETS & HEADED/GUTTED (H&G) FILLETS

The lean and flaky fillets of Alaska Pollock are high in protein, vitamin B-12, and are an excellent source of the omega-3 fatty acids EPA and DHA. Available in a variety of product types, from individual portions and fillets, shatterpacks, and minced, the versatile Alaska pollock fits into any recipe.

SURIMI SEAFOOD
MADE FROM WILD ALASKA POLLOCK IS A PREMIUM-QUALITY, FULLY-COOKED, ALL-NATURAL, REAL SEAFOOD PRODUCT.

The cold water habitat that Alaska pollock lives in creates a more stable protein than other whitefish and provides a valuable high quality resource for superior grade surimi production.

FISH OIL
Most fish oil in Alaska is produced from Alaska pollock. Fish oil from Alaska is used for human consumption, aquaculture feed & as a pet food ingredient.

THE INDUSTRY PRODUCES ~23,000 MT OF POLLOCK OIL ANNUALLY

DID YOU KNOW?
Fish oil if derived from all fish parts, helping use as much of the harvest volume as possible.

PROTEIN HYDROLYSATE
Protein hydrolysate processing makes it possible for the Alaska seafood industry to convert effluent and processing waste into a high nutrient content option for animal foods, fish-based fertilizers and human consumption.

DID YOU KNOW?
There is a promising future in fish protein hydrolysate in food systems and uses in nutraceuticals.

FISH SKIN
Processors harvest collagen peptide, a natural protein found in fish skin, for use as a supplement for healthy skin, tendons and bones.

DID YOU KNOW?
Skin is harvested and processed into a gelatin that can be used as a binding agent and food ingredient.

SURIMI PROTEIN
Is a highly sought-after commodity in both Japanese and Korean cuisine, where it is salted, cured, or spiced to create mentaiko, barako, and tarako.

Buyers from Japan come to the US every year to bid on Alaska pollock roe, using it as a common ingredient or a food on its own.

Did you know?

ALASKA POLLOCK ROE

The Alaska seafood industry is constantly striving for full utilization of Alaska’s seafood resources.

All values are first wholesale unless otherwise noted.


Figures updated 2022.