



SUPERIOR CATCH OF THE WEEK



COPPER RIVER SOCKEYE

Oncorhynchus nerka

Description: Copper River Sockeye Salmon is a premium wild-caught salmon known for its rich flavor, vibrant red color, and high oil content. Sourced from Alaska's Copper River, it's prized for its firm texture and exceptional taste, making it a favorite among chefs and seafood lovers.

Habitat: Copper River Sockeye Salmon inhabit the cold, fast-flowing waters of Alaska's Copper River. This challenging environment helps them build strength and fat reserves, contributing to their rich flavor and firm texture.

Harvesting: They're harvested sustainably by a small fleet of independent fishermen using set nets and drift nets. The short fishing season, tightly regulated for quality and conservation, ensures the salmon are caught at peak freshness and supports the long-term health of the fishery. Read below for **A CLOSER LOOK!**

Nutritionals:

- Rich in Omega-3 Fatty Acids
- High in protein
- Good source of Vitamin B-12, D, and B6
- Low in saturated fat

Texture & Flavor Profile:

- Rich, robust flavor
- Firm texture
- Naturally oily
- Vibrant color, clean finish

Recommended Cooking Methods: Pan-searing, baking/roasting, grilling, poaching, cedar plank cooking.



SUPERIOR

FEATURED PRODUCT



#68267

COPPER RIVER SOCKEY SALMON FILLETS

*Fresh, Wild-Caught, Boneless
Product of the USA*

1/10 lb.

*Contact your Superior sales representative for more
information and for availability.*

A CLOSER LOOK...

Here's a peak at some of the vessels and people involved in harvesting our shipment of Copper River salmon. Each boat plays a vital role in delivering the quality, freshness, and traceability our customers rely on.

Fishing Vessel: Pelican

Fisherman: Kurt Jones (with a big King)

Fishing Vessel: October Skye (large haul)

Fishing Vessel: Neverends

Captain: Tim Dillion (not pictured)

Facility: Camtu's Alaska Wild Seafood

Location: Cordova, AK

