

## Salmon-Atlantic

The flavor of Atlantic salmon is milder than that of the wild salmon species. The meat is moderately firm and oily, though not as fatty as that of the wild chinook, or king, salmon. The flesh color varies, depending on the amount of pigment in the feed, but generally Atlantics' meat is a rich orange or pinkish-orange color. The fatty meat appears almost marbled when raw. Atlantic salmon retains its color when cooked and has a large, moist flake.



### Product Details

<b>Pack Size</b>	Various
<b>Cooking Methods</b>	Bake, Broil, Grill, Poach, Smoke
<b>Texture</b>	Medium
<b>Flavor</b>	Moderate
<b>Availability</b>	January - December
<b>Scientific Name</b>	Salmo salar
<b>Location</b>	Australia, Canada, Chile, England, Faroe Islands, Norway, Scotland, Iceland, Ireland, United States