

Salmon-Chinook/Pacific

Chinooks need a large fat reserve for their long-distance migration. That translates into a pronounced, buttery, rich taste. The oily chinook flesh is softer than that of other wild salmon species. Except for some white-meat strains of chinook, the flesh is almost always red, never pink. White king is a strain with pale meat, not to be confused with “pale kings,” which are sexually mature fish. Though light in color, the white king’s flavor is as rich as the more deeply colored chinooks.



Product Details

Pack Size	Various
Cooking Methods	Bake, Broil, Grill, Poach, Smoke
Texture	Medium
Flavor	Full
Availability	January - December
Scientific Name	Oncorhynchus tshawytscha
Location	Canada, Chile, New Zealand, Russia, United States