

ALASKA SEAFOOD

Smoking HOT Seafood



Wild, Natural & Sustainable®

Four simple reasons



1

DESIGNED BY NATURE

Alaska fish swim wild in their natural habitats without any human influence. That is the secret behind their rich and pristine aroma which pairs perfectly with many flavorings from sweet to savory. Feeding only on natural food sources while wandering through the wide, clear waters of the ocean bordering Alaska's shoreline, Alaska seafood develops a vibrant color, and superior texture perfectly suitable for a variety of smoking techniques.

2

PRESERVED FOR THE FUTURE

In Alaska, the environment and the fish come first. Conservation-based management is written into the state's Constitution, and sustainability always takes priority. The fish have been here for millennia, wild and free, and the Alaska fishing industry ensures it stays that way. The efforts taken are approved by independent certifications from the Alaska Responsible Fisheries Management (RFM) program and the Marine Stewardship Council (MSC).



Wild, Natural & Sustainable®

for choosing Alaska

3

PACKED WITH GOODNESS

Alaska provides some of the healthiest seafood on the planet, due to their natural food sources and cold, clean habitat. Low in saturated fat, high in quality protein, and rich with "good" fats, the famously heart-healthy omega-3's, Alaska seafood meets the demands of modern, health-conscious consumers. Choosing wild seafood from the North of the USA is therefore a decision for the better.



4

IT'S ALL ABOUT QUALITY

Wild Alaska seafood is ideal for premium smoked products, due to the Alaska commitment to quality. Not only do Alaska's fish come from wild, pristine environments that keep them in peak health, each stage of the fish's journey from Alaska's waters to the smokehouse can be carefully controlled to ensure highest quality during processing or transit.

Alaska seafood is quickly frozen after being caught to preserve aroma, texture, color and the valuable nutrients. That way, fishermen and seafood traders from Alaska can guarantee first class raw material of highest quality. Although remote, Alaska has advanced cold chain technology and advanced logistics that enable the fishing industry to supply smokehouses around the globe year-round with prime quality seafood.

Where the Future meets the past



Fishing has fed the people of Alaska for hundreds of years and Alaska's indigenous peoples developed many methods, including smoking, to preserve their harvests through long, cold winters. These traditional craft of smoking seafood was further refined by combining it with new smoking techniques from Northern European countries brought to Alaska by settlers from Norway or Scotland in more recent history.

In Alaska smoking salmon with family and friends remains an important part of social life and connects the modern culture with the heritage of former generations. State and federal laws set a priority for subsistence fishing to ensure that indigenous and rural Alaskans can keep the old harvesting and smoking methods alive and preserve this part of their history.

Smoked salmon and other smoked seafood products are often consumed around special get-togethers like a Sunday family brunches or during the Easter or Christmas holidays. That is not surprising as its pristine taste and premium quality, make wild Alaska seafood a treat that perfectly suits any celebration. However, the indulgence does not have to stop there. Luckily, these delicious products are available in retail year-round in consistently high quality.

Packed with nutrients, smoked fish from Alaska is the perfect ingredient for any diet and can either be enjoyed pure or refine salads, soups, sandwiches, appetizers or pasta dishes. Carefully handled by professionals only selecting the best possible raw materials, smoked Alaska seafood convinces gourmets around the world. Choosing the unique and natural aroma of Alaska surely turns every occasion into a special occasion.

Smoked Alaska Seafood – Always a Great Choice



QUICK GIN CURED
PINK PEPPERCORN
ALASKA KETA
SALMON GRAVADLAX,
PICKLED CUCUMBER
AND HORSERADISH
CRÈME FRAÎCHE



Every Smokers darling- Alaska Salmon

Alaska's thriving wild salmon population is a testament to responsible fishery management and environmental protection keeping Alaska's waters among the most productive and cleanest in the world. The five species of salmon harvested in the cold, pristine waters of Alaska are king, coho, sockeye, pink and keta. While all five of them are flavorful, nutrient-packed quality fish, each species brings individual and unique characteristics to the table making them ideal for different ways of preparation:



KETA

22g Protein • 4g Fat • 130 Calories • 683mg Omega 3s

When working with frozen keta salmon, the flesh maintains its beautiful orange-red coloring. Keta's firm texture and unique orange-pink color make it extremely versatile and very good for smoking. Lower temperatures are recommended because of its lower oil content.



COHO

20g Protein • 4g Fat • 120 Calories • 900mg Omega 3s

The fish convinces with its firm nice red-orange meat that does not change its texture, color or aroma when being prepared. Due to its high oil content and its rich, red meat that is highly delicate in flavor it is popular among smokers around the world.



SOCKEYE

23g Protein • 5g Fat • 130 Calories • 730mg Omega-3s

With their deep red flesh, firm texture and intense aroma, it is ideal for smoking. Frozen sockeye maintains its texture, color, taste and nutritional value no matter how it is prepared.



KING

22g Protein • 11g Fat • 200 Calories • 1476mg Omega 3s

The intense red colored meat is known for its incomparable fine aroma with a fat content and tenderness that let it melt in the mouth. Bearing the highest fat content of all five species, it is generally considered one of the most delicious due its rich salmon flavor making it a perfect product for smoking.



PINK

21g Protein • 4g Fat • 130 Calories • 524mg Omega 3s

As the name indicates, they have rosy colored meat with a low fat content and mild flavor. Alaska pink salmon is often canned or used as the main ingredient in salmon burgers. Due to their favorable price point and mild salmon flavor the fish is perfect for lower-priced smoked products.

Alaska salmon is most often smoked with apple, cherry, or oak, with oak being best suited to higher temperature smoking. Thicker fillets and saltier brines may stand up more to robust smoking woods, and lighter brines may benefit from less aromatic woods. However, there are no rules, and Alaska salmon is a premium ingredient which can be used in any smoking process no matter if hot or cold. This quality characteristics make it a favorite not only for professionals but also for any ambitious home-cook and backyard BBQ pit-master.



BLACK COD / ALASKA SABLEFISH

15g Protein • 17g Fat • 210 Calories
1476mg Omega 3s

Black Cod or Sablefish is one of the well-kept treasures of Alaska. This fish is rare and not often found in supermarkets outside of the USA, but fish-enthusiasts agree, that it is one of the most delicious fish they know.



Alaska Sablefish – the Noble One

This fish can be prepared in endless creative ways with smoking being one of them. To avoid overpowering the delicate and pure aroma of the white meat, sweeter brines and fruity, light woods are best. With its high oil content, high temperatures are no problem when working with this beautiful fish. Smoked Black Cod is culinary statement that Alaska loves to share with the world. As a rather rare delicacy, the product is available in specialty and gourmet stores and exclusive seafood shops.



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Culinary Possibilities-



Alaska seafood is loved by consumers, chefs and foodies worldwide. Available in supermarkets year-round, smoked Alaska salmon is often served as a crowd-pleasing appetizer or an exclusive starter. With far more culinary potential, try adding it to creamy pasta sauces, stirring into a light omelet or frittata, or use it as a pizza topping - there are no limits. If you enjoy smoked salmon, pair it with wild Alaska pollock, Pacific cod or salmon fillets to create a sea-sational meal.

Also, look out for smoked Alaska cod roe in the supermarket. Its taste and flavor are delicious on warm toast with cream cheese or a boiled egg and a squeeze of lemon. Or find smoked Alaska cod roe as the centerpiece in the traditional tarama or taramasalata spread.



Wild, Natural & Sustainable®

Packed with Goodness



Photo: ©Michael DeYoung, michaeldeyoung.com

The nutritional benefits of Alaska seafood can – and, in fact, do – fill volumes. In addition to providing an excellent source of high quality protein that's low in saturated fat, Alaska seafood is rich in many essential vitamins and minerals including A, B-12, D and E. Alaska salmon, for example, offers exceptional nutrition. Its high concentrations of Omega 3 oils, now proven to substantially reduce the risk of coronary disease. The combination of lean protein, anti-inflammatory omega-3s and muscle-building nutrients found in Alaska seafood are why it's a perfect choice for a healthy diet.

Alaska is home to some of the largest and best-preserved wild living fish stocks in the world. Strict guidelines for a sustainable fishery and a responsible management of the natural resources ensure that no species in Alaska is endangered. That makes the wild and untamed state in the cold and rough North of the USA the trustworthy and reliable origin for fish and seafood.



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TO LEARN MORE about Alaska and its sustainable fishery, visit www.alaskaseafood.eu. ASMI as non-profit organization is here to help informing about Alaska, its diverse species, the history of the fishing industry and its principles wild, natural, sustainable.

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