

NORWEGIAN SALMON FOR SUSHI



STORM SEAFOOD™
CALM IN YOUR KITCHEN

SUPERIOR TASTE, CONSISTENT QUALITY

Norwegian salmon, specifically selected for sushi applications, offers hand-cut portions that ensure uniformity and consistency. Whether preparing a Trim E or Trim D fillet, or the efficiency of pre-cut loins, you are getting a consistent, high-quality and reliable product that is ideal for raw applications in any setting.



PRODUCT PACKAGING



CONTACT US

300 FRANK W. BURR BLVD., TEANECK, NJ 07666
SALES@EASTERNFISH.COM
1-800-526-9066

ADVANTAGES

- **TAILORED FOR SUSHI APPLICATIONS**
Specifically selected to meet the needs of sushi kiosks, restaurants, and national accounts.
- **CONSISTENT QUALITY**
Precision trimming, flash-frozen and processed to rigorous food safety requirements ensures high standards and consistent quality.
- **SUSTAINABLE COMMITMENT**
Sourced from responsibly managed fisheries.
- **CERTIFIED QUALITY**
BRC, ASC, GAP, FDA, HACCP Certified, and Kosher.

ITEM #	DESCRIPTION	PORTION SIZE	PACK SIZE	UNITS PER CASE
98299	ATLANTIC SALMON - NORWEGIAN SASHIMI LOINS	1-2.5 LB	1/11 LB	~7-10 LOINS
98294	ATLANTIC SALMON - NORWEGIAN IVP SL TRIM E FILLET	2/3 LB	1/13 LB	4-6 FILLETS
98295	ATLANTIC SALMON - NORWEGIAN IVP SL TRIM E FILLET	3/4 LB	1/24 LB	6-8 FILLETS
98296	ATLANTIC SALMON - NORWEGIAN IVP SL TRIM E FILLET	4/5 LB	1/24 LB	4-6 FILLETS
98297	ATLANTIC SALMON - NORWEGIAN IVP SKIN-ON TRIM D FILLET	3/4 LB	1/24 LB	6-8 FILLETS