

10 Lb (4.54 kg) Fire Roasters Smoky Applewood Salmon Portions, MSC

High Liner Foodservice Smoky Applewood Salmon Fillets are part of this original thick-cut, perfectly seasoned flame-seared line of seafood. Smoky Applewood Fillets feature on-trend FireRoasters™ seasoning flavored with authentic Applewood and just the right amount of smoke. Each goes from microwave or oven to plate in minutes. The result is perfectly grilled Salmon with authentic flame-seared flavor and appearance without the hassle of the grill.

Product Last Saved Date: 20 October 2025

Brand



GPC Description

Nutrition Facts

34 Servings per container

Serving Size 4.65 oz (130g/About 1 Fillet)

| Amoun | t Per | Serving |
|-------|-------|---------|
| Cal | or | ies |

180

| Calories | 180 |
|---------------------------|----------------|
| | % Daily Value* |
| Total Fat 7 g | 10% |
| Saturated Fat 1.5 g | 8% |
| Trans Fat 0 g | |
| Cholesterol 50 mg | 17% |
| Sodium 320 mg | 14% |
| Total Carbohydrates 4 g | 1% |
| Dietary Fiber 0 g | 0% |
| Total Sugars 3 g | |
| Includes 2 g Added Sugars | 5% |
| Protein 24 g | |
| Vitamin D 12.1 mcg | 60% |
| Calcium 0 mg | 0% |
| Iron 0.6 mg | 4% |
| Potassium 440 mg | 10% |

| | Product Specifications : | | | | | |
|-----------|--------------------------|----------------|---------------|--|--|--|
| Code GTIN | | GTIN | Type Of Catch | | | |
| ٥ | 1089332 | 10035493893324 | WILD | | | |

| Gross Weight | Net Weight | | | Gluten Free | |
|---------------|------------|------------------------------------|--|-------------|--|
| High Liner Fo | odservice | Fish - Prepared/Processed (Frozen) | | | |

| Gross Weight | Net Weight | Country of Origin | Kosner | Gluten Free |
|--------------|------------|-------------------|------------|-------------|
| 11 LBR | 10 LBR | N/A | Undeclared | No |
| | • | • | • | |

| Shipping Information | | | | | | |
|----------------------|------------|------------|------------|-------|------------|----------------------|
| Length | Width | Height | Volume | TIxHI | Shelf Life | Storage Temp From/To |
| 11.8125 INH | 7.8125 INH | 10.125 INH | 0.5407 FTQ | 20x4 | 540 Days | -10 FAH / 0 FAH |

Ingredients:

PINK SALMON, WATER, APPLE JUICE CONCENTRATE, CONTAINS 2% OR LESS OF: SOYBEAN OIL, PALM OIL, SUGAR, GELATIN, SALT, SPICES, SODIUM TRIPOLYPHOSPHATE (TO RETAIN MOISTURE), ONION POWDER, GARLIC POWDER, DEHYDRATED ONION, APPLEWOOD SMOKE FLAVOR, DEHYDRATED GARLIC, DEHYDRATED RED BELL PEPPER, MUSTARD POWDER [MUSTARD (DISTILLED VINEGAR, MUSTARD SEED, SALT, TURMERIC, PAPRIKA, SPICE, NATURAL FLAVOR, GARLIC POWDER), CORN MALTODEXTRIN, MODIFIED CORN STARCH, SILICON DIOXIDE, NATURAL FLAVOR], MUSTARD SEED, TOMATO POWDER, MALTODEXTRIN, MAPLE SYRUP, CITRIC ACID, MOLASSES, NATURAL FLAVORS, PAPRIKA EXTRACT (COLOR), XANTHAN GUM, GUM ARABIC. CONTAINS: FISH (SALMON)

| Allergens(C='Contains' MC='May Contain' N='None' NI='No Info Provided'): | | | | |
|--|-----------------|---------------|--|--|
| Eggs - 30 | Milk - 30 | Soy - 30 | | |
| Fish - C | Wheat - 30 | TreeNuts - 30 | | |
| Peanuts - 30 | Crustacean - 30 | Sesame - 30 | | |

Prep & Cooking Suggestions:

COOKING INSTRUCTIONS FROM FROZEN: TO BAKE: Place frozen portions, charred side up, on a lightly oiled sheet pan. CONVECTION OVEN: Preheat oven to 375°F and bake for 13-17 minutes. CONVENTIONAL OVEN: Preheat oven to 400°F and bake for 24-28 minutes. NOTE: COOK TO AN INTERNAL TEMPERATURE OF 155°F MINIMUM.

Serving Suggestions:

Smoky Applewood Salmon Dip With Pita Chips, Smoky Applewood Salmon Sliders, Smoky Applewood Salmon with Spinach & Potatoes, Smoky Applewood Salmon Benedict Excellent for grilled salmon entrées, specialty sliders, or as a smoky dip with pita chips. Pairs well with a variety of fresh veggies and other sides.

Species / Scientific Name:

Pink Salmon - Oncorhynchus gorbuscha

Claims & Child Nutrition:

BAP Certified:

MSC Certified: Yes
Has CN Statement: No

CN Statement:









Information subject to change without notice at the discretion of High Liner Foods (USA) http://www.highlinerfoods.com

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