

10 Lb (4.54 kg) Faroe Island Atlantic Salmon Portions, Raw, Vacuum, 6 oz, ASC

High Liner Foodservice Faroe Island Salmon Portions are truly a step up in quality. Farmed in the pristine North Atlantic, this Salmon's antibiotic-free diet consists of fish with a higher content of oil which produces a distinctive buttery rich flavor and higher Omega-3 content. Individually vacuum packed, these simple-to-prepare, non-GMO portions make it easy to add a higher level of this top consumption species to your menu.

Product Last Saved Date: 01 October 2026

HIGH LINER FOODSERVICE™

Nutrition Facts

27 Servings per container

Serving Size 6 oz (168g / About 1 Portion)

Amount Per Serving	
Calories	**350**
	% Daily Value*
Total Fat 23 g	**29%**
Saturated Fat 5 g	**26%**
Trans Fat 0 g	
Cholesterol 95 mg	**31%**
Sodium 100 mg	**4%**
Total Carbohydrates 0 g	**0%**
Dietary Fiber 0 g	**0%**
Total Sugars 0 g	
Includes 0 g Added Sugars	**0%**
Protein 35 g	
Vitamin D 18.8 mcg	90%
Calcium 0 mg	0%
Iron 0.6 mg	4%
Potassium 620 mg	15%

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Product Specifications :

Code	GTIN	Type Of Catch
21005326	10073538053265	FARM RAISED

Brand	GPC Description
High Liner Foodservice Signature	Fish - Unprepared/Unprocessed (Frozen)

Gross Weight	Net Weight	Country of Origin	Kosher	Gluten Free
11.14 LBR	10 LBR	Faroe Islands	Undeclared	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
15.887 INH	7.855 INH	6.734 INH	0.486 FTQ	15x6	547 Days	-10 FAH / 0 FAH

Ingredients :

ATLANTIC SALMON (COLOR ADDED). CONTAINS: FISH (SALMON)

Allergens(C='Contains' MC='May Contain' N='None' NI='No Info Provided' INII='Intentionally nor Inherently Included'):		
Eggs - INII	Milk - INII	Soy - INII
Fish - C	Wheat - INII	TreeNuts - INII
Peanuts - INII	Crustacean - INII	Sesame - INII

Prep & Cooking Suggestions:

FOR FOOD SAFETY, KEEP FROZEN AT 0°F (-18° C) PRIOR TO CONSUMPTION. COOK TO A MINIMUM INTERNAL TEMPERATURE OF 158°F. IF THAWING, REMOVE PRODUCT FROM VAC PACK FIRST AND THAW UNDER REFRIGERATION (38°F OR BELOW). ONCE THAWED, LABEL WITH A "USE BY" DATE THAT IS NO MORE THAN 3 DAYS AT 38°F OR BELOW.

Species / Scientific Name:

Atlantic Salmon - Salmo salar

Serving Suggestions:

This premium Salmon makes the perfect specialty center of the plate star. Whether grilled, baked, broiled or poached, it pairs extremely well with the complementary sides and sauces of your choosing.

Claims & Child Nutrition:

BAP Certified:

MSC Certified:

Has CN Statement: No

CN Statement:


PERISHABLE
KEEP FROZEN
MAINTAIN 0°F OR LOWER


