

High Liner Signature, 10 kg / 22.05 lb, Coho Salmon Fillets, Skin-on, 2-3 lbs, D-trim, IVP

Experience the mild flavour and moist texture of our skin-on Coho Salmon side. This side is D trimmed for minimal waste and maximum convenience. This salmon is individually vacuum-sealed and frozen within hours of harvest. Coho Salmon is a nutritious, easy-to-prepare option that pairs perfectly with a wide variety of recipes.

Product Last Saved Date: 19 February 2026



HIGH LINER
FOODSERVICE™



Nutrition Facts

Servings per container

Serving Size Per 100 g

Amount Per Serving

Calories **160**

% Daily Value*

Total Fat 8 g **11%**

Saturated Fat 2 g **10%**

Trans Fat 0 g

Cholesterol 50 mg **%**

Sodium 45 mg **2%**

Total Carbohydrates 0 g **%**

Dietary Fiber 0 g **0%**

Total Sugars 0 g

Includes Added Sugars **%**

Protein 21 g

Vitamin D **%**

Calcium 10 mg **1%**

Iron 0.3 mg **2%**

Potassium 450 mg **13%**

* 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
12300332	10061763003322	

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

Gross Weight	Net Weight	Country of Origin	Kosher	Gluten Free
10.606 KGM			Undeclared	No

Shipping Information

Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
59.1 CMT	33.9 CMT	14.4 CMT	0.029 MTQ	6x13	540 Days	

Ingredients :

Coho salmon. Contains: Coho salmon (fish).

Allergens(C='Contains' MC='May Contain' N='None' NI='No Info Provided' INII='Intentionally nor Inherently Included'):

Eggs - NI	Milk - NI	Soy - NI
Fish - NI	Wheat - NI	TreeNuts - NI
Peanuts - NI	Crustacean - NI	Sesame - NI

Prep & Cooking Suggestions:

KEEP FROZEN UNTIL USED. DO NOT REFREEZE IF THAWED. FOR BEST RESULTS, cook from frozen. Cook until a minimum internal temperature of 158°F (70°C) is reached. TO THAW, remove the packaging, place the product in refrigerator overnight. DO NOT THAW in warm water or at room temperature.

Serving Suggestions:

Cut your salmon fillets down the middle, bake and then fill with a soft poached egg for a superb brunch or lunch entrée.

Species / Scientific Name:

Claims & Child Nutrition:

BAP Certified:
MSC Certified:
Has CN Statement: No
CN Statement:

