



nautical foods[®]
GOURMET PREPARED SEAFOOD

SALMON BURGERS

Made from Scottish Salmon

NO TRANS FAT
MINIMALLY
PROCESSED
HIGH IN PROTEIN
HIGH IN OMEGA 3
FATTY ACIDS

*A healthy and delicious meal
made from the freshest ingredients*

EXPERTLY PREPARED SEAFOOD PRODUCTS OF THE
HIGHEST QUALITY, FLAVOR AND APPEAL

**A great
choice for:**
Lunch
Dinner
Appetizers

General Information

Deliciously lean, healthy, moist, and flavorful salmon burger. Blended with the freshest Scottish salmon, panko breadcrumbs, caramelized onions, and spices.

Product Benefits

Individually quick frozen
Healthy and nutritious
High in protein
Cooks from frozen
High in omega 3 fatty acids

Ordering Information

Via fax 201-422-0888 or call
order line 201-422-0777

Ingredients

Allergens: contains fish (salmon), eggs and wheat; produced in a facility that processes tree nuts and soy.

Atlantic salmon--farm raised with feed containing astaxanthin (color), carotenes found naturally in salmon, eggs, onions, Coleman's Dry Mustard (mustard flour), salt, white pepper, black pepper, panko flakes (bleached wheat flour, dextrose, yeast and salt).

Preparation and Cooking Instructions

BEST IF COOKED FROM FROZEN

Sauté: coat pan with touch of olive oil and cook 5 minutes each side on medium heat to internal temperature of 165°. **FROM FROZEN:** 7 minutes each side on medium heat.

Oven: roast at 375° to internal temperature of 165°; approximate cooking time 12-14 minutes.

Grill: oil grill well and turn heat to medium; approximate cooking time is 5 minutes per side; grill to internal temperature of 165°

Market Segment

Food distributors, supermarkets, diners, corporate dining, hospitals, assisted living, hotels, country clubs, gourmet grocery, retail seafood counters, military, nursing homes, cruise lines, universities/colleges, catering, deli cases, pubs, cafeterias

Serving Suggestions

Wraps, on a bun, salad topping, pita, tacos, and spring rolls

Handling Instructions

Keep refrigerated after opening package, serve within 3 days or freeze up to 4 months.