



nautical foods[®]
GOURMET PREPARED SEAFOOD

ASIAN STYLE TOURNEDOS OF SALMON

Black and White Sesame Crusted and Teriyaki Glazed

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

Also available:
AU POIVRE
Peppercorn Crusted
and Honey Glazed
AU NATURAL
COD, HADDOCK &
SALMON

General Information

Unique salmon "fillet mignon" style entrée. Savory or sweet flavor options.

Serving Suggestions

Center of plate entrée

Handling Instructions

Keep refrigerated after opening package, serve within 3 days or freeze up to 1 year.

Ordering Information

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

Ingredients

Asian Style: Scottish salmon, teriyaki glaze [naturally brewed soy sauce (water, wheat, soybeans, salt), sugar, water, modified food starch, onion juice, vinegar, natural flavor, garlic powder, malic acid, spice, disodium inosinate, disodium guanylate, sodium senzote: less than 1/10 of % as a preservative], white sesame seeds, black sesame seeds, activa enzyme (sodium chloride, gelatin, trisodium phosphate, maltodextrin, transglutaminase, safflower oil). **Allergens:** contains fish (salmon), eggs, wheat, soy; produced in a facility that processes tree nuts and soy.

Au Poivre: Scottish salmon, honey, crushed black peppercorn, activa enzyme (sodium chloride, gelatin, trisodium phosphate, maltodextrin, transglutaminase, safflower oil). **Allergens:** contains fish (salmon), eggs, wheat, soy; produced in a facility that processes tree nuts and soy.

Preparation and Cooking Instructions

From Frozen: bake in oven 375° for 15 to 18 minutes until internal temperature of 165°

From Thaw: bake in oven 375° for 12 to 14 minutes until 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