





SASHIMI GRADE





FEATURES & BENEFITS:

- Core Frozen and Sushi Safe[®], along with vibrant deep red-orange hues, it is the star on any raw application.
- ✤ Fillets are hand placed on sturdy boards, then vacuum sealed at a precise pressure using the most accurate thickness of film to preserve the ultimate texture and flavor.
- ✤ Certifications include ASC, BRC, and IFS.

PRODUCT SPECIFICATIONS:

Item Number	6704	
Trim	Trim E (Skin-Off)	
Finished Count	3.5+ lbs. each	
Piece/Case	6-7 pcs./case	



SamoFan 25+





From the pristine, ice cold waters of the Norwegian fjords, comes our Crane Bay[®] Sashimi Grade Norwegian Salmon. Chefs and consumers alike will enjoy the buttery taste and fatty marbling.