

## SASHIMI GRADE CHILEAN ATLANTIC SALMON (FILLET & PRE-CUT) アトランティック サーモン





## **FEATURES & BENEFITS:**

- The process of core freezing eliminates parasites and prevents pathogen growth, allowing chefs to have confidence in their foods' safety.
- Processing from a whole salmon can be costlier than using our pre-filleted salmon due to the extra labor & waste.

## **PRODUCT SPECIFICATIONS:**

Item Number	6106	6106-22	6102	6102-10	6102-22
Trim	Trim D - Fillet (Skin-On)	Trim D - Fillet (Skin-On)	Trim E - Fillet	Trim E - Fillet	Trim E - Fillet
<b>Finished Count</b>	3+ lbs. each	3+ lbs. each	3+ lbs. each	3+ lbs. each	3+ lbs. each
Piece/Case	Approx. 10 pcs./case	6-7 pcs./case	Approx. 10 pcs./case	3 pcs./case	6-7 pcs./case



## Purely **Exceptional.**





Our Sashimi Grade Atlantic Salmon Fillet is DNI Group Core Frozen – Sushi Safe<sup>®</sup>, with year round availability and consistent quality.

