

Atlantic Salmon

Orizon Seafood is deeply committed to enhancing the positive impact of our oceans, ensuring that its benefits reach beyond the coasts and resonate across the entire planet and its inhabitants.

Commercial name
Atlantic Salmon

Scientific name
Salmo salar

Fishing method
Farm raised

Description

Our Atlantic Salmon are farmed in the cold waters of Chilean Patagonia. After completing the initial stage of their life cycle in freshwater, they are transferred to the ocean off southern Chile, between Regions X and XII. *Salmo salar* can grow up to 150 cm in length and weigh 39 kg or more. We care for our salmon from hatch to harvest and deliver them to your facility, ensuring consistent quality and confidence in every batch of our Atlantic Salmon.





Fishing season **FAO 87**

JAN FEB MAR APR MAY JUN JUL AUG SEP OCT NOV DEC



Products form

FROZEN 	FROZEN 	
lvp / bulk fillets skinless or skin on lvp / bulk premium fillets skinless or skin on lvp / bulk	IVP Portions: Skinless or Skin-On Portion 4 oz (+/- 1oz): 3-5oz: 85g-142g Portion 6 oz (+/- 1oz): 5-7oz: 143g-198g Portion 8 oz (+/- 1oz): 7-9oz: 199g-255g	UPM 10 Lb. Cartons.

Retail packaging



Brands: Fisherman's Secret,
Your Label