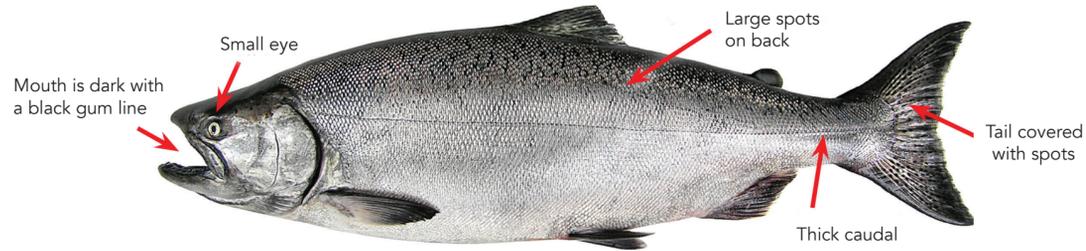


# CHINOOK

Wild Chinook Salmon is the largest species. It's richly flavoured, firm flesh ranged in colour from ivory white to deep red.

Chinook is prized by many as the most flavourful and richest of all salmon.



AVAILABILITY:  
Fresh: April through September.

# CHUM

Wild Chum Salmon offers a milder, more delicate flavour, with a creamy pink to medium red flesh colour.

Chum often appeals to those seeking a milder salmon taste.

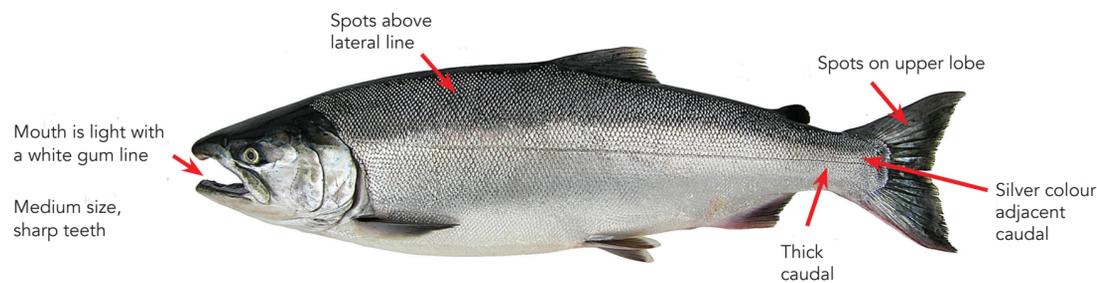


AVAILABILITY:  
Fresh: July through November.

# COHO

Wild Coho Salmon's versatile flavour is coupled with fine-textured, consistently red flesh.

Coho's size, flavour, and attractive reddish-orange flesh have made it a favourite with restaurants.

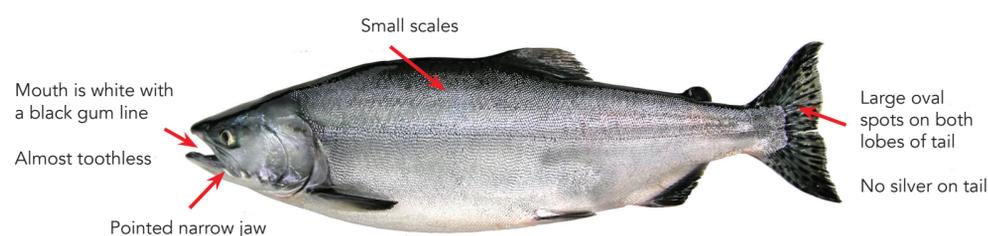


AVAILABILITY:  
Fresh: June through October.

# PINK

Wild Pink Salmon is the smallest species that is delicately flavoured and lighter in colour.

Pink Salmon roe is gaining popularity and is available on a limited bases.

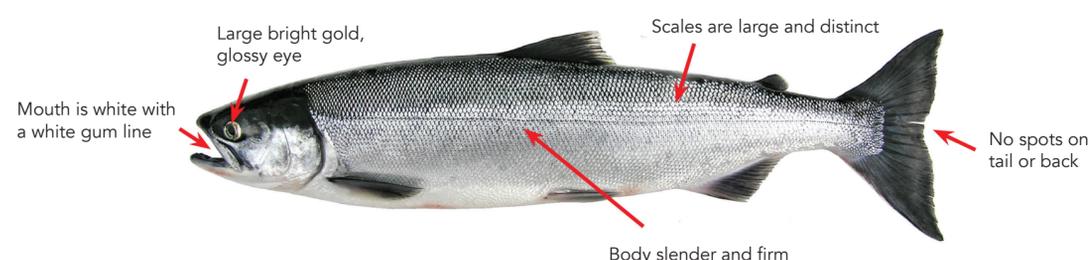


AVAILABILITY:  
Fresh: July through September.

# SOCKEYE

One of the most sought-after salmon. Wild Sockeye Salmon has a rich flavour and deep red firm flesh.

Sockeye roe known as "sujiko" is produced for the Japanese market.



AVAILABILITY:  
Fresh: June through August.

*Go Wild!*  
BCsalmon™