

Our Products

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ALU Camtu Ho, President & CEO Date: May 1st, 2023 **Approved By:**



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COMPLETE PRODUCT LIST

Wild Alaskan Salmon

- Red Sockeye Salmon
 - Fresh H & G, Copper River/Prince William Sound, Red/Sockeye Salmon
 - Frozen H & G, Copper River/Prince William Sound, Red/Sockeye Salmon
 - Fresh Fillet, Copper River/Prince William Sound, Red/Sockeye Salmon
 - Frozen Fillet, Copper River/Prince William Sound, Red/Sockeye Salmon
 - Frozen Green Roe, Copper River/Prince William Sound, Red/Sockeye Salmon
 - Fresh Heads, Copper River/Prince William Sound, Red/Sockeye Salmon
 - Frozen Heads, Copper River/Prince William Sound, Red/Sockeye Salmon

• King/Chinook Salmon

- Fresh H & G, Copper River/Prince William Sound, King/Chinook Salmon
- Frozen H & G, Copper River/Prince William Sound, King/Chinook Salmon
- Fresh Fillet, Copper River/Prince William Sound, King/Chinook Salmon
- Frozen Fillet, Copper River/Prince William Sound, King/Chinook Salmon
- Frozen Green Roe, Copper River/Prince William Sound, King/Chinook Salmon
- Fresh Heads, Copper River/Prince William Sound, King/Chinook Salmon
- Frozen Heads, Copper River/Prince William Sound, King/Chinook Salmon

• Chum/Keta Salmon

- Fresh H & G, Copper River/Prince William Sound, Chum/Keta Salmon
- Frozen H & G, Copper River/Prince William Sound, Chum/Keta Salmon
- Fresh Fillet, Copper River/Prince William Sound, Chum/Keta Salmon
- Frozen Fillet, Copper River/Prince William Sound, Chum/Keta Salmon
- Frozen Green Roe, Copper River/Prince William Sound, Chum/Keta Salmon
- Fresh Heads, Copper River/Prince William Sound, Chum/Keta Salmon
- Frozen Heads, Copper River/Prince William Sound, Chum/Keta Salmon

Pink Salmon

- Fresh H & G, Copper River/Prince William Sound, Pink Salmon
- Frozen H & G, Copper River/Prince William Sound, Pink Salmon
- Fresh Fillet, Copper River/Prince William Sound, Pink Salmon
- Frozen Fillet, Copper River/Prince William Sound, Pink Salmon
- Frozen Green Roe, Copper River/Prince William Sound, Pink Salmon
- Fresh Heads, Copper River/Prince William Sound, Pink Salmon
- Frozen Heads, Copper River/Prince William Sound, Pink Salmon

• Silver/Coho Salmon

- Fresh H & G, Copper River/Prince William Sound, Silver/Coho Salmon
- Frozen H & G, Copper River/Prince William Sound, Silver/Coho Salmon
- Fresh Fillet, Copper River/Prince William Sound, Silver/Coho Salmon
- o Frozen Fillet, Copper River/Prince William Sound, Silver/Coho Salmon
- Frozen Green Roe, Copper River/Prince William Sound, Silver/Coho Salmon
- Fresh Heads, Copper River/Prince William Sound, Silver/Coho Salmon
- Frozen Heads, Copper River/Prince William Sound, Silver/Coho Salmon



WILD ALASKAN SALMON

The following seafood is purchased from fishing vessels by Camtu's Alaska Wild Seafoods and then is transported to the plant for processing:

Species	Common or Usual Name(s)
Oncorhynchus tshawytscha	Chinook, King
Oncorhynchus nerka	Red, Sockeye
Oncorhynchus kisutch	Coho, Silver
Oncorhynchus gorbuscha	Pink, Humpies
Oncorhynchus keta	Keta, Chum

Salmon is a valuable seafood resource and, as with any other seafood product, the capture and production of high quality salmon requires the collective effort of fishermen, processors, distributors, and resource managers.

Salmon Species Description



King Salmon

Common names: King salmon, Chinook salmon

Identification: Blue-green to black backs with black spots, silver sides. Black spots on back and tail. Dark colored or black gums. Salmon over 30 lbs are likely to be Kings.

Size: Averages around 18 to 20 lbs, ranges from 4 to 40 lbs, sometimes larger

Season: Bulk of run in this region is May to July but some kings run all year long



Sockeye Salmon

Common names: Sockeye salmon, red salmon Identification: Bluish green backs with silver sides; no large spots on back Size: Averages around 6 lbs, ranges from 4 to 10 lbs Season: May through August





Coho Salmon

Common names: Coho salmon, silver salmon Identification: Metallic blue backs with small black spots with silver sides; Gums white Size: Averages around 10 lbs, ranges from 4 to 18 lbs Season: August through October



Pink Salmon

Common names: Pink salmon, Humpback salmon, humpies

Identification: Metallic blue/green backs with silver sides. Small scales. Large black, oval spot on upper sides and tail. Mature fish get a large "hump" on their back

Size: Averages around 3.5 lbs; ranges from 2 to 6 lbs



Chum Salmon

Common names: Keta salmon, Chum

Identification: Absence of large black spots from body and fins, metallic to blue backs with silver sides, white tips on fins of mature fish. Maturing fish have a serious of dark/colored stripes across the sides. Size: Averages around 8 lbs, ranges from 4 to 12 lbs

Source

With a pure and wild taste like Alaskan salmon, harvested from the open ocean, it's easy to see why Wild Alaskan salmon are one of the most sought-after seafoods in the world.

Camtu's Alaska Wild Seafoods maintains constant communication with the local fisherman fleet of Cordova, Alaska who harvest the salmon from the Copper River and Prince William Sound by gillnet. We receive the fish directly from the harvesters and process the catch as soon as possible, in order to retain the highest quality of freshness in our seafoods for our valued customers.



Salmon Grading Chart

Characteristics	Fish #1	Fish #2	Fish #3
Handling			
Bled	Yes	Optional	Not applicable
Chilled	Yes	Yes	Not applicable
Skin cuts	No cuts	Cuts present	Severe cuts
Internal cuts	No cuts or tears	No cuts or tears; several cuts and tears	Severe cuts
Punctures	No punctures	No punctures; slight puncturing	Severe puncturing
Bruising	No bruises	No bruising to slight bruising acceptable	More than grade #2
Odor	Fresh smell	Fresh smell to neutral	Slightly "fishy" but not offensive
Eyes	Bright, clear	Clear or cloudy	Milky or cloudy
Gills	Bright red	Red to Pink	Pink to buff
Skin			
Color	Bright	Poor	Dark
Slime	Clear	Clear to cloudy	Dull and copious
Net marks	No indentations or skin perforations; no broken backbones	No indentations or skin perforations or no broken backbones or slightly to moderate indentations	Moderate indentations; skin may be perforated
Scars	None	Several scars	Severe scars
Tail / Fins	No Tail damage or fin loss	No tail damage or fin loss or fin loss to 50%	More than grade #2
Belly Cavity			
Color	Bright natural color	Bright natural color to slight fading of natural color; slight discoloration acceptable	More than grade #2
Belly burn	None; no protruding ribs	Slight belly burn; Protruding ribs	More than grade #2
Cleaning	Thorough; no viscera of any kind; collar trimmed	Thorough; No viscera or any kind, collar trimmed; traces of blood	More than grade #2
Meat			
Color	Bright	Pale	Dark or white



Copper River Red/Sockeye Salmon

Production Facility: Camtu's Alaska Wild Seafoods, 129 Harbor Loop Road, Cordova, AK 99574

Description: Salmon with heads and guts removed; filleted cut salmon; salmon heads Latin Name: See page 2 Grades: Fish #1, Fish #2, Fish #3 Ingredients: Red/Sockeye Salmon (Fish) Form: Fresh or Frozen; Headed and Gutted (H&G); Fillet Additives: None, if fresh; Corn syrup used in glaze water, if frozen Intended Use: Raw product. To be cooked prior to consumption. Intended Consumer: General public

Grading Chart: See page 6

Biological Characteristics: Meets USA FDSA Standards

Processing: Salmon in-the-round is received. Then, the heads and guts are removed. Salmon heads are collected from the header machine and iced. Once H&G fish are produced, they are graded and sorted accordingly. If fillet form, the meat is hand filleted from the spine. If fresh, the fish are shipped as soon as possible in enclosed packaging with wet ice or gel ice packs to retain freshness and quality. If frozen, the fish are glazed and quickly frozen to ensure the highest quality is retained.

Allergen Info: Red/Sockeye Salmon; Contains fish; If Frozen, Contains Corn

Country of Origin: USA; Wild Caught

Catch Area: Northeast Pacific, FAO 67

Packaging Specifications: 25 lb., 50 lb., 80 lb. waxed wet-lock boxes if packed fresh; 800 lb. cardboard totes if packed fresh. 1000 lb., 1100 lb., 1200 lb. cardboard totes if packed frozen.

Recommended Shelf Life: If fresh, can be refrigerated for 72 hours after date processed, at or below 30 ° F (-1 ° C). If frozen, can be stored in frozen storage for 24 months, at or below -10 ° F (-23 ° C)



Copper River King/Chinook Salmon

Production Facility: Camtu's Alaska Wild Seafoods, 129 Harbor Loop Road, Cordova, AK 99574

Description: Salmon with heads and guts removed; filleted cut salmon; salmon heads Latin Name: See page 2 Grades: Fish #1, Fish #2, Fish #3 Ingredients: King/Chinook Salmon (Fish) Form: Fresh or Frozen; Headed and Gutted (H&G); Fillet; Heads Additives: None, if fresh; Corn syrup used in glaze water, if frozen Intended Use: Raw product. To be cooked prior to consumption. Intended Consumer: General public

Grading Chart: See page 6

Biological Characteristics: Meets USA FDSA Standards

Processing: Salmon in-the-round is received. Then, the heads and guts are removed. Salmon heads are collected from the header machine and iced. Once H&G fish are produced, they are graded and sorted accordingly. If fillet form, the meat is hand filleted from the spine. If fresh, the fish are shipped as soon as possible in enclosed packaging with wet ice or gel ice packs to retain freshness and quality. If frozen, the fish are glazed and quickly frozen to ensure the highest quality is retained.

Allergen Info: King/Chinook; Contains fish; If Frozen, Contains Corn

Country of Origin: USA; Wild Caught

Catch Area: Northeast Pacific, FAO 67

Packaging Specifications: 25 lb., 50 lb., 80 lb. waxed wet-lock boxes if packed fresh; 800 lb. cardboard totes if packed fresh. 1000 lb., 1100 lb., 1200 lb. cardboard totes if packed frozen.

Recommended Shelf Life: If fresh, can be refrigerated for 72 hours after date processed, at or below 30 ° F (-1 ° C). If frozen, can be stored in frozen storage for 24 months, at or below -10 ° F (-23 ° C)



Copper River Chum/Keta Salmon

Production Facility: Camtu's Alaska Wild Seafoods, 129 Harbor Loop Road, Cordova, AK 99574

Description: Salmon with heads and guts removed; filleted cut salmon; salmon heads Latin Name: See page 2 Grades: Fish #1, Fish #2, Fish #3 Ingredients: Chum/Keta Salmon (Fish) Form: Fresh or Frozen; Headed and Gutted (H&G); Fillet; Heads Additives: None, if fresh; Corn syrup used in glaze water, if frozen Intended Use: Raw product. To be cooked prior to consumption. Intended Consumer: General public

Grading Chart: See page 6

Biological Characteristics: Meets USA FDSA Standards

Processing: Salmon in-the-round is received. Then, the heads and guts are removed. Salmon heads are collected from the header machine and iced. Once H&G fish are produced, they are graded and sorted accordingly. If fillet form, the meat is hand filleted from the spine. If fresh, the fish are shipped as soon as possible in enclosed packaging with wet ice or gel ice packs to retain freshness and quality. If frozen, the fish are glazed and quickly frozen to ensure the highest quality is retained.

Allergen Info: Chum/Keta Salmon; Contains fish; If Frozen, Contains Corn

Country of Origin: USA; Wild Caught

Catch Area: Northeast Pacific, FAO 67

Packaging Specifications: 25 lb., 50 lb., 80 lb. waxed wet-lock boxes if packed fresh; 800 lb. cardboard totes if packed fresh. 1000 lb., 1100 lb., 1200 lb. cardboard totes if packed frozen.

Recommended Shelf Life: If fresh, can be refrigerated for 72 hours after date processed, at or below 30 ° F (-1 ° C). If frozen, can be stored in frozen storage for 24 months, at or below -10 ° F (-23 ° C)



Copper River Pink Salmon

Production Facility: Camtu's Alaska Wild Seafoods, 129 Harbor Loop Road, Cordova, AK 99574

Description: Salmon with heads and guts removed; filleted cut salmon; salmon heads Latin Name: See page 2 Grades: Fish #1, Fish #2, Fish #3 Ingredients: Pink Salmon (Fish) Form: Fresh or Frozen; Headed and Gutted (H&G); Fillet; Heads Additives: None, if fresh; Corn syrup used in glaze water, if frozen Intended Use: Raw product. To be cooked prior to consumption. Intended Consumer: General public

Grading Chart: See page 6

Biological Characteristics: Meets USA FDSA Standards

Processing: Salmon in-the-round is received. Then, the heads and guts are removed. Salmon heads are collected from the header machine and iced. Once H&G fish are produced, they are graded and sorted accordingly. If fillet form, the meat is hand filleted from the spine. If fresh, the fish are shipped as soon as possible in enclosed packaging with wet ice or gel ice packs to retain freshness and quality. If frozen, the fish are glazed and quickly frozen to ensure the highest quality is retained.

Allergen Info: Pink Salmon; Contains fish; If Frozen, Contains Corn

Country of Origin: USA; Wild Caught

Catch Area: Northeast Pacific, FAO 67

Packaging Specifications: 25 lb., 50 lb., 80 lb. waxed wet-lock boxes if packed fresh; 800 lb. cardboard totes if packed fresh. 1000 lb., 1100 lb., 1200 lb. cardboard totes if packed frozen.

Recommended Shelf Life: If fresh, can be refrigerated for 72 hours after date processed, at or below 30 ° F (-1 ° C). If frozen, can be stored in frozen storage for 24 months, at or below -10 ° F (-23 ° C)



Copper River Silver/Coho Salmon

Production Facility: Camtu's Alaska Wild Seafoods, 129 Harbor Loop Road, Cordova, AK 99574

Description: Salmon with heads and guts removed; filleted cut salmon; salmon heads Latin Name: See page 2 Grades: Fish #1, Fish #2, Fish #3 Ingredients: Silver/Coho Salmon (Fish) Form: Fresh or Frozen; Headed and Gutted (H&G); Fillet; Heads Additives: None, if fresh; Corn syrup used in glaze water, if frozen Intended Use: Raw product. To be cooked prior to consumption. Intended Consumer: General public

Grading Chart: See page 6

Biological Characteristics: Meets USA FDSA Standards

Processing: Salmon in-the-round is received. Then, the heads and guts are removed. Salmon heads are collected from the header machine and iced. Once H&G fish are produced, they are graded and sorted accordingly. If fillet form, the meat is hand filleted from the spine. If fresh, the fish are shipped as soon as possible in enclosed packaging with wet ice or gel ice packs to retain freshness and quality. If frozen, the fish are glazed and quickly frozen to ensure the highest quality is retained.

Allergen Info: Silver/Coho Salmon; Contains fish; If Frozen, Contains Corn

Country of Origin: USA; Wild Caught

Catch Area: Northeast Pacific, FAO 67

Packaging Specifications: 25 lb., 50 lb., 80 lb. waxed wet-lock boxes if packed fresh; 800 lb. cardboard totes if packed fresh. 1000 lb., 1100 lb., 1200 lb. cardboard totes if packed frozen.

Recommended Shelf Life: If fresh, can be refrigerated for 72 hours after date processed, at or below 30 ° F (-1 ° C). If frozen, can be stored in frozen storage for 24 months, at or below -10 ° F (-23 ° C)



Prince William Sound Red/Sockeye Salmon

Production Facility: Camtu's Alaska Wild Seafoods, 129 Harbor Loop Road, Cordova, AK 99574

Description: Salmon with heads and guts removed; filleted cut salmon; salmon heads Latin Name: See page 2 Grades: Fish #1, Fish #2, Fish #3 Ingredients: Red/Sockeye Salmon (Fish) Form: Fresh or Frozen; Headed and Gutted (H&G); Fillet; Heads Additives: None, if fresh; Corn syrup used in glaze water, if frozen Intended Use: Raw product. To be cooked prior to consumption. Intended Consumer: General public

Grading Chart: See page 6

Biological Characteristics: Meets USA FDSA Standards

Processing: Salmon in-the-round is received. Then, the heads and guts are removed. Salmon heads are collected from the header machine and iced. Once H&G fish are produced, they are graded and sorted accordingly. If fillet form, the meat is hand filleted from the spine. If fresh, the fish are shipped as soon as possible in enclosed packaging with wet ice or gel ice packs to retain freshness and quality. If frozen, the fish are glazed and quickly frozen to ensure the highest quality is retained.

Allergen Info: Red/Sockeye Salmon; Contains fish; If Frozen, Contains Corn

Country of Origin: USA; Wild Caught

Catch Area: Northeast Pacific, FAO 67

Packaging Specifications: 25 lb., 50 lb., 80 lb. waxed wet-lock boxes if packed fresh; 800 lb. cardboard totes if packed fresh. 1000 lb., 1100 lb., 1200 lb. cardboard totes if packed frozen.

Recommended Shelf Life: If fresh, can be refrigerated for 72 hours after date processed, at or below 30 ° F (-1 ° C). If frozen, can be stored in frozen storage for 24 months, at or below -10 ° F (-23 ° C)



Prince William Sound King/Chinook Salmon

Production Facility: Camtu's Alaska Wild Seafoods, 129 Harbor Loop Road, Cordova, AK 99574

Description: Salmon with heads and guts removed; filleted cut salmon; salmon heads Latin Name: See page 2 Grades: Fish #1, Fish #2, Fish #3 Ingredients: King/Chinook Salmon (Fish) Form: Fresh or Frozen; Headed and Gutted (H&G); Fillet; Heads Additives: None, if fresh; Corn syrup used in glaze water, if frozen Intended Use: Raw product. To be cooked prior to consumption. Intended Consumer: General public

Grading Chart: See page 6

Biological Characteristics: Meets USA FDSA Standards

Processing: Salmon in-the-round is received. Then, the heads and guts are removed. Salmon heads are collected from the header machine and iced. Once H&G fish are produced, they are graded and sorted accordingly. If fillet form, the meat is hand filleted from the spine. If fresh, the fish are shipped as soon as possible in enclosed packaging with wet ice or gel ice packs to retain freshness and quality. If frozen, the fish are glazed and quickly frozen to ensure the highest quality is retained.

Allergen Info: King/Chinook; Contains fish; If Frozen, Contains Corn

Country of Origin: USA; Wild Caught

Catch Area: Northeast Pacific, FAO 67

Packaging Specifications: 25 lb., 50 lb., 80 lb. waxed wet-lock boxes if packed fresh; 800 lb. cardboard totes if packed fresh. 1000 lb., 1100 lb., 1200 lb. cardboard totes if packed frozen.

Recommended Shelf Life: If fresh, can be refrigerated for 72 hours after date processed, at or below 30 ° F (-1 ° C). If frozen, can be stored in frozen storage for 24 months, at or below -10 ° F (-23 ° C)



Prince William Sound Chum/Keta Salmon

Production Facility: Camtu's Alaska Wild Seafoods, 129 Harbor Loop Road, Cordova, AK 99574

Description: Salmon with heads and guts removed; filleted cut salmon; salmon heads Latin Name: See page 2 Grades: Fish #1, Fish #2, Fish #3 Ingredients: Chum/Keta Salmon (Fish) Form: Fresh or Frozen; Headed and Gutted (H&G); Fillet; Heads Additives: None, if fresh; Corn syrup used in glaze water, if frozen Intended Use: Raw product. To be cooked prior to consumption. Intended Consumer: General public

Grading Chart: See page 6

Biological Characteristics: Meets USA FDSA Standards

Processing: Salmon in-the-round is received. Then, the heads and guts are removed. Salmon heads are collected from the header machine and iced. Once H&G fish are produced, they are graded and sorted accordingly. If fillet form, the meat is hand filleted from the spine. If fresh, the fish are shipped as soon as possible in enclosed packaging with wet ice or gel ice packs to retain freshness and quality. If frozen, the fish are glazed and quickly frozen to ensure the highest quality is retained.

Allergen Info: Chum/Keta Salmon; Contains fish; If Frozen, Contains Corn

Country of Origin: USA; Wild Caught

Catch Area: Northeast Pacific, FAO 67

Packaging Specifications: 25 lb., 50 lb., 80 lb. waxed wet-lock boxes if packed fresh; 800 lb. cardboard totes if packed fresh. 1000 lb., 1100 lb., 1200 lb. cardboard totes if packed frozen.

Recommended Shelf Life: If fresh, can be refrigerated for 72 hours after date processed, at or below 30 ° F (-1 ° C). If frozen, can be stored in frozen storage for 24 months, at or below -10 ° F (-23 ° C)



Prince William Sound Pink Salmon

Production Facility: Camtu's Alaska Wild Seafoods, 129 Harbor Loop Road, Cordova, AK 99574

Description: Salmon with heads and guts removed; filleted cut salmon; salmon heads Latin Name: See page 2 Grades: Fish #1, Fish #2, Fish #3 Ingredients: Pink Salmon (Fish) Form: Fresh or Frozen; Headed and Gutted (H&G); Fillet; Heads Additives: None, if fresh; Corn syrup used in glaze water, if frozen Intended Use: Raw product. To be cooked prior to consumption. Intended Consumer: General public

Grading Chart: See page 6

Biological Characteristics: Meets USA FDSA Standards

Processing: Salmon in-the-round is received. Then, the heads and guts are removed. Salmon heads are collected from the header machine and iced. Once H&G fish are produced, they are graded and sorted accordingly. If fillet form, the meat is hand filleted from the spine. If fresh, the fish are shipped as soon as possible in enclosed packaging with wet ice or gel ice packs to retain freshness and quality. If frozen, the fish are glazed and quickly frozen to ensure the highest quality is retained.

Allergen Info: Pink Salmon; Contains fish; If Frozen, Contains Corn

Country of Origin: USA; Wild Caught

Catch Area: Northeast Pacific, FAO 67

Packaging Specifications: 25 lb., 50 lb., 80 lb. waxed wet-lock boxes if packed fresh; 800 lb. cardboard totes if packed fresh. 1000 lb., 1100 lb., 1200 lb. cardboard totes if packed frozen.

Recommended Shelf Life: If fresh, can be refrigerated for 72 hours after date processed, at or below 30 ° F (-1 ° C). If frozen, can be stored in frozen storage for 24 months, at or below -10 ° F (-23 ° C)



Prince William Sound Silver/Coho Salmon

Production Facility: Camtu's Alaska Wild Seafoods, 129 Harbor Loop Road, Cordova, AK 99574

Description: Salmon with heads and guts removed Latin Name: See page 2 Grades: Fish #1, Fish #2, Fish #3 Ingredients: Silver/Coho Salmon (Fish) Form: Fresh or Frozen; Headed and Gutted (H&G); Fillet; Heads Additives: None, if fresh; Corn syrup used in glaze water, if frozen Intended Use: Raw product. To be cooked prior to consumption. Intended Consumer: General public

Grading Chart: See page 6

Biological Characteristics: Meets USA FDSA Standards

Processing: Salmon in-the-round is received. Then, the heads and guts are removed. Salmon heads are collected from the header machine and iced. Once H&G fish are produced, they are graded and sorted accordingly. If fillet form, the meat is hand filleted from the spine. If fresh, the fish are shipped as soon as possible in enclosed packaging with wet ice or gel ice packs to retain freshness and quality. If frozen, the fish are glazed and quickly frozen to ensure the highest quality is retained.

Allergen Info: Silver/Coho Salmon; Contains fish; If Frozen, Contains Corn

Country of Origin: USA; Wild Caught

Catch Area: Northeast Pacific, FAO 67

Packaging Specifications: 25 lb., 50 lb., 80 lb. waxed wet-lock boxes if packed fresh; 800 lb. cardboard totes if packed fresh. 1000 lb., 1100 lb., 1200 lb. cardboard totes if packed frozen.

Recommended Shelf Life: If fresh, can be refrigerated for 72 hours after date processed, at or below 30 ° F (-1 ° C). If frozen, can be stored in frozen storage for 24 months, at or below -10 ° F (-23 ° C)



Roe Grading Chart

Grade	Color	Roe Roundness	Roe Size	Firmness	Roe Maturity
#1	Bright Orange	Round; Perfect spheres	Large Uniform	Firm	All Mature (non underdeveloped)
#2	Darker Orange	Somewhat Round	Medium Uniform	Firm/Medium	All Mature (none underdeveloped)
#3	Red to Reddish Brown	Some roe not round in shape	Small Uniform	Medium/Soft	All Mature (none underdeveloped)
Ocean Run O/R	Grade #1, #2, and #3 Mixed	Grade #1, #2, and #3 Mixed	Grade #1, #2, and #3 Mixed	Grade #1, #2, and #3 Mixed	Grade #1, #2, and #3 Mixed



Red/Sockeye Salmon Green Roe

Production Facility: Camtu's Alaska Wild Seafoods, 129 Harbor Loop Road, Cordova, AK 99574

Description: Green (uncured) Salmon Roe in skein Latin Name: See page 2 Grades: #1, #2, #3; Ocean Run (O/R) Ingredients: Red/Sockeye Salmon Roe (Fish) Form: Frozen; Roe Additives: None Intended Use: For further processing Intended Consumer: Secondary Processors

Biological Characteristics: Meets USA FDSA Standards

Processing: Green roe in skein is extracted from fresh caught salmon, graded, and quickly frozen to retain the highest quality.

Allergen Info: Red/Sockeye Salmon; Contains fish

Country of Origin: USA; Wild Caught

Catch Area: Northeast Pacific, FAO 67

Packaging Specifications: 16.5 lb blocks in 49.5 lb frozen master case

Recommended Shelf Life: Frozen storage for 24 months, at or below -10 ° F (-23 ° C)



King/Chinook Salmon Green Roe

Production Facility: Camtu's Alaska Wild Seafoods, 129 Harbor Loop Road, Cordova, AK 99574

Description: Green (uncured) Salmon Roe in skein Latin Name: See page 2 Grades: #1, #2, #3; Ocean Run (O/R) Ingredients: King/Chinook Salmon Roe (Fish) Form: Frozen; Roe Additives: None Intended Use: For further processing Intended Consumer: Secondary Processors

Biological Characteristics: Meets USA FDSA Standards

Processing: Green roe in skein is extracted from fresh caught salmon, graded, and quickly frozen to retain the highest quality.

Allergen Info: King/Chinook Salmon; Contains fish

Country of Origin: USA; Wild Caught

Catch Area: Northeast Pacific, FAO 67

Packaging Specifications: 16.5 lb blocks in 49.5 lb frozen master case

Recommended Shelf Life: Frozen storage for 24 months, at or below -10 ° F (-23 ° C)



Chum/Keta Salmon Green Roe

Production Facility: Camtu's Alaska Wild Seafoods, 129 Harbor Loop Road, Cordova, AK 99574

Description: Green (uncured) Salmon Roe in skein Latin Name: See page 2 Grades: #1, #2, #3; Ocean Run (O/R) Ingredients: Chum/Keta Salmon Roe (Fish) Form: Frozen; Roe Additives: None Intended Use: For further processing Intended Consumer: Secondary Processors

Biological Characteristics: Meets USA FDSA Standards

Processing: Green roe in skein is extracted from fresh caught salmon, graded, and quickly frozen to retain the highest quality.

Allergen Info: Chum/Keta Salmon; Contains fish

Country of Origin: USA; Wild Caught

Catch Area: Northeast Pacific, FAO 67

Packaging Specifications: 16.5 lb blocks in 49.5 lb frozen master case

Recommended Shelf Life: Frozen storage for 24 months, at or below -10 ° F (-23 ° C)



Pink Salmon Green Roe

Production Facility: Camtu's Alaska Wild Seafoods, 129 Harbor Loop Road, Cordova, AK 99574

Description: Green (uncured) Salmon Roe in skein Latin Name: See page 2 Grades: #1, #2, #3; Ocean Run (O/R) Ingredients: Pink Salmon Roe (Fish) Form: Frozen; Roe Additives: None Intended Use: For further processing Intended Consumer: Secondary Processors

Biological Characteristics: Meets USA FDSA Standards

Processing: Green roe in skein is extracted from fresh caught salmon, graded, and quickly frozen to retain the highest quality.

Allergen Info: Pink Salmon; Contains fish

Country of Origin: USA; Wild Caught

Catch Area: Northeast Pacific, FAO 67

Packaging Specifications: 16.5 lb blocks in 49.5 lb frozen master case

Recommended Shelf Life: Frozen storage for 24 months, at or below -10 ° F (-23 ° C)



Silver/Coho Salmon Green Roe

Production Facility: Camtu's Alaska Wild Seafoods, 129 Harbor Loop Road, Cordova, AK 99574

Description: Green (uncured) Salmon Roe in skein Latin Name: See page 2 Grades: #1, #2, #3; Ocean Run (O/R) Ingredients: Silver/Coho Salmon Roe (Fish) Form: Frozen; Roe Additives: None Intended Use: For further processing Intended Consumer: Secondary Processors

Biological Characteristics: Meets USA FDSA Standards

Processing: Green roe in skein is extracted from fresh caught salmon, graded, and quickly frozen to retain the highest quality.

Allergen Info: Silver/Coho Salmon; Contains fish

Country of Origin: USA; Wild Caught

Catch Area: Northeast Pacific, FAO 67

Packaging Specifications: 16.5 lb blocks in 49.5 lb frozen master case

Recommended Shelf Life: Frozen storage for 24 months, at or below -10 ° F (-23 ° C)



END PRODUCT EVALUATION (SAFETY & QUALITY)

Monitoring is performed throughout the production process at each step to ensure that the highest quality is retained in each of our seafood products:

- Dock Receiving
- Processing
- Case Up
- Roe Processing
- Labeling

This information is derived from our Quality Assurance Program.

Monitoring is performed at all vital production steps to ensure that the product is safe for human consumption:

- Product Labeling
- Metal Inclusion Inspection Form
- Frozen Storage Log for Green Roe
- Sanitation

This information is derived from our HACCP and SSOP Plan.



LABELS

Food Allergen Labeling and Consumer Protection Action of 2004 (FALCPA)

Our labels are in compliance with the Food Drug Administration's "Food Allergen Labeling and Consumer Protection Act of 2004" (FALCPA). The labels declare the species of fish in the upper right had corner of the label. Our fresh labels include the specie and type of fish and our frozen label shows the word "Ingredients", followed by the specie and type of fish. This shall clearly indicate to consumers of the allergen(s) included in the product. (See examples in "Label Samples" section)

Our products are free from any other allergens such as eggs, peanuts, tree nuts, and dairy. Camtu's Alaska Wild Seafoods have implemented best practices to ensure that the facility remains an allergenfree environment. We do not allow any non-production foods to enter the facility at anytime.

Camtu's Alaska Wild Seafoods has an Allergen Certification upon request.



Label Samples

Produced by: Camtu's Alaska Wild Seafoods 129 Harbor Loop Road Cordova, AK 99574 (907)424-3124	AK# 9393 MSC-C 56975 FEI# 3010780629
AWB: PRO#840644-9	Fresh PWS Wild Salmon
Alaska Wild Seafoods, LLC 129 Harbor Loop Road Cordova AK 99574 Tel. # 907-429-6888	PWS-Sockeye Salmon H&G PWS, Ocean Run #1 Net Wt. 50.00 lbs
Date Processed (Lot #) 15-Jul-21 Catch Area: Northeast Pacific (FAC	22.7 Kg. 50
Keep Refrigerated	Product of USA, Wild Caught

Fresh Label Example

Alaska Wild Seafoods Alaska Wild Seafood Partners, LLC 129 Harbor Loop Road	Frozen Chui Ingredients:	Frozen Chum Salmon, Headed/Gutted GMC-Semi Brite - 2/4 Ingredients: Oncorhynchus keta Chum Salmon(Fish)	
Cordova, AK 99574	K	eep frozen un	der -18° C
	D	o not refreeze	e if thawed
AK# 9393	Productio	on Date:	16-Jul-21
FEI# 3010780629		Lot #:	7/16/2021
MSC-C 56975	Best befo	ore end:	17-Jul-23
Product of USA, Wild Caught Catch Area: Northeast Pacific (FAO	67)	Net Wt. /I	bs 1,100.00
Catch Method: Gillnet		Net Wt. /k	g 498.95

Frozen Label Example



SHIPPING & VOLUME

Air Freight

- Via Alaska Airlines to Domestic Airports in the United States
- Via Alaska Central Express (ACE) Air Cargo to Anchorage
- Dependent on spacing allotment
- Orders ≤10,000 pounds

Containers/Trucking

- Via Alaska Marine Lines
- Via Ocean Network Express
- Via Lynden (MOVERS)
- For Full Truck Loads (FTL) or Less Than Truck Loads (LTL)
- Orders ≥20,000 pounds

Cold Storage

• Lineage Logistics in Seattle, Washington



2024 Administrative Staff Contact List

Main Office Contact Information

Staff Directory Landline: Fax: Email Addresses: Physical Address: Mailing Address: (907) 424 – 3124 (907) 424 – 3193 <u>info@alaskawildseafood.com</u> 129 Harbor Loop Road, Cordova, AK 99574 PO BOX 1502, Cordova, AK 99574

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