

Serving suggestions for Smoked Wild Yukon River Keta

Smoked Yukon River Keta are versatile and easy to integrate into any recipe. They are a wonderful and simple appetizer served with crackers or thinly sliced breads along with cream cheese and your favorite garnish. Or add them to your favorite dips.

They can be added to pasta dishes, salads or your morning scrambled eggs or omelets. Try a corn chowder with smoked salmon or sprinkle on top of potatoes. Or add them to blinis or crepes.

The wonderful thing about Yukon Smoked Salmon is that its rich flavor allows you to use just a small amount. It is filled with natural oils and rich Omega 3 oils that make them a healthy snack for your entire family.



Kwik'pak Fisheries www.kwikpakfisheries.com



Smoked Wild Yukon River Keta

The Healthiest Smoked Salmon You Can Eat

Smoked Yukon River Salmon play a key role in a healthy diet. They have more Omega-3's than most other seafood and the Omega-3's increase with the smoking process! This is due to the fact that much of the saturated fats found in salmon are lost as the fish is heated up during the smoking process, leaving a higher percentage of healthy unsaturated Omega-3 oils.

Omega-3s found in Yukon River Salmon promote:

- Heart health and reduced risk of heart disease and stroke
- Healthy and stronger immune system
- Healthy brain development and health
- Visual acuity
- Reduced cholesterol levels



Yukon River salmon travel up to 2,000 miles to reach their spawning grounds building up large amounts of rich oils and Omega-3 fatty acids to make this rigorous journey. This makes Yukon Salmon not only richer tasting, but better for you as well. These salmon are caught by Yupik Eskimo fisher men and women who have lived in this remote area for over 10,000 years.

Sustainable

- Kwik'pak Fisheries' salmon comes from a sustainable fishery.
- Managed by Alaska Department of Fish and Game
- Certified sustainable by Marine Stewardship Council and Global Trust



Wild, Natural & Sustainable

Traceable to the Source

- Kwik'pak Fisheries realized early on the importance of brand protection for its premium Yukon River Salmon and was the first wild salmon producer to join forces with Trace Register.
- Enables customers to know they are buying authentic Yukon River Salmon
- All products are traceable using the Trace Register system
- Look for the Trace code on all Kwik'pak salmon.
- To trace your purchase go to www.kptrace.com



Meet the Fishermen



Billy and Grace Charles

We have fished all our lives. Our parents taught us the importance of caring for the food we harvest, and like generations before us, we take pride in caring for our catch.



Ellen Keyes

I learned to fish from my brother and how to preserve the catch from my mother. We take pride in caring for our fish, whether it is being sold or kept for our own use.



Simon Andrews

I grew up fishing with my family. It is important that we preserve our cultural lifestyle for generations to come. We believe in conservation, taking only what is needed for your family.



Mary Keyes

I started fishing with my family at an early age and continue to fish with my husband, children and grandchildren. Quality is very important to us.