Smoked Wild Yukon River Keta

It's not just salmon, it's Yukon salmon!

KWIK'PAK FISHERIES

A New 'Take' On An Old Tradition

Kwik'pak Fisheries is proud to introduce our new Smoked Keta Salmon products which are based on a 10,000 year old tradition. Once your customers try these delicious, versatile and nutritious ready-to-eat smoked salmon varieties, they will keep coming back for more.

A Gift From Wild Alaskan Waters

At the mouth of the Alaskan Yukon River, where it empties into the Bering Sea, Yupik Eskimo families still embrace fishing as a way of life. The salmon they catch must navigate up to 2,000 miles of cold, pristine, water, swimming against incredible currents from the mouth of the river to as far away as British Columbia. These fish are "genetically programmed" to store oil for this rigorous journey. For the consumer, this translates into extraordinary amounts of healthy oils, fats and Omega-3s.

Our Products

Old Style Smoked Yukon Keta

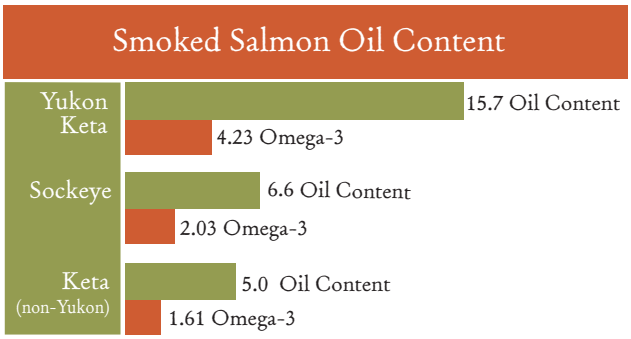
Garlic and Pepper Infused Smoked Yukon Keta

Traditional Yukon Keta Strips

Yukon Keta Candy

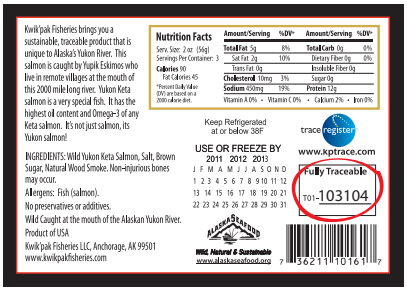
Old Style Smoked Yukon Keta Fillet

Nutritious and Delicious Yukon Keta Salmon are very special fish with their own unique flavor. They are high in rich Omega-3's – in fact higher than almost any other salmon or seafood. These healthy oils increase to an even higher level during the smoking process. Smoked Yukon Keta have no trans-fats or carbohydrates and are an excellent source of protein.



Serving Kwik'pak's smoked salmon products are versatile and easy to prepare. And because they go a long way as an ingredient, they are easy on the family budget. They are fully cooked, ready to eat and easy to serve. They can be consumed straight from the package as a quick, nutritious snack, which is a great way to encourage kids to eat fish. Or try tossing them into salads, omelets, chowders and pastas or serve as an appetizer.

Sustainable Kwik'pak Fisheries' smoked salmon products come from a sustainable fishery, managed by the Alaska Department of Fish and Game. In addition to being certified by the Marine Stewardship Council and Global Trust, salmon from the Yukon River also meet and are certified to the rigourous United Nations Food and Agriculture Organization (FAO) standards.



Traceable to the Source Kwik'pak Fisheries works with the leading global food traceability company, Trace Register, which allows buyers and consumers to trace our products back to their source at the mouth of the Yukon River. This enables our customers to know that the fish they have purchased is authentic wild Keta Salmon. Each package of smoked salmon carries a Trace Code on the back of the package along with the web page to visit – www.kptrace.com.

Packaging Our Keta Candy and Traditional Strips are available in 6-oz. labeled retail packs as well as bulk packs for use in seafood or deli counters. The Old Style Smoked Keta and Garlic and Pepper Infused Smoked Keta are available in 4-oz. labeled retail packs as well as random weigh, unlabeled portions. The Old Style Smoked Salmon fillets are random weight.

Ingredients Our products are made from Wild Keta Salmon, Salt, Brown Sugar and Natural Wood Smoke. Garlic and pepper are added in the Garlic and Pepper Infused Smoked Keta. Product is Ready-To-Eat. No preservatives or colorings are added. Product is Gluten-free

Storage Product is shipped frozen and can be stored frozen for up to 12 months. It should be sold within 45 days after thawing and consumed within 30 days after the packages are opened.

Shipping Products are shipped frozen from Seattle, WA where we maintain inventory so orders can be filled and transported quickly to your location.

Alaska Seafood®
Wild, Natural & Sustainable®

PRODUCT OF THE USA

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"Living to fish, fishing to live."

trace register™