



The Alaska Seafood Marketing Institute (ASMI) upholds the Alaska seafood industry to the highest standards of quality and environmental responsibility. In fact, Alaska is the only state in the nation that wrote conservation laws into its constitution.

With shores on two oceans and three seas, it is no surprise that Alaska is a top player in seafood production. The waters surrounding Alaska are filled with a bountiful array of wild fish and shellfish such as king crab, scallops, shrimp, halibut and salmon, to name a few. Kodiak, Kenai Peninsula, Copper River, Yukon River, Cook Inlet and Bristol Bay are some of the many homes of Alaska salmon fisheries. The ever-popular king crab is caught around Bristol Bay, Norton Sound, Pribilof and Aleutian Islands and along the Inside Passage. Familiarizing oneself with the various species and their origin is helpful when setting forth to catch and prepare Alaska seafood as the fishing seasons are different for each.

Types of Alaska seafood

Alaska's salmon quality is unparalleled, with wholesome and highly nutritious meat that boasts a rich and natural flavor, making it some of the finest fish in the world. Many salmon swim more than 2,000 icy cold miles to their home waters to breed. To sustain them on this epic journey, they must store high levels of Omega-3 oils.

There are multitudes of ways salmon can be prepared - grilled, broiled, sautéed, baked, poached, steamed - but nothing screams Alaska like a strip of smoked salmon, paired with salad, pasta or as a nutritious snack on a long hike. Every savory bite of smoky, tender, cold-smoked salmon is rich in flavor and healthy oils. There are five varieties of Alaska salmon: king (chinook), red (sockeye), pink (humpback or humpies), silver (coho) and keta (chum).

Alaska's whitefish are known as the "steak of seafood." Alaska's pure waters produce an abundance of whitefish such as cod, sablefish (black cod), pollock, sole, flounder and halibut. Its lean meat is a contributing factor to its healthy reputation. Whitefish are user-friendly for the beginner cook since they maintain their shape and are suitable for all types of cooking methods. The sweet, delicate, and flaky meat make these fish a great choice for grilling, blackening or roasting.

Alaska's shellfish include the massive and rich-in-flavor king crab, the buttery, melt-in-your-mouth Alaska weathervane scallops and the spot prawns that are sensational among even the most experienced critics. Alaska shellfish can easily be prepared at home but can also be found in almost every single restaurant in Alaska. Other types of

shellfish that can be caught in Alaska are snow and Dungeness crab, pink shrimp, oysters and scallops.

Alaska Seafood Suppliers

There is an abundance of seafood providers in the state of Alaska. Whether you're a resident or visiting, many providers offer shipping solutions so you can enjoy the taste of Alaska wherever it is you call home. For a directory of Alaska seafood suppliers, visit <http://www.alaskaseafood.org/industry/suppliers/>.

Seafood Recipes

Visit the link below to find recipes for all types of Alaskan seafood. Here you will find the steps to delicious recipes including batters, dips, and sauces.

<http://wildalaskaflavor.com/recipe-search.php>

Did You Know:

- King salmon (chinook) is the Alaska state fish.
- Alaska has 34,000 miles of coastline and more than three million lakes.
- More than 50 percent of U.S. wild seafood is caught in Alaska.
- The average commercial salmon fishing boat is 37-feet long.
- Alaska's waters are home to five species of salmon, the most prevalent is the pink salmon, with around 20 million fish harvested annually.
- In 1985, Les Anderson caught the largest sport-caught king salmon at a massive 97 pounds on the Kenai River.
- In 1949, out of a fish trap near Petersburg, the largest king salmon ever caught weighed 126 pounds.
- Salmon can swim up to 2,200 miles to reach breeding grounds or home streams.
- Salmon get their orange-red colors from eating wild krill, plankton and other small organisms.
- One half-pound fillet of silver (coho) salmon has 289 calories, 42.8 grams of protein, 11.7 grams of fat, 2.4 grams of saturated fat and 91 milligrams of sodium.
- Alaska's seafood industry is the state's largest private sector employer.

Alaska seafood can be caught as well as purchased. Many festivals feature Alaska seafood. Below is a list of some of the festivals that take place around the state:

Alaska Seafood Events & Festivals

[Copper River Wild Salmon Festival](#)

[Golden North Salmon Derby](#)

[Homer Jackpot Halibut Derby](#)

[Juneau Maritime Festival](#)

[Kodiak Crab Festival](#)

[OysterFest](#)

[Sitka Seafood Festival](#)

Seward Silver Salmon Derby

Slam'nSalm'n Derby

Valdez Fish Derbies

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