



Arctic Char

COMMON NAMES: Arctic Char, Alpine Trout, Alpine Char, Sea Trout

FLAVOR: Mild/Moderate

TEXTURE: Medium/Firm

COOKING METHODS: Broil, Bake, Grill, Poach, or Smoke

Arctic Char



Product Information:

The flavor of arctic char is between that of salmon and trout, but closer to trout. The meat is moderately firm but has a finer flake than either salmon or trout. A high fat content keeps it moist and great for smoking. Coloring can range from deep red to pale pink. This fish appeals to people who enjoy trout and find salmon too strongly flavored. The skin tends to be on the thicker side, so it's best to serve skinless.

SUPC	PRODUCT NAME	PACK
1052820	ARCTIC CHAR FILLET 12-16OZ FRESH	10#
2174338	ARCTIC CHAR WHOLE FRESH	5#

