



# ATLANTIC SALMON ROAST WITH SEAFOOD STUFFING

UPC CODE: 54319 00518



Fresh Farmed Atlantic Salmon, filleted and deboned, and then stuffed with a delicate blend of surimi crab meat, long grain rice, natural whole-egg mayonnaise, real shrimp meat, Monterey Jack Cheese, San Francisco style sourdough French bread crumbs, and spices. No artificial flavorings or preservatives.

**Shelf Life:**

Fresh Pack: 7 days

**Package:** 1 lb. roast in ovenable, "Not Touch" tray.

**Case Pack:** 4 – 1 lb. trays per box.

**Case Size:** 13" x 10" x 4"

**Pallet:** 12 tie, 16 High

**Notes:** Product can also be removed from tray and sold off the ice.



## ENCORE SEAFOODS

### SALMON ROAST WITH SEAFOOD STUFFING

READY TO COOK

Nutrition Facts	
Serving size: 4 oz. (113 g) Servings Per Container: 4	
Amount Per Serving	
Calories 290	Calories from Fat 170
% Daily Value*	
<b>Total Fat</b> 19 g	<b>30%</b>
Saturated Fat 3.5 g	16%
Trans Fat 0 g	
<b>Cholesterol</b> 45 mg	<b>15%</b>
<b>Sodium</b> 430 mg	<b>18%</b>
<b>Total Carbohydrate</b> 12 g	<b>4%</b>
Dietary Fiber 1 g	2%
Sugars 2 g	
<b>Protein</b> 15 g	
Vitamin A 0%	Vitamin C 6%
Calcium 6%	Iron 4%

\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:  
Fat 9 • Carbohydrates 4 • Protein 4

COOKING INSTRUCTIONS: CONVENTIONAL /TOASTER OVEN: Preheat oven to 375°F. Remove packaging and netting before cooking. (If product has been frozen, let thaw.) Place roast on lightly oiled baking pan or ovenable dish. Cook 30 minutes per pound. Let stand for 3-5 minutes before serving.  
BARBECUE: Remove packaging and netting before cooking. Center roast on a sheet 18 x 18 inches heavy duty aluminum foil. Bring up foil sides. Double foil top and ends to seal packet, leaving room for heat circulation inside. Use indirect heat and cook for 30 minutes per pound. Lemon can be squeezed over the roast to add extra flavor.

INGREDIENTS: Farmed Salmon\*, Cooked Rice (Rice, Water), Imitation Crab Meat (Threadfin Bream Surimi, Water, Wheat Starch, Non-GMO Soybean Oil, Sugar, Salt, Egg Whites, Crab Extract, Crab Flavor, Seafood Seasoning, Mirin (Rice Wine), Calcium Carbonate, Paprika and Garamine (Natural Colors), Mayonnaise (Expeller Pressed Canola Oil, Whole Eggs, Apple Cider Vinegar, Water, Egg Yolks, Salt, White Mustard (Distilled White Vinegar, Water, Mustard Seed, Salt), Lemon Juice Concentrate), French Bread Crumbs (Enriched Flour (Wheat Flour, Malted Barley Flour, Niacin, Iron, Ascorbic Acid, Riboflavin, Folic Acid), Water, Salt, and Yeast), Monterey Jack Cheese (Pasteurized Cultured Milk, Enzymes, Sea Salt), Water, Onions, Cooked Shrimp Meat (Shrimp, Salt), Mozzarella Cheese (Pasteurized Milk, Cultures, Salt, Enzymes), Sugar, Salt, Fish Sauce Powder (Anchovies, Salt), Seasonings.

\*Farmed Salmon raised with feed containing astaxanthin and (or) canthaxanthin (pigments which are some of the carotenoids found naturally in wild salmon).  
Contains: Salmon, Crab, Wheat, Soy, Eggs, Milk.



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Encore Seafoods, Reno, NV 89507  
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NET WEIGHT 1 lb. (454g) 1 ROAST

KEEP REFRIGERATED OR FROZEN