



TRIDENT SEAFOOD

002257 - Salmon Burgers 5 Oz

For a great tasting, healthy burger alternative, serve up delicious Trident Seafoods Wild Alaska Salmon Burgers. Theyre made with wild, sustainable, ocean-caught whole fillets with no fillers and lightly seasoned with a delightful just-off-the-grill, smoky flavor.

Flame grill or pan fry them from frozen in minutes and serve them deluxe on a brioche bun with a signature sauce or tuck them into a grilled panini or wild Alaska salmon wrap.



* Benefits

Nutrition Facts

Servings per Container 32
Serving size 1PIECE(142g)

Amount per serving
Calories 220

	% Daily Value*
Total Fat 12g	18%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 75mg	25%
Sodium 410mg	18%
Total Carbohydrate 2g	1%
Dietary Fiber 0g	0%
Total Sugars 1g	
Includes 0g Added Sugar	0%
Protein 25g	
Vitamin D 9mcg	45%
Calcium 20mg	2%
Iron 1mg	6%
Potassium 493mg	10%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Ingredients

PINK AND/OR KETA SALMON, VEGETABLE OIL (SOYBEAN AND/OR CANOLA), ONION, CONTAINS 2% OR LESS OF: WATER, SEA SALT, POTATO POWDER, GARLIC POWDER, WHITE PEPPER, ROSEMARY EXTRACT, MESQUITE SMOKE FLAVOR, LEMON JUICE CONCENTRATE, BEET JUICE (COLOR), ANNATTO EXTRACT (COLOR). CONTAINS FISH (PINK AND/OR KETA SALMON).

⚠ Allergens

Contains:



Free From:

- crustaceans
- shellfish
- eggs
- milk
- peanuts
- sesame
- soy
- tree nuts
- wheat

Handling Suggestions

KEEP FROZEN BELOW 0F UNTIL READY TO USE.

Serving Suggestions

SERVE ON A SANDWICH BUN OR AS THE MAIN ENTREE.

Prep & Cooking Suggestions

COOK FROM FROZEN: FLAT GRILL, PAN FRY, OR CHARCOAL GRILL TO MEDIUM HEAT (350F). COOK FOR 4 TO 5 MINUTES ON EACH SIDE OR UNTIL COOKED THROUGH. PAN FRY: IN GREASED PAN, COOK OVER MEDIUM HEAT FOR 4 TO 5 MINUTES ON EACH SIDE, OR UNTIL COOKED THROUGH. CONVENTIONAL OVEN: PREHEAT TO 400 F, COOK FOR 9 TO 10 MINUTES, ON EACH SIDE OR UNTIL COOKED THROUGH.; CONVECTION OVEN: PREHEAT TO 350 F, COOK FOR 8 TO 10 MINUTES ON EACH SIDE OR UNTIL COOKED THROUGH.; COOKING TIMES AND TEMPERATURES MAY VARY WITH EQUIPMENT; AND LOAD. * COOKING TIMES AND TEMPERATURES MAY VARY SUBSTANTIALLY. INTERNAL TEMPERATURE SHOULD BE AT LEAST 165F. WE STRIVE TO PRODUCE A FULLY BONELESS PRODUCT. AS WITH ALL FISH, HOWEVER, OCCASIONAL BONES MAY STILL BE PRESENT.

📄 Product Specifications

Brand	Manufacturer	Product Category
TRIDENT SEAFOOD	Trident Seafoods Corp.	Fish, Value Added & Further Processed

MFG #	SPC #	GTIN	Pack	Pack Desc.
424785	002257	00028029247855	1	1 / 10.0 LBR

Gross Weight	Net Weight	Catch Weight	Country of Origin	Kosher	Child Nutrition
12lb	10lb	No	USA		No

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
15in	9.94in	6.25in	0.54ft3	12x7	730DAYS	-10°F / 0°F



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Nutrition Analysis - By Serving

Calories	220	Total Fat	12g	Sodium	410mg
Protein	25	Trans Fats	0g	Calcium	20mg
Total Carbohydrates...	2g	Saturated Fat	1.5g	Iron	1mg
Sugars	1g	Added Sugars	0g	Potassium	493mg
Dietary Fiber	0g	Polyunsaturated Fat	3.5g	Zinc	
Lactose		Monounsaturated Fat	6g	Phosphorus	
Sucrose		Cholesterol	75mg		
Vitamin A(IU)		Vitamin D	9mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

Additional Images

