

ŌRA KING™

KING SALMON

A unique breed of King Salmon
for culinary excellence

Striking marbled fat lines within
the bright orange flesh, instantly
drawing comparison to Wagyu.

DISTRIBUTED BY

Sea Agra Seafood | seaagraseafood.com

FEATURES

- Bright silver skin and vibrant orange flesh colour
- Elegant balance of sweet and umami flavours
- Highest oil content of all salmon species
- Monterey Bay Seafood watch “green” approved
- Ocean Wise “green” approved
- Certified antibiotic, hormone and GMO free
- Disease free environment, no sea lice

PRODUCT AVAILABILITY

- 52 weeks of the year
- H/ON and Fillets
- 4kg. +

FOR MORE INFORMATION, CONTACT SEA AGRA
1078 Adderley Street, North Vancouver,
BC Canada V7L 1T3
PHONE 604.984.3303 FAX 604.984.3323
EMAIL info@seaagraseafood.com
seaagraseafood.com



THE KING OF SALMON

The King salmon (*Oncorhynchus tshawytscha*) species makes up around 0.7% of the global salmon population and is regarded by many as the pinnacle salmon species internationally. The Ōra King best of breed salmon showcases the ultimate of this rare and exclusive species.



ŌRA KING STORY

When aspiring to exceptional culinary standards, Ōra King salmon is the first and only choice for discerning chefs around the world. The high oil content naturally present in the Ōra King breed can be seen in the striking marbled fat lines within the bright orange flesh, instantly drawing comparison to Wagyu.

www.orakingsalmon.co.nz

BEST OF BREED

King salmon eggs destined to produce Ōra King are nurtured in the crystal clear waters flowing from Te Waikoropupu Springs at our hatchery in Takaka. With an average of 14,000 litres of fresh water bubbling to the surface of the springs every second, the waters of this region have been verified as some of the clearest in the world, an ideal beginning to the life cycle for Ōra King salmon.

Within their first year, the smolt are transported in specially designed tankers to the Marlborough Sounds, to mature in fast flowing sea waters, thus emulating the lifecycle of the wild King salmon.

THE ART OF PREPARATION

Each salmon is carefully and thoroughly washed and graded, a critical step in achieving the best possible shelf life for whole Ōra King salmon. A Master Grader, dedicated to Ōra King, reviews each salmon against specifications for shape and condition. An individually numbered gill tag is then attached to those salmon that make the Ōra King grade, providing traceability and evidence of our product's authenticity.

