



# Salmon, Ivory King

## description

Ivory king salmon are highly valued, due in part to their scarcity relative to other Pacific salmon along most of the Pacific coast. Ivory kings make up only about 5 percent of the total king population. Once tossed aside as defective, this delicious fish has recently taken its rightful place at the head of the table and is one of the most sought-after of fine seafood. On the surface, the white kings look exactly like any other king; it's not until you get them open that you see the difference. Salmon of all types get their pink and red flesh through a pigment called astaxanthin, a member of the carotenoid family. Astaxanthin is found at various levels in most sea critters. It's what makes lobster shells red, for example. It's also found in shrimp, krill, and algae, which are good dinner fare for salmon. But some king salmon cannot absorb astaxanthin, leaving their flesh a smooth ivory shade.

## other information

Ivory salmon are rare and difficult to find, but we believe they are worth the search. If we have them, you need to get them while you can.

## interesting fact

Only 1 in a 100 salmon that are caught are Ivory Kings.

## alternatives

Wild Chinook salmon.

## source

Ivory king is a delicacy of the Pacific Northwest native to certain rivers of southeast Alaska and Canada.

## harvest method

There are three common techniques for commercial fishing – seining, gill netting, and trolling.

## flavor

Ivory salmon tends to be milder, silkier, and more buttery in flavor.

## texture

With a medium-firm texture, ivory king salmon has the appearance of halibut and the flavor of wild Chinook (king) salmon.

## preparation

The one cardinal rule is: NEVER OVERCOOK SALMON. Although it is an oily fish, overcooking makes the flesh dry and dense, and it can become quite chewy in texture.

## market segments

Fine dining.

## nutritional facts

3.5 oz (100g) raw edible portion  
calories 179, total fat 10.43g, saturated fat 3.1g, cholesterol 50mg,  
sodium 47mg, total carbohydrates 0g, protein 19.93g,  
omega 3 fatty acid high, varies depending upon region of origin.