

species	flavor	texture	oil content	average size	notes
<b>KING SALMON (Chinook)</b> <i>Oncorhynchus tshawytscha</i>	Rich	Firm, succulent	High	18 to 20 lbs.	Prized for being rich, red, firm and flavorful.
<b>SOCKEYE SALMON (Red)</b> <i>Oncorhynchus nerka</i>	Full	Firm, deep red meat	High	6 lbs.	Named for its distinctive red meat color, which is retained throughout cooking process.
<b>COHO SALMON (Silver)</b> <i>Oncorhynchus kisutch</i>	Mild	Firm, orange-red meat	Moderate	10 lbs.	Excellent color-retention during cooking process.
<b>KETA SALMON (Chum)</b> <i>Oncorhynchus keta</i>	Mild	Firmerst of all 5 species; orange-pink meat	Low	8 lbs.	Due to lower oil content, cook carefully and at lower temperatures.
<b>PINK SALMON</b> <i>Oncorhynchus gorbuscha</i>	Delicate	Tender, rosy-pink meat	Low	2 to 3 lbs.	Smallest of all 5 species. Cook carefully due to lower oil content. Treat pinks as you would trout.

# ALASKA

## salmon

