**GREAT TASTE GOOD FOR THE PLANET**

When all is said and done, you can feel good about Alaska seafood. Buying Alaska seafood means you’re doing something that’s right for the earth, while enjoying the world’s best tasting fish.

Wild Alaska seafood is known for its abundance and variety, and prized for its superior quality, texture and delicious flavor.

**ALASKA IS THE MODEL**

Alaska is one of the most bountiful fishing regions on the planet, and has been recognized as a world model for sustainability.

Since 1959, Alaska’s constitution has mandated that “fish...be utilized, developed and maintained on the sustained yield principle.”

And that means Alaska seafood will remain the world’s finest for future generations, without compromising the pristine natural beauty of Alaska.

**LEARN MORE**

Visit [www.alaskaseafood.org](http://www.alaskaseafood.org) for:

- More detailed information on sustainability and wild Alaska seafood species
- Recipes, cooking tips, and health information
- A wide range of helpful tools and materials

**WILD, NATURAL & SUSTAINABLE**

Visit [www.alaskaseafood.org](http://www.alaskaseafood.org) for:

**A GUIDE TO Sustainable Seafood FROM Alaska**

**HOW TO USE THIS GUIDE**

Wild Alaska seafood is widely recognized as the best choice for sustainable, well-managed seafood choices from Alaska. This guide can help you make sustainable seafood choices from Alaska.

**ALASKA SALMON**

- King
- Sockeye
- Keta
- Chum
- Pink
- Coho
- Silver

**ALASKA SHELLFISH**

- Snow Crab
- Dungeness Crab
- Alaska Scallops
- Rock Crab
- Pink Crab
- Green Crab
- Halibut

**ALASKA WHITFISH**

- Sablefish
- Black Cod
- Pacific Cod
- Whitefish
- Rockfish
- Flounder
- Sole

**ASK FOR ALASKA**

Sustainable and wild Alaska seafood is widely available in your area. Visit [www.alaskaseafood.org](http://www.alaskaseafood.org) for local Alaska seafood stores.