

Alaska Sport Fish Processing - Where you take your fish for processing Tanner (aka Kasilof) Seafoods - Since 1970

44767 Sterling Highway, Soldotna

Call Toll Free 1-800-982-2377 (Soldotna Retail store is 907-262-9572) or visit their website at www.kasilofseafoods.com

Have your wild salmon and halibut custom processed and smoked by a professional with thirty-five years experience. Take your fish home ready to eat or to put in your freezer without the hassle of doing it yourself. We take care of all the details so you can relax and enjoy your fishing vacation in Alaska. We are located in Soldotna at the Kenai River Bridge and in Kasilof at Old Kasilof Landing.

(All prices are based on incoming weight and processing fees subject to change)

Hot Smoking (Kippered):

This is a process of curing your Wild Salmon and Halibut in a salt and sugar brine. It is then smoked very gradually to an internal temperature of 145 F. This will yield approximately 40% from a whole fish, and about 80% from fillet form. We use alder chips to enhance the natural flavor of the salmon. The brine for curing contains salt, sugar, spices, and no preservatives. Once it is vacuum packaged into 6-8 oz packages, your product will require refrigeration of 38 F or below. You can expect to achieve about 30 days of shelf life while refrigerated and about 1 year of shelf life if kept frozen. All of this takes us about four days to complete - \$4.95/lb. (Minimum of 10 pounds)

Cold Smoking (Nova Lox):

This is the procedure of primarily curing Wild Salmon in our special brine. The product is immersed in the brine for a longer period of time than the hot smoked salmon. It is then smoked at 80 F for 12-16 hours. The yields are approximately the same as for hot smoked salmon. Salmon Lox must also be refrigerated to 38F or below to ensure its quality and shelf life. Lox will only last about 2 weeks just refrigerated, but frozen you can expect a one year shelf life. Returned to you in five days - \$6.95/lb. (Minimum 10 pounds)

Filleting, Steaking, Vacuum Sealing, and Freezing:

This process of reducing your catch to a manageable size package (about 1-2 lb.) takes us about 1- 12 hours to return your catch back to you. We first carefully clean, fillet or steak your Salmon or Halibut, vacuum seal it for maximum protection against freezer burn. Then we flash freeze it at -40 F. for approximately 4 hours. Recovery from a whole fish is 50% for fillets, and 65% for steaks. Vacuum packaged seafood if stored refrigerated and unopened, will last no more than 4-5 days; if it is stored frozen, you can expect about one year of shelf life.

Filletted or Cut into Steaks, Vacuum Packaged and Frozen - \$1.75/lb.

Vacuum Packaged and Frozen - \$1.50/lb.

Vacuum Packaged only - \$.95/lb.

Frozen only - \$.75/lb.

(*Above prices are approximations. Please contact processors directly for exact pricing)

Overnight Shipping:

We use Federal Express as our overnight delivery service to ensure your frozen seafood package arrives in the best possible condition. We use Styrofoam boxes with a cardboard outer, which will give you about 24 hours before your fish, begins to thaw out. Jell packs are only used when smoked salmon or fresh packed salmon and halibut is being shipped. (Jell packs thaw at the same rate as frozen seafood and only add additional weight and were developed to ship fresh seafood). We only ship Monday through Thursday over night delivery due to the fact, that if your package is lost or undeliverable on Friday, it can still be delivered on Saturday and still be in good condition.