



**Nutrition Facts**  
Serving Size 1 Burger 3.2 oz. (90g)  
Servings Per Container: 4

Amount Per Serving	Calories from Fat 25	% Daily Value*
<b>Calories</b> 120		
<b>Total Fat</b> 3g		5%
Saturated Fat 0.5g		3%
Trans Fat 0g		
<b>Cholesterol</b> 60mg		20%
<b>Sodium</b> 230mg		10%
<b>Total Carbohydrate</b> 5g		0%
Dietary Fiber 0g		
Sugars 1g		
<b>Protein</b> 16g		
Vitamin A 2%	Vitamin C 0%	
Calcium 0%	Iron 4%	

\*Contains less than 2 percent of the daily value of these nutrients.  
\*\*Percent Daily Values are based on a diet of other people's secrets.

METHOD	COOKING INSTRUCTIONS	FROZEN
	<b>PAN FRY</b> 1. Pre-heat nonstick fry pan to medium heat. Add 1 Tbsp. vegetable oil. 2. Place frozen burger in pan, cook and turn over to complete.	COOKS 8-10 MINUTES
	<b>OVEN BAKE</b> 1. Pre-heat oven to 350° F. 2. Place frozen burger in shallow pan, on middle rack.	COOKS 12-15 MINUTES
	<b>TOASTER OVEN</b> 1. Pre-heat oven to 400° F. 2. Place frozen burger on baking sheet. Cook until heated thoroughly.	COOKS 10-12 MINUTES
	<b>BARBECUE GRILL</b> 1. Pre-heat a well seasoned barbecue grill to medium heat or 350° F. 2. Cook frozen burger 3-4 minutes each side until cooked thoroughly.	COOKS 10-12 MINUTES

**THAWING INSTRUCTIONS:** NO THAWING necessary.  
**TO ENSURE FOOD SAFETY AND QUALITY, FOLLOW THESE ADDITIONAL COOKING DIRECTIONS:**  
 • Patty should not thaw before cooking. • Cook patty to 160° F before consuming.  
 • Although great care is taken to remove bones, some may remain.

**INGREDIENTS:** SALMON, CORN SYRUP (CORN SYRUP, HIGH FRUCTOSE CORN SYRUP, SALT, VANILLA), REHYDRATED ONIONS, CONTAINS 2% OR LESS OF THE FOLLOWING: CARMINE AND ANNATTO (COLOR), BREAD CRUMBS (BLEACHED WHEAT FLOUR, DEXTROSE, YEAST, SALT), CARRAGEENAN GUM, SALT, DEXTROSE, SPICE, LEMON OIL AND SODIUM ERYTHRIBATE (TO RETAIN COLOR). CONTAINS: FISH (SALMON), WHEAT.

**WILD ALASKA SUSTAINABLE SEAFOOD**  
A NATURAL SOURCE OF OMEGA-3S

Callan Chythlook-Sifsof grew up in remote western Alaska where she commercially fished Alaska's Bristol Bay with her family since the age of five. Today she is one of the top-ranked snowboard racers in the world. Growing up on a diet rich in Wild Alaska Salmon helped her get there. You don't have to be an athlete to know that eating right is essential for good health.

*Ocean Beauty is proud to sponsor her as she pursues her US Snowboard Team career.*

**Women's Health**  
**125 BEST PACKAGED FOODS FOR WOMEN**

At Ocean Beauty we have always believed that sustainable wild Alaska salmon is the best tasting and most nutritious food available anywhere. We are extremely pleased to have been recognized by *Women's Health Magazine* for the health benefits of our 96% fat free salmon burger. Try it – Enjoy the taste, nutrition, convenience, and sustainability: *you can have it all!*

