



Patagonia King Salmon



PKS is not just another farmed King salmon. It is the first of its kind. A 21st century extension of the legacy of our revered wild King Salmon. "Forward Farming" is the signature philosophy of RAS farming at PKS. They create a union of cutting edge aquaculture technology and nature.

"Guided by science, driven by technology, we develop aquaculture solutions with a profound commitment to improve our planet"

The King (Chinook) are the thoroughbred of all Alaskan salmon. Sadly the wild stocks of King salmon are greatly depleted. But PKS allows us to enjoy this hallowed fish without pressuring the dwindling wild resource thanks to RAS technology.

Wild salmon is where PKS's history begins. Wild King salmon were introduced to the fjords of Chile's Patagonia region several times in the 20th century. It took decades for these tenacious salmon to firmly take root. Chile now has a sustainable native population of King salmon. It is from these fish that PKS harvest their broodstock for the eggs that provide the genetic diversity needed to insure a healthy salmon population.

Forward Farming is land-based, combining Recirculating Aquaculture Systems, optimized genetics and quality control to produce a world-class fish with minimal impact on the planet. Perfect conditions create a king salmon that consistently guarantees a beautiful color, rich fat content and firm texture. All variables are optimized: water quality (triple filtered every hour to ensure purity), temperature, oxygen, carbon dioxide, salinity, diet as well as other details to ensure the well-being of the fish.

Quality Assurances.

- **BAP 3 Star (Best Aquaculture Practices) Certified. A fourth Star will be added in 2024**
- **SEAFOOD WATCH Best Choice:** "Patagonia King Salmon is farmed in a land-based Recirculation Aquaculture System in Chile which is a Seafood Watch Best Choice and committed to following the recommendations of the Monterey Bay Fish Aquarium Seafood Watch



PKS is an environmental success.

It is the first and only RAS (Recirculating Aquaculture System) grown King Salmon. The Patagonia King Salmon Company is progressive. Their Forward Farming practices offer unique advantages.

- No possibility for fish to escape to the ocean
- No possibility for parasites
- No antibiotics or medicines needed
- Water efficient: 98% of the water is treated, filtered organically and reutilized
- No waste: effluent solids are converted into a high grade fertilizer
- Innovative diet. Insect flour derived from the larvae of Soldier flies is part of their fish feed mixture

Product Forms

Fresh HOG/Gill out: 3/4, 4/5, 5/6, 6+ kgs:
18 kg avg boxes

Fillets: cut from 3/4, 4/5, 5/6 kg salmon in 8 kg boxes (in 10K OTR breathable vacuum packs)



Wheeler Seafood is the exclusive agent for PKS in United States.

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BRINGING A WORLD OF ARTISAN SEAFOOD TO NORTH AMERICA



Advanced aquaculture

Our RAS system reuses 98% of water

Reduced waste

We minimize environmental impact

Superior quality

Healthy fish: superb quality

Marine conservation

Created to preserve flora and fauna