Storing Your Fish

Refrigerate fish **below 38°F** for short term storage — no longer than five days. This includes raw and smoked fish in vacuum sealed bags or other packages.

Freeze fish at **0°F** or lower for long term storage — longer than five days. Thaw opened packages in the refrigerator.

Your fish should arrive frozen or partially frozen with ice crystals still visible. **It should be below 38°F** as measured with a food thermometer. Even if it is smoked, cured, vacuum-packed and/or fully cooked, it is still a perishable product and must be kept cold. If perishable food arrives warm — above 38°F — **do not eat! Throw it away.** If you have any doubts about the safely of this food, **toss it**.

NOTE: Vacuum sealing is a method that takes the air out as it tightly seals the package. This is a **packaging** method. Vacuum packaging does not preserve food. Always place vacuum packaged fish, smoked or raw, in the refrigerator.

Vacuum packages are sometimes confused with retort pouches. Retort pouches are commercial containers designed to withstand heat. Food packaged in retort pouches is preserved by heat, similar to canned food. Fish in retort pouches may be stored unopened at room temperature. Once the pouches are opened, the fish must be refrigerated or frozen. Usually a retort pouch can be recognized by its gold or silver color. It is often placed in a box for protection.

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**Smoked Salmon Dip**

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\begin{align*}
\frac{1}{2} \text{ pound smoked salmon} \\
1 \text{ pint small curd cottage cheese} \\
1 \text{ pint sour cream} \\
1 \text{ pint cream cheese, softened} \\
\frac{1}{2} \text{ tablespoon minced garlic} \\
\frac{1}{2} \text{ tablespoon Worcestershire sauce}
\end{align*}
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Blend all ingredients except salmon in mixer at medium speed until well blended. Flake salmon by hand and fold into dip. Enjoy!