SMOKED COD FILLET Gadus Macrocephalus/ Gadus Morhua



GENERAL INFORMATION

We carefully select only the best quality fish for our smoked product line, made from only longline caught and frozen at sea cod. Our plant *Les Pêcheries Gaspésiennes* is equipped with the latest technological smokehouse following the strictest HACCP quality standards.

DESCRIPTION

Each cod fillet portion is filleted by hand, cured and then hot-smoked in maple wood, giving this unique product its delicious unique flavour & delicate texture.

SIZES

PRODUCT FORMS

Sizing may vary. Please contact our sales team for more details.

Fillet: Freshly skinned, sliced and frozen "shatterpack"

PACKAGING

Fillet: Frozen shatterpack and packed in 10 lb cardboard box (ability to custom pack upon request)

Shelf life : 18 months

Brand : La Gaspésienne

100% Natural product, with no preservatives or additives.



GaspéCured



Printed in Canada

gaspecured.com