

SMOKED ATLANTIC SALMON FILLET

Salmo
Salar



Printed in Canada

GENERAL INFORMATION

Our plant *Les Pêcheries Gaspésiennes* is equipped with the latest technological smokehouse following the strictest HACCP quality standards.

DESCRIPTION

Farmed from Canadian cold waters of the North Atlantic, each salmon fillet portion is cured and then hot-smoked in maple wood, giving this succulent product its grilled flavour & "melt in your mouth" texture.

SIZES

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

PRODUCT FORMS

Fillet: skin-on, 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



gaspécured.com