



# HOT SMOKED FISH

## GENERAL INFORMATION

We carefully select only the best quality fish for our smoked product line, made from the best raw material. Our plant Les Pêcheries Gaspésiennes is equipped with the latest technological smokehouse following the strictest HACCP quality standards.

### SMOKED COD FILLET *Gadus Macrocephalus/Gadus Morhua*



#### PRODUCT SIZES

May vary

#### PRODUCT FORMS

- Skinless
- frozen
- layer pack fillets

#### PACKAGING

Net weight:  
10 lbs cardboard box  
frozen layer pack

#### BRAND

La Gaspésienne

#### PRODUCTION SEASON

Year round

### SMOKED GREENLAND HALIBUT *Reinhardtius Hippoglossoides*



#### PRODUCT SIZES

May vary

#### PRODUCT FORMS

- Skinless
- frozen
- layer pack fillets

#### PACKAGING

Net weight:  
10 lbs cardboard box  
frozen layer pack

#### BRAND

La Gaspésienne

#### PRODUCTION SEASON

Year round

### SMOKED ATLANTIC SALMON *Salmo Salar*



#### PRODUCT SIZES

May vary

#### PRODUCT FORMS

- skin-on
- frozen
- layer pack fillets

#### PACKAGING

Net weight:  
10 lbs cardboard box  
frozen layer pack

#### BRAND

La Gaspésienne

#### PRODUCTION SEASON

Year round