

# SMOKED HERRING

Clupea Harengus Harengus

GaspéCured



gaspécured.com

## GENERAL INFORMATION

Caught from Atlantic cold water shores off the Gaspé Peninsula, Canada, the fresh herring is cured using coarse natural salt, then smoked and dried the traditional way over a natural wood fire for 4-6 weeks in our smokehouse *Les Fumoirs Gaspé Cured*.



### PRODUCT SIZES

n/a

### PRODUCTION SEASON

Year round

### PRODUCT FORMS

- Fillet
- split or bloater

### PACKAGING

Net weight:  
Fillet: 10 lbs cardboard box or wooden box  
Split&BLOATER  
18 lbs wooden box

### BRAND

Fumoirs Gaspé Cured

## CONTACT

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