

Cambridge House Balmoral Smoked Salmon

Only the finest quality fresh Atlantic salmon is hand cured with pure sea salt and fresh herbs then smoked in small batches using aged oak whisky barrels. The salmon is then fully trimmed by hand to remove all dark meat, sliced paper thin, and vacuum packed fresh. With its rich buttery texture and medium sweet smoke flavor, this smoked salmon melts in your mouth and is reminiscent of the Scottish Highlands cure.



Product Details

Item	311819
Brand	Cambridge House
Sold By	EA
Pack Qty	1
Pack Size	3 LB (RW)
Country of Origin	USA
Shelf Life from Production	21 days
Storage	Frozen
Kosher	Yes
Gross Case Weight	3 LB (RW)
Ingredients	Sustainable fresh farmed Atlantic salmon, salt, celery, brown sugar, oak whiskey smoke.