

Regal Beech Wood Smoked Salmon

The Regal Beech Wood Smoked Salmon is cured in a sea salt and brown sugar mix, then smoked slowly at a low temperature over beech wood. With its vibrant color and faint sea salt aroma, each delicate slice has a velvety texture which delights the palate and melts in your mouth, leaving a lingering, mild and sweet smokiness. This smoked salmon is perfect in pasta or on a salad as well as on a bagel or on a canape. A truly versatile healthy choice, Regal Beech Wood Smoked Salmon can be used to complete any meal.



Product Details

Item	311913
Brand	Regal
Sold By	CS
Pack Qty	12
Pack Size	3.5 oz
Case GTIN/EAN/UPC	00854426007064
Unit UPC	00854426007019
Country of Origin	New Zealand
Shelf Life from Production	24 months
Storage	Refrigerated
Kosher	Yes
Gross Case Weight	4.6 LB
Ingredients	Farm raised King Salmon (<i>Oncorhynchus tshawytscha</i>), sea salt, sugar, natural beech, woodsmoke, astaxanthin (color).