

## 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

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