

## 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).