

Regal Dill Cured Smoked Salmon

Regal Dill Cured Smoked Salmon is lightly smoked, then cured in a mixture of sea salt, brown sugar, and dill for several days. Every slice reveals a delicate dill flavor and moderate smokiness. Add to a potato salad, or delicious when served as traditional gravlax, with a dark or rye bread and mustard crème fraiche.

Product Details

Item	311915
Brand	Regal
Sold By	CS
Pack Qty	12
Pack Size	3.5 oz
Case GTIN/EAN/UPC	00854426007088
Unit UPC	00854426007033
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 (Oncorhynchus tshawytscha), sea salt, sugar, black pepper, dill, natural beech woodsmoke, astaxanthin (color).

