

Regal Manuka Wood Smoked Salmon

Manuka, or New Zealand Tee Tree, is a small resilient tree with pointy leaves and white flowers. Manuka wood has a long tradition of being used for smoking fish and game meats in New Zealand. A deep, rich, sophisticated flavor is beautifully presented in this handcrafted Regal Manuka Wood Smoked Salmon. It is cured with sea salt and brown sugar, then slowly smoked for several hours over native New Zealand Manuka wood. The result is a smoked salmon that is rich in aroma, vibrant in color and delicious on the palate.



Product Details

| | |
|----------------------------|---------------------------------------------------------------------------------------------------------------------------|
| Item | 311914 |
| Brand | Regal |
| Sold By | CS |
| Pack Qty | 12 |
| Pack Size | 3.5 oz |
| Case GTIN/EAN/UPC | 00854426007057 |
| Unit UPC | 00854426007125 |
| 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, brown sugar, natural manuka woodsmoke, astaxanthin (color). |