

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 (<i>Oncorhynchus tshawytscha</i>), sea salt, brown sugar, natural manuka woodsmoke, astaxanthin (color).