

# Regal Pastrami Style Smoked Salmon

Regal Pastrami Style Smoked Salmon is slowly smoked at a low temperature with natural New Zealand beech wood. It is then crusted with a traditional pastrami spice blend of crushed black pepper, garlic and paprika. With its savory and spicy notes Regal Pastrami Style Smoked Salmon works perfectly on a Reuben sandwich or on a platter with olives, pickled vegetables, sourdough bread or crackers and charcuterie.

## Product Details

Item	311916
Brand	Regal
Sold By	CS
Pack Qty	12
Pack Size	3.5 oz
Case GTIN/EAN/UPC	00854426007040
Unit UPC	00854426007101
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), seasoning [spices, salt, dehydrated vegetables (onion, red bell pepper, garlic), dextrin, dextrose, hydrolyzed vegetable protein, maltodextrin, methylcellulose, citrus fibre, yeast extract, sodium citrate, vegetable extract], sea salt, sugar, natural beech woodsmoke, astaxanthin (color).

