

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

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| 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). |

