

## 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

<b>Item</b>	311916
<b>Brand</b>	Regal
<b>Sold By</b>	CS
<b>Pack Qty</b>	12
<b>Pack Size</b>	3.5 oz
<b>Case GTIN/EAN/UPC</b>	00854426007040
<b>Unit UPC</b>	00854426007101
<b>Country of Origin</b>	New Zealand
<b>Shelf Life from Production</b>	24 months
<b>Storage</b>	Refrigerated
<b>Kosher</b>	Yes
<b>Gross Case Weight</b>	4.6 LB
<b>Ingredients</b>	Farm raised King salmon ( <i>Oncorhynchus tshawytscha</i> ), 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).