

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 (<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).