

Santa Barbara Smokehouse Oak Roasted Hot Smoked Salmon

Santa Barbara Smokehouse's fresh Atlantic oak roasted hot smoked salmon is succulently smoked and roasted to perfection at a high temperature with an open fire by burning oak logs. They carefully control the air flow to avoid dehydrating the salmon, creating a moist, flaky texture and a distinctive full flavored salmon delicacy.

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Product Details

| Item | 311856 |
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| Brand | Santa Barbara Smokehouse |
| Sold By | CS |
| Pack Qty | 15 |
| Pack Size | 4 oz |
| Country of Origin | USA |
| Shelf Life from Production | 21 days |
| Storage | Frozen |
| Kosher | Yes |
| Gross Case Weight | 3.75 LB |
| Ingredients | Sustainable fresh farmed Atlantic salmon, salt, celery, brown sugar, oak whiskey smoke. |