

Cold Smoked Salmon Fillet

Specifications:

Premium Atlantic salmon Fillet.
 Completely grease free and carefully inspected.
 Cold smoked using native woods at a maximum temperature of 26° C.
 Packed in vacuum polyethylene bags over an aluminized tray.
 Frozen at -18° C.
 Kosher Certification.
 Duration - 12 months frozen and 45 days refrigerated (0° to 4°C).
 Process under HACCP regulations.

Description	Net weight	Units	Secondary packaging *	Measurements (m3)
Smoked sliced fillet	Whole	12 - 14	Cardboard box 12 Kg.	0.55x0.34x0.18=0.034
Smoked sliced fillet	100 gr.	120	Cardboard box 12 Kg.	0.55x0.34x0.18=0.034
Smoked sliced fillet	200 gr.	80	Cardboard box 16 Kg.	0.55x0.34x0.18=0.034
Smoked sliced fillet in oil	100 gr.	150	Cardboard box 15 Kg.	0.55x0.34x0.18=0.034

* For special requests and volumes, a different presentation could be quoted based on client's specifications.

