



Atlantic salmon bellies hot smoked and delicately flavored with natural flavors of brown & maple sugar and spices. Absolutely no chemicals are used in the smoking process. Using modern automated wood-smokers, our skilled technicians produce a quality product.



Atlantic Candied & Maple Pepper Salmon

Atlantic Candied Hot Smoked Salmon

Nutrition Facts	
Valeur nutritive	
Per 2 pieces (55 g) par 2 morceau (55 g)	
Calories 150	% Daily Value*
Fat / Lipides 10 g	13 %
Saturated / saturés 1.5 g	8 %
+ Trans / trans 0 g	
Carbohydrate / Glucides 2 g	
Fibre / Fibres 0 g	0 %
Sugars / Sucres 2 g	2 %
Protein / Protéines 13 g	
Cholesterol / Cholestérol 45 mg	
Sodium 320 mg	14 %
Potassium 225 mg	5 %
Calcium 10 mg	1 %
Iron / Fer 0.4 mg	2 %
*5% or less is a little, 15% or more is a lot *5% ou moins c'est peu, 15% ou plus c'est beaucoup	

Atlantic Maple Pepper Hot Smoked Salmon

Nutrition Facts	
Valeur nutritive	
Per 2 pieces (55 g) par 2 morceau (55 g)	
Calories 140	% Daily Value*
Fat / Lipides 10 g	13 %
Saturated / saturés 1.5 g	8 %
+ Trans / trans 0 g	
Carbohydrate / Glucides 1 g	
Fibre / Fibres 0 g	0 %
Sugars / Sucres 1 g	1 %
Protein / Protéines 13 g	
Cholesterol / Cholestérol 45 mg	
Sodium 320 mg	14 %
Potassium 225 mg	5 %
Calcium 10 mg	1 %
Iron / Fer 0.4 mg	2 %
*5% or less is a little, 15% or more is a lot *5% ou moins c'est peu, 15% ou plus c'est beaucoup	

Preparation & Handling

- Keep Frozen
- Thaw and serve



Menu Serving Ideas

Serve:

- Ready to eat, just thaw and serve
- Add to salads or use as an upsell
- Create unique pasta dishes
- Add to lunch box

Product Details

Product Code, Maple Pepper	SAL 1425
Size	150 g
Case Size	3.6 kg
Purchasing Unit	24 x 150g
UPC	0-62763-01425-0
SCC	100-62763-01425-7

Product Code, Candied	SAL 1420
Size	150 g
Case Size	3.6 kg
Purchasing Unit	24 x 150g
UPC	0-62763-01420-5
SCC	100-62763-01420-2

Ingredients

Maple Pepper: Atlantic Salmon(fish), Sugars (brown sugar, maple sugar), Salt, Spices, Natural wood smoke.

Candied: Atlantic Salmon(fish), Sugars (brown sugar, maple sugar), Salt, Natural wood smoke.

Keep Frozen prior to use.