

Cold-Smoked Heritage Atlantic Salmon is a great choice for customers:

- It's made from our fresh Heritage Salmon so the quality is unequalled in North America.
- It's ready to eat, put in salads or make outstanding appetizers.
- Cold-Smoked Heritage Atlantic Salmon is a perfect dish for special occasions.
- Pure goodness – there are no chemical additives or preservatives and no artificial flavours or colours, making it a healthy choice.

And a great choice for your department!

- We offer a variety of flavours so you can satisfy your customers' tastes.
- You can choose the quantity and pack size that's right for your store.
- Cold-Smoked Heritage Atlantic Salmon has a long shelf life and it's ready to display.



Cold-Smoked Heritage Atlantic Salmon

Cold-water Atlantic Salmon is a fatty fish rich in **Omega-3**, polyunsaturated fats that are essential for **good** health.



Cuts

European*

Buffet*

Tenderloin*

Unsliced*

Description

- Fresh, precision-thin slices
- Skinless/boned and fully trimmed sides
- Thicker cut than European
- Sliced, skinless/boned and fully trimmed sides
- Fresh prime centre cut
- Skinless fillet
- Fresh, skin on
- Boned and fully trimmed



Nutrition Facts

Per 100 g portion

Amount	% Daily Value
Calories 200	
Fat 11 g	17 %
Saturated 2.5 g	
+ Trans / trans 0 g	13 %
Polyunsaturated 3.5 g	
Omega-6 1.5 g	
Omega-3 2.5 g	
Monounsaturated 4.5 g	
Cholesterol 65 mg	
Sodium 930 mg	40 %
Carbohydrate 6 g	0 %
Fibre 0 g	0 %
Sugars 0 g	
Protein 23 g	
Vitamin A	0 %
Vitamin C	0 %
Calcium	0 %
Iron	2 %

Sales tip

Consumers who try one new flavour will often try another. You can satisfy their demands by presenting our Original Cold-Smoked Salmon along with a variety of other savoury flavours including: Pepper-Smoked Salmon, Lemon Dill, Gravlax, Citron Vodka, Brandy Pepper and Tequila Cilantro.

Consumers enjoy our very natural-tasting smoked Atlantic Salmon

Our experts use an elaborate dry-cure method using pure kosher salt and maple brown sugar. The fish is smoked in state-of-the-art kilns with a time-tested fruit and hardwood combination. We carefully regulate the temperature, humidity, smoke intensity, air circulation and smoking time to deliver the delicate and refined taste typical of our salmon.

For our full product offering visit truenorthsalmon.com today!

* Machine-boned and verified by production experts. Cold-Smoked Salmon products are de-boned but True North Salmon cannot guarantee that they are completely boneless. Some bones or small bones can sometimes escape detection and extraction.