

Customers love hot-smoked seafood and here's why:

- This premium quality item is made from the freshest seafood.
- It's ready to eat, put in salads or pasta, or make appetizers.
- It's an ideal dish for special occasions.
- There are no chemical preservatives and no artificial flavours added.

You'll like hot-smoked products too!

- Broaden your range of offerings – you can satisfy a variety of customers with our premium products.
- It's easy to customize your order amount.
- It's a simple way to add variety to your seafood section.



Hot-Smoked Seafood



Choose from a variety of hot-smoked items*

- Hot-Smoked Trout
- Hot-Smoked Mackerel
- Hot-Smoked Salmon – an especially delicious customer favourite!



Sales tip

You can attract even more customers by including an array of delicious Cold-Smoked Heritage Salmon options to your seafood section.

All our seafood is smoked with care

Every bite is tender and moist with a hearty and irresistible hot-smoked flavour.

For our full product offering visit truenorthsalmon.com today!

* Machine-boned and verified by production experts. Hot-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.

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