



# SALMON

PERFECT BY NATURE



# RETAIL OFFER

- dry salted or combi salted, traditional and natural method of smoking with different types of wood
- remarkably juicy flavor and a natural color
- other sizes according to Clients requests

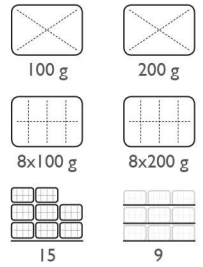
## SMOKED SALMON

### COLD SMOKED



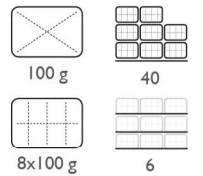
#### SLICES

- 100 g
- 200 g
- MAP or vacuum



#### CUBES

- 100 g
- MAP or skin pack

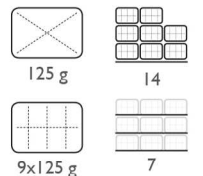


### HOT SMOKED



#### SKIN ON PORTIONS

- 125 g
- sauté, with color pepper, with dill
- cut from the middle part of the salmon
- smooth as silk, juicy flavor, low salted



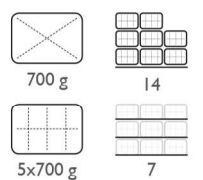
- specially cut from the middle part of salmon fillet
- boneless, skinless or skin on
- perfect quality and refined taste

## FROZEN SALMON



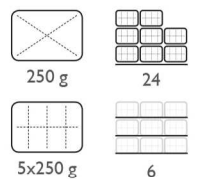
#### SALMON LOIN MARINATED IN HERBS

- 700 g
- vacuum



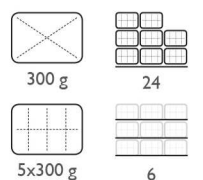
#### CALIBRATED FILLET PORTIONS

- 125 g each
- vacuum



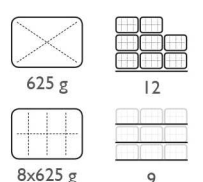
#### STEAKS MARINATED IN HERBS

- 150 g each
- vacuum



#### CALIBRATED FILLET PORTIONS

- 5x125 g
- vacuum





# FOOD SERVICE OFFER

- dry salted or combi salted, traditional and natural method of smoking with different types of wood
- remarkably juicy flavor and a natural color
- other sizes according to Clients requests

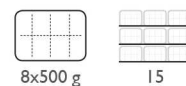
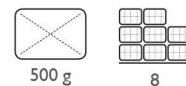
## SMOKED AND MARINATED

### COLD SMOKED



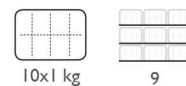
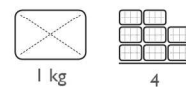
#### CUBES

- 500 g
- MAP



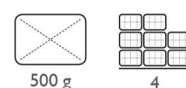
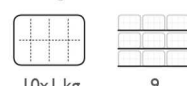
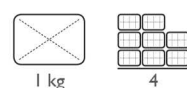
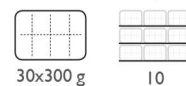
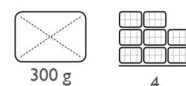
#### SLICES GRAVAD

- 1 kg
- vacuum



#### SLICES

- 300 g, 500 g, 1 kg

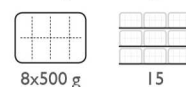
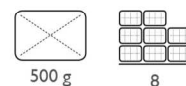


### HOT SMOKED



#### GOURMET FOOD

- 300 g, 500 g
- MAP

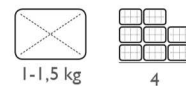


## FROZEN SALMON



#### TRIMMING FILLETS - C, D, E

- 1-1,5 kg, 1,5 kg+
- vacuum



#### PORTIONS SKIN ON AND SKINLESS

- 110-140 g, 140-170 g, 170-210 g, 210-240 g
- IQF, vacuum

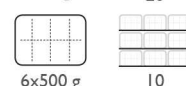
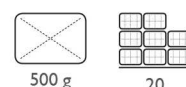


#### STEAKS

- 150-200 g
- 200-250 g
- IQF, vacuum

#### MEDALLIONS

- 2, 5 x 2 kg
- IQF, vacuum



» unit box



» master carton



» cartons per layer



» layers per pallet



# THE NEWLY BUILT PLANT IN GRUDZIADZ FEATURING:



- modern production plant with an area size of 6800 m<sup>2</sup>
- manufacturing capacity over 10.000 tons of fresh, smoked, frozen and chilled salmon
- conformity with all the mandatory quality standards, such as: BRC, IFS, HACCP



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