



Treasure Island®

SMOKED SOCKEYE SALMON SLICED PACK

EACH CAREFULLY SELECTED TREASURE ISLAND SMOKED SOCKEYE SALMON SIDE IS TRIMMED AND UNIFORMLY SLICED. THE PACKAGES ARE THEN VACUUM SEALED AND FLASH FROZEN TO PRESERVE ITS HIGH QUALITY AND NATURAL GOODNESS.

THIS GOURMET'S DELIGHT IS NOTED FOR ITS FIRM BRIGHT RED FLESH AND SAVORY FLAVOUR. THE OIL/FAT CONTENT IS BETWEEN 10 12 %.



ONLY THE FINEST QUALITY SOCKEYE IS USED. IT IS PREPARED WITHOUT ANY PRESERVATIVES OR ADDITIVES EXCEPT SALT, SUGAR AND NATURAL HARDWOOD SMOKE. THE SELECTED SIDES ARE THEN TRIMMED, SLICED AND PACKAGED INTO PRE-SELECTED WEIGHTS..

PROCESSED AND PACKAGED UNDER FEDERAL REGISTRATION USING A HACCP BASED PLAN IN CONJUNCTION WITH AN IN-HOUSE QUALITY MANAGEMENT PLAN.

Handling and Preparation

KEEP FROZEN UNTIL READY TO USE. WHEN THAWED, CUT OPEN END OF VACUUM BAG AND STORE IN REFRIGERATOR. BEST TO SERVE WITHIN TEN DAYS AFTER THAWING.

EACH TREASURE ISLAND SMOKED SLICED PACKAGE CAN BE EASILY SEPARATED INTO INDIVIDUAL SLICES. THE SLICED PACKAGE IS PLACED ON A GOLD FOIL SERVING BOARD, BAGGED AND VACUUM SEALED FOR PROTECTION.

Nutritional Facts Per 100g Serving

Amount	
Calories	167 Kcal
Fat	7g
Saturated	
Cholesterol	
Sodium	783mg
Carbohydrate	4g
Fibre	
Sugars	
Protein	17g
Vitamin A	
Vitamin C	
Calcium	11mg
Iron	

Product Code	Product Description	Piece Size	Pieces Per Case (Approx)	Case Size
	Smoked Sockeye slice pack	100g	30 pieces	6.6 lb
	Smoked Sockeye slice pack	200g	15 pieces	6.6 lb