



SMOKED SOCKEYE SALMON SLICED DELI PACKS

CAREFULLY SELECTED SMOKED SOCKEYE SALMON SIDES ARE UNIFORMLY SLICED AND PACKAGED IN PORTIONED LAYERS. THEY ARE THEN VACUUM SEALED AND FLASH FROZEN TO PRESERVE THE HIGH QUALITY AND NATURAL GOODNESS.



ONLY THE FINEST QUALITY SALMON IS USED. IT IS PREPARED WITHOUT ANY PRESERVATIVES OR ADDITIVES EXCEPT SALT, SUGAR AND NATURAL HARDWOOD SMOKE.

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 DELI PACK HAS 16 PORTIONS WHICH ARE SEPARATED BY CELLOPHANE SHEETS.

THIS FORMAT IS IDEALLY SUITED FOR FOOD SERVICE OPERATORS INTERESTED IN IMPROVING THEIR LABOUR COSTS IN ADDITION TO STANDARDIZING PLATE PRESENTATION.

Nutritional Facts Per 100g Serving

Amount	
Calories	186 Kcal
Fat	5g
Saturated	
Cholesterol	
Sodium	550mg
Carbohydrate	19g
Fibre	
Sugars	
Protein	17g
Vitamin A	
Vitamin C	
Calcium	10mg
Iron	

Product Code	Product Description	Piece Size	Pieces Per Case (Approx)	Case Size
71633	Sockeye Deli Package	1 lb	10 packs per carton	10 lb net