



## HOT SMOKED WILD SOCKEYE SALMON STRIPS

EACH CAREFULLY SELECTED TREASURE ISLAND WILD SOCKEYE SALMON SIDE IS TRIMMED AND CUT INTO UNIFORM STRIPS AND THEN SMOKED AND OVEN ROASTED. THE STRIPS CAN EITHER BE SOLD FRESH OR VACUUM SEALED AND FLASH FROZEN TO PRESERVE THEIR 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. OTHER SPICES ARE ALSO AVAILABLE SUCH AS BLACK PEPPER AND CAJUN PEPPER.

ALL PRODUCT IS PROCESSED AND PACKAGED IN CANADIAN FEDERALLY REGISTERED PROCESSING FACILITIES USING A HACCP BASED PLAN IN CONJUNCTION WITH AN IN-HOUSE QUALITY MANAGEMENT PLAN.

### Handling and Preparation

FROZEN PRODUCT IS BEST WHEN THAWED UNDER REFRIGERATION. IF VACUUM PACKED, CUT OPEN END OF BAG AND STORE IN REFRIGERATOR. BEST TO SERVE WITHIN 10 DAYS AFTER THAWING.

PRODUCT IS READY TO EAT AND CAN BE ENJOYED IN A VARIETY OF DISHES WITH OR WITH OUT CONDIMENTS.

TRY TREASURE ISLAND SOCKEYE STRIPS IN A FRESH GREEN GARDEN SALAD OR WITH FLAT BREAD AND SOME MANGO CURRY CHUTNEY.

### 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 Strips			