



*“Quality starts when you lock in the freshness; we can do this in record time!”*

### Product Presentation

- Whole Fillet
- Sliced Fillet
- Cubes
- Heart
- Lardons
- Slices

### Primary Packing

- Aluminum Coated Plate
- PVC Black Tray
- Transparent (100 or 125mc) bag, Vacuum Sealed

### Secondary Packing

- Carton Box
- Master Box

### Minimum Order

100Kg / 220Lbs

### More Information

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*Salmo salar*

# Smoked Salmon

**Also Known as:** Cold Smoked Salmon, Kosher Smoked Salmon, Atlantic Farmed Salmon.



### Product Overview

In the clear, clean ocean fjords of Southern Chile, Atlantic Salmon are reared with care, harvested and then carefully smoked using our secret French recipe. The meat is moderately firm, and oily, rich in omega 3 polyunsaturated fats but not as fatty as that of the wild Chinook, or King Salmon. The Isla del Rey Smoked Salmon line is cold smoked which produces a mild flavor, delicious and available in a variety of presentations. Our HACCP certified plant personnel hand slice our product and carefully package them according to your instructions. Your customers will love the taste and texture of Isla del Rey's smoked salmon products!

### The Smoking Process

The cold smoking process takes approximately 24 hours and begins by washing the salmon and allowing them to dry in a temperature-controlled chamber. When the desired moisture content is attained, the fillets are placed in our Thirode Cold Smoking Chamber. This forced air oven produces a horizontal heated airflow, which gently smokes the tender salmon fillets using the distinctive flavor of the Chilean Hardwood, Ulmo.

To assure even smoking, the fillets are rotated every two hours. After a total of four hours of smoking they are placed in the aging room for 10 to 12 hours. The savory product then is hand sliced and packaged according to the customers needs. Order some today and taste for yourself this one of kind delicacy!!!!!!

Nutritional Information 100grs / 3.5 oz	
Ingredients	Smoked Salmon, Salt, Sugar
Calories	195 K/Cal.
Fat	10.4 gr.
Protein	24.5 gr.
Cholesterol	2.84 mgr.
Sodium	83 mgr.
Calcium	23 mgr.

### Other Isla del Rey Products

- Golden Kingclip
- Kingcrab
- Mussels
- Octopus
- Chilean Seabass
- Sea Urchin
- Scallops
- Smoked Salmon
- Snow Crab
- Stone Crab
- Trophon Top Shell