



Oakwood Smoked
BRANZINO FILLET

• READY TO EAT • RICH IN OMEGA-3 • ANTIBIOTIC FREE

OAKWOOD SMOKED BRANZINO



Indulge in the delicate, buttery taste of Oak Smoked Branzino Fillets, expertly cured and slowly smoked over oak wood for a rich, naturally enhanced flavor. Sourced from responsibly farm-raised branzino, these premium fillets are packed with heart-healthy Omega-3 fatty acids, making them a nutritious and flavorful addition to your meals. Perfect for serving on a charcuterie board, flaking over salads, or pairing with your favorite sides, our oak-smoked branzino delivers a gourmet experience with every bite. Ready to eat and conveniently packed, it's a delicious and effortless way to enjoy high-quality seafood at home.



- 1 Portion per Pack • Approx 5oz (141g)
- Ready to Eat • Fully Cooked • Rich in Omega-3
- Farm Raised • Antibiotic Free • Sustainably Sourced

**STORAGE
& DISTRIBUTION:**
Frozen & Refrigerated

PACKAGING:
14" x 6" x 0.5" Hang hole
Packed: 24 lbs / cs. 10 lbs catch
weight approx
Case Size: 12 in x 8 in x 7 in
Cases/Pallet:
20 Ti, 10 Hi. 200 cases
Pallet: 48 in x 40 in x 72 in

SHELF LIFE:
Frozen: 24 months from
production / 18 months
DC arrival.
Thawed: 30 days
After opening 4 days.
Delivered Fresh: 45 days.

BRANDING:
Grants Oak Smoked

Nutrition Facts

varied servings per container
Serving Size 1 Fillet (113g)

Amount Per Serving
Calories 110

	% Daily Value*
Total Fat 2.5g	3%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Cholesterol 45mg	15%
Sodium 150mg	7%
Total Carbohydrates 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 21g	
Vitamin D 6.3mcg	30%
Calcium 10mg	0%
Iron 0.3mg	2%
Potassium 290mg	6%

*The % daily values (dv) tell you how much a nutrient in a serving of food contributes to a daily diet, 2000 calories a day is used for general nutrition advice.

INGREDIENTS:

Sea Bass,
Sea Salt
& Oakwood Smoke.

CONTAINS:

Sea Bass.

DISTRIBUTED BY:

Highland Farms,
Miami,
FL 33178
Tel: 786 824 9964
Email sales@highlandfarms.net



Grants Oak Smoked Ltd.
Maryport, Cumbria,
CA15 8NF, United Kingdom.
Tel: 01900 818585