

THE
Organic
SMOKEHOUSE
ARTISAN SMOKERS

OAK SMOKED ORGANIC SALMON

At the Organic Smokehouse we smoke only the best
organically certified salmon.



The finest Organic Salmon

Hand-sliced, Hand-cured & Hand-filleted



OAK SMOKED ORGANIC SALMON

Our Organic Oak Smoked Salmon is carefully smoked using fallen oak branches from the revered Underscar Estate in the UK, creating a delicate flavor that sets it apart. Sourced from the pristine waters of Scotland, Norway and Ireland, our sustainably harvested salmon undergoes a traditional smoking process that gracefully weaves the earthy essence of oak with the natural richness of the sea. Each fillet is meticulously hand-sliced, hand-cured and hand-filleted to offer an artisanal delight that encapsulates the timeless traditions of craftsmanship. Indulge in the authentic and delicate taste of our Organic Oak Smoked Salmon, where the subtle smokiness and natural flavors harmonize for a culinary experience like no other.

INGREDIENTS: Organically farmed Atlantic Salmon. Sea Salt, Smoke from oak chippings. Sea salt and oak chippings are non-organic ingredients. Contains: **Salmon**

RETAIL:

Pack Weight: 4oz
Units Per Case: 24
Shelf Life: 30 days fresh,
12 months frozen
FOB: Miami

FOODSERVICE:

Pack Weight: 3-4lb
Units Per Case: 12
Shelf Life: 30 days fresh,
12 months frozen
FOB: Miami

The Organic Smokehouse
Underscar Manor, Underskiddaw,
Keswick, Cumbria U.K. CA12 4PH

Nutrition Facts

Varied servings per container

Serving size 2oz (56g)

Amount per serving

Calories 110

% Daily Value*

Total Fat 7g 9%

Saturated Fat 1.5g 8%

Trans Fat 0g

Polyunsaturated Fat 2g

Monounsaturated Fat 2g

Cholesterol 30mg 10%

Sodium 650mg 28%

Total Carbohydrate 0g 0%

Dietary Fiber 0g 0%

Total Sugars 0g

Includes 0g Added Sugars 0%

Protein 11g

Vitamin D 6mcg 30%

Calcium 5mg 0%

Iron 0mg 0%

Potassium 197mg 4%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.