

# Smoked salmon from Fiskrökeriet

## About Fiskrökeriet

Scandinavians have a tradition of smoking fish and meat. In the old days, the aim was to preserve the meat for the winter. Nowadays we do it because it tastes so delicious. Fisk rökeriet situated in Helsingborg, the second-largest city in Skåne, Sweden, smokes salmon using old traditions and methods. The high quality Scandinavian farmed salmon is cut, deboned and dry-salted by hand before being smoked in ovens fired by wood and shavings. All is done carefully to ensure a product of the best taste and quality.



### Hot smoked salmon

Traditionally smoked in ovens fired by wood and salted by hand.

### Cold smoked salmon

The salmon is smoked at 37°C (99° F). The colour is very bright and the texture of the salmon is delicate.

### Gravlax

The raw salmon is cured in salt, sugar and dill. This is a typical Nordic way of preserving and eating salmon.

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<b>Art. no.</b>	<b>Product</b>	<b>Weight</b>
▲ 60003	Cold smoked salmon	6,5 oz/1.8 kg
▲ 60103	Gravlax	6,5 oz/1.8 kg
▲ 60203	Hot smoked salmon	88 oz/2.5 kg



- ▲ Fresh goods
- Dry goods
- ★ Frozen goods