

SALMONE DEL NORD



CODE 94172

WEIGHT 1,2 - 1,5 kg

Whole package of Norwegian salmon processed with traditional smoking

DESCRIPTION	Norwegian salmon packaged in a whole pouch, cold-smoked
APPEARANCE	The flesh is reddish-orange in color, firm and compact, and skinless
TASTE	Norwegian smoked salmon with a sweet flavour and an intense, tantalising smokiness. The saltiness is pronounced
PRODUCER	Friultrota - San Daniele del Friuli (UD) - Friuli Venezia Giulia
OUR SELECTION	We have been working closely with Friultrota for a long time, so when we asked them to develop a more accessible "work salmon" line for the food service industry, they were more than willing to help. After extensive research and the necessary integration period, we are pleased to present a Norwegian salmon processed with traditional smoking and available in three convenient formats: a whole side weighing approximately 1 kg, pre-sliced and skinless, and a 300 g pouch of pre-sliced salmon
CURIOSITY	In recent years, the use of smoked salmon has moved beyond its traditional Christmas role, becoming a staple in many dishes, especially in international cuisine. From breakfast to dinner, there are always good reasons to choose a dish featuring salmon
SUGGESTIONS	If you're looking for a product for avocado toast, your pizzas or focaccias, or even for a sandwich, this product could be just what you need