

## SALMONE DEL NORD



**CODE** 94173

**WEIGHT** 1,2 - 1,5 kg

Pre-sliced, skinless salmon packaged in a pouch

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<b>DESCRIPTION</b>	Pre-sliced, skinless salmon, cold-smoked and packaged in a pouch
<b>APPEARANCE</b>	The flesh is reddish-orange, firm, compact, and skinless
<b>TASTE</b>	Norwegian smoked salmon with a sweet flavour and an intense, appetising smokiness. The saltiness is pronounced
<b>PRODUCER</b>	Friultrota - San Daniele del Friuli (UD) - Friuli Venezia Giulia
<b>OUR SELECTION</b>	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 eager to help. After extensive research and the necessary integration period, we are now pleased to present a Norwegian salmon processed with traditional smoking, 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
<b>CURIOSITY</b>	In recent years, smoked salmon has moved beyond its traditional Christmas usage, becoming a versatile ingredient in many dishes, particularly in international cuisine. From breakfast to dinner, there are always good reasons to choose a dish featuring salmon
<b>SUGGESTIONS</b>	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

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