# GRIZZLY

5

EXCEPTIONAL FLAVORS FROM A BRAND WITH THE HIGHEST FOOD STANDARDS

**Food service** 



### ATLANTIC SALMON SMOKED & SLICED

The Atlantic salmon's flesh is firm on the surface, tender inside and has a pale orange colour. Its fat content gives a smooth taste expressed through nuances that remind its oceanic origin.

#### Available sizes

- G0505 2 x 715g
- G0650 6-8 x variable weight (unsliced with skin)

- Frozen 18 months
- Thawed 14 days







### COHO SALMON SMOKED & SLICED

The coho salmon's colour is a combination of the Atlantic and sockeye's coulours. It has a soft texture and a well-balanced smooth taste.

### Available sizes

- G1060 20 x 40g
- **G1275 -** 50 x 65g
- **G2005 -** 2 x 715g
- **G2000 -** 7 x 715g
- G2020 6 x variable weight

### Shelf life

- Frozen 18 months
- Thawed 14 days

Certificate : ASC-C-03601







### WILD SOCKEYE SALMON SMOKED & SLICED

The wild sockeye is distinguished by its firm flesh, deep red colour and its intense taste both fine and strong.

### Available sizes

• **G6300 -** 7 x 715g

### Shelf life

- Frozen 18 months
- Thawed 14 days

Certificate : MSC-C-59354







### RAINBOW TROUT SMOKED & SLICED

The rainbow trout's flesh is smooth, but firm and has a bright orange colour. Its taste is delicate.

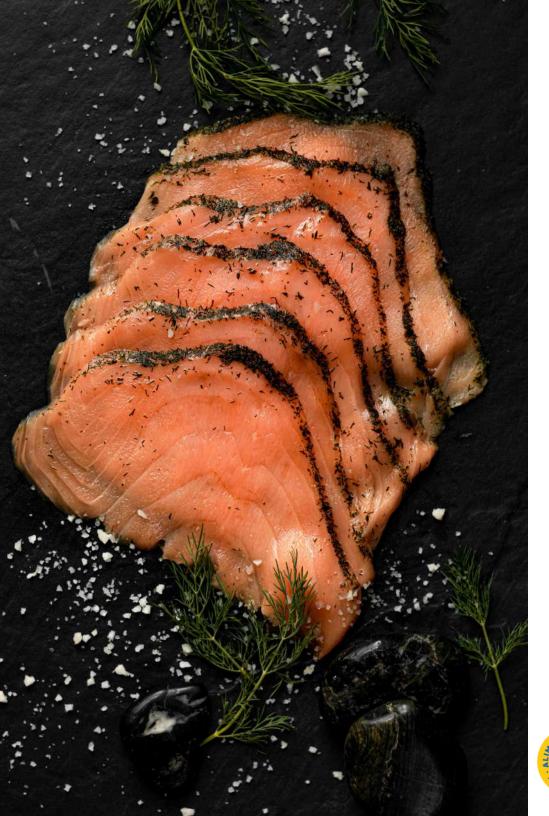
### Available sizes

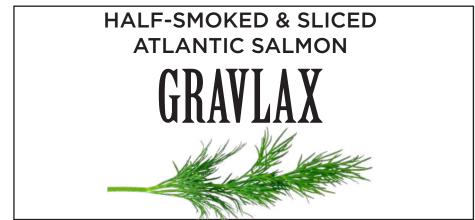
• **G7300 -** 7 x 715g

- Frozen 18 months
- Thawed 14 days









Our Grizzly signature Gravlax stands out from the competition. Marinated in the Scandinavian style, its taste of dill, its sweet brine and its delicate salmon fragrance give way to a slighty smoky taste.

#### Available size

• G0715 - 2 x variable weight

- Frozen 18 months
- Thawed 14 days







### PASTRAMI

### SMOKED ATLANTIC SALMON

An Atlantic salmon fillet seasoned with pastrami spices and then cold-smoked.

This product is packaged un-sliced and with the skin.

#### Available size

• G0620 - 2 x variable weight

- Frozen 18 months
- Thawed 14 days







### TARTARE CUBES

With Grizzly cubes, making a tartare has never been that easy!

### Plain atlantic salmon

- **G4280 -** 8 x 1kg
- G4050 20 x 120g
- **G4245** 20 x 85g



Mixed two salmon

• G4525 - 8 x 1kg

#### **Rainbow trout**

• G4555 - 8 x 1kg

- Frozen 18 months
- Thawed 48 hours







### TARTARE CUBES

With Grizzly cubes, making a tartare has never been that easy!

#### Plain tuna

• **G4260 -** 6 x 454g

#### Shelf life

- Frozen 12 months
- Thawed 48 hours

Certificate MSC-C-59354







### POKE CUBES

### SALMON

With Grizzly cubes, making a Poke has never been that easy!

### Benefits of the product:

- Saves time and labor
  - Reduces waste
- Insures uniformity of cubes
- Insures freshness and rigid health standards
  - Better control of the cold chain

### Plain atlantic salmon

• **G4270 -** 6 x 454g

- Frozen 18 months
- Thawed 48 hours







### TRILOGY OF MARINADES

The marinades are outstanding in enhancing the flavor of tartare, poke bowls, fish and seafood, appetizers, salads and sandwiches.

#### Available sizes

- Asian style G2610 8 x 260ml
  - Classic G2600 8 x 260ml
  - Citrus G2605 8 x 260ml
  - Citrus G2665 60 x 20ml

- Frozen 24 months
- Thawed 82 days





### MAPLE SMOKED SALMON CANDIES

Cold-smoked salmon bites marinated in a mixture of brown sugar, spices and soy sauce, basted with maple syrup and cooked until the texture is both soft and crispy.

#### Available size

• **G4325 -** 6 x 454g

- Frozen 12 months
- Thawed 14 days







### PULLED SMOKED SALMON

### **IN A SWEET & SALTY SAUCE**

Our delicious smoked salmon cooked slowly and coated in a sweet and savoury sauce. The pulled smoked salmon is perfect in burgers, in poke bowls, in salads or as appetizers.

#### Available size

• **G4335 -** 6 x 454g

- Frozen 18 months
- Thawed 14 days







### BBQ SMOKED SALMON BURGERS

Salmon Burger made with wild sockeye salmon and smocked salmon with BBQ seasoning

18 g of protein per burger

### Available sizes

• G4016 - 15 x 2x100g

### Shelf life

• Frozen - 18 months

### Cooking time

- Keep frozen prior cooking
- Cook 4 minutes each side











Raw salmon flesh is a very handy product.

#### Suggestion - The flesh in your pâtés:

- The day before, thaw the salmon meat
- Cook your potatoes the way you like them
- While the potatoes are cooking, lay the flesh on a baking sheet and see if there are any bones left
- Once the potatoes are cooked, add the thawed raw salmon flesh (do not pre-cooked). Mix it all together. The potatoes will slightly cook the salmon
- Make the final baking in the oven.

#### Available sizes

- G3010 15 x 1kg
- G3050 5 x 3kg

- 1kg Frozen 20 months
- 3kg Frozen 18 months
  - Thawed 2 days









### ATLANTIC SALMON SMOKED & SLICED

The ATL smoked Atlantic salmon is an entry-level salmon pickled with an economical process that allows to keep the natural smoke taste. It has a delicate texture and a very soft orange flesh.

#### Available size

• A1171 - 6-8 x variable weight

- Frozen 18 months
- Thawed 14 days









The Saumum smoked Atlantic salmon is lightly pickled and cold smoked. It has a firm texture and a very soft orange flesh.

#### Available sizes

- **S5060 -** 50 x 60g
- **S0605 -** 7 x variable weight

- Frozen 18 months
- Thawed 14 days







### SMOKED SALMON FLAKES WITH FLAVORS

Smoked salmon flakes are the trimmings from the slicing process.

The smoked salmon flakes are ideal for your sandwiches, your sushi, your poké bowls, your pasta, etc.!

### Formats disponibles

- Gravlax G3510 4 x 1kg
- Lemon & Dill G3670 4 x 1kg
- BBQ Tennessee G3675 4 x 1kg
  - Gin G3680 4 x 1kg

- Frozen 18 months
- Thawed 14 days



## GRIZZLY

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