

# 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 715q
- 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.

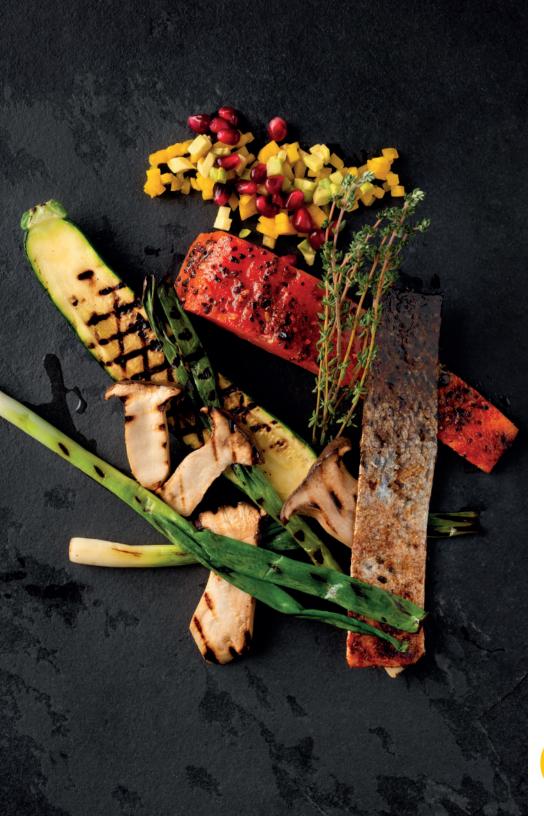
#### Available size

• **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







## 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







# 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







# ATLANTIC SALMON

**SMOKED & SLICED** 

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

#### Available sizes

- **\$5060 -** 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



