

Cooke
FOODSERVICE+



Cold Smoked
**Atlantic
Salmon**

It's all in the details.

Our cold smoked Atlantic salmon is bound to elevate any meal with its beautiful buttery texture and fresh taste. Expertly dry cured in a mixture of kosher salt and carefully selected ingredients. Our cold smoked Atlantic salmon is delicately smoked in our Prince Edward Island facility for that famous smokey taste.



Cold Smoked Atlantic Salmon

**Delicately smoked,
expertly crafted.**

- A versatile option for appetizer lovers, meal-goers, and salmon lovers alike. Our cold smoked Atlantic salmon works wonders on a sandwich, in salmon bowls, salads, and as the centre of plate protein on a sea-cuterie board
- This soft and buttery texture makes a subtle, yet flavorful addition to any dish, while also delivering a nutritious boost as an excellent source of omega-3 fatty acids and protein
- A ready-to-eat option for your menu, our cold smoked Atlantic salmon is easy to handle and can be served straight from the package for quick assembly. Perfect for all kitchens, saving you on labor and food costs from minimal shrinkage

SPECIFICATIONS

CODE	PRODUCT DESCRIPTION	SIZE
672379	True North Cold Smoked Salmon - Original	10x2.5lb
672168	TN Cold Smoked Salmon - Original (not sliced, skin on)	10x2.5lb
672382	True North Cold Smoked Salmon - Peppered	10x2.5lb
672381	True North Cold Smoked Salmon - Pastrami	10x2.5lb
672380	True North Cold Smoked Salmon - Gravlax	10x2.5lb
672222	True North Cold Smoked Salmon - Gravlax (skin on)	2x2.5lb

CERTIFICATIONS



We are proudly certified by Best Aquaculture Practices (BAP), an international third-party certification program that covers environmental responsibility, social accountability, food safety and animal welfare.

CONTACT INFORMATION

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For additional product information or to reach our sales team, scan here.

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