Cooke FOODSERVICE+

TRUE NORTH SEAFOOD COMPANY



Cold Smoked

Steelhead Trout

A mild, yet smoky flavor that is as versatile as it is delicious.

Our cold smoked Steelhead trout is perfect for any meal with its beautiful buttery texture and mild, delicate taste. Expertly dry cured in a mixture of kosher salt and carefully selected ingredients, our cold smoked Steelhead trout is delicately smoked in our Prince Edward Island facility for that famous smokey taste.



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Cold Smoked Steelhead Trout

A delicate appearance and melt-in-your-mouth subtle smoky flavor

- Whether served on its own or added to a dish, cold smoked Steelhead trout is versatile option for seafood lovers. Perfect on sandwiches, salads, and as the center of the plate protein on a sea-cuterie board
- The soft and buttery cold smoked Steelhead Trout features a bright orange color and is a leaner alternative to Atlantic Salmon with a more mild flavor
- Our cold smoked Steelhead Trout can be served straight from the package for a quick, ready-to-eat option for your menu. Great for all kitchens, saving you on labor and food costs from minimal shrinkage and offers an entry price point into the smoked salmon category with a lower cost than Atlantic Salmon

CERTIFICATIONS

BAP CERTIFIED

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.