



THE GOURMETS' FISH

Baguette salmon: It sells like sliced bread!

Perfect for system
gastronomy:
Your efficiency is
our concern!



Exactly right for the "bread-and-butter" business

Everyone is equal before the baguette: slice for slice. That's how preparation succeeds in next to no time and each finished salmon baguette is exactly as delicious as every other one. That's how connoisseurs like to be convinced.

- Cost savings due to fast processing
- Calculation security
- Simply removal of the salmon slices
- Without skin or dark meat

Our baguette salmon is available as **smoked salmon** and **gravlax**.

The special: Each slice is exactly the same by shape and weight. Each one weighs 25 g (+/- 2 g) and is separated by a foil.

The advantages: for fast, clean portioning, without ripping any slices.



Baguette salmon: equalised smoked salmon slices

Item no. 470	Equalised salmon slices, each 25 g (+/- 2 g), cold smoked, seperated with folio interlayers, vacuum packed	1 kg (approx. 40 slices)	10 packs/box
Item no. 469		800 g (approx. 32 slices)	10 packs/box
Item no. 475		500 g (approx. 20 slices)	10 packs/box
Item no. 477		250 g (approx. 10 slices)	10 packs/box
Item no. 474		200 g (approx. 8 slices)	10 packs/box
Item no. 473		150 g (6 slices)	10 packs/box
Item no. 472		100 g (4 slices)	40 packs/box

Baguette salmon: equalised gravlax slices

Item no. 670	Equalised salmon slices, each 25 g (+/- 2 g), without the addition of maturing agents, seperated with folio interlayers, vacuum packed	1 kg (approx. 40 slices)	10 packs/box
Item no. 669		800 g (approx. 32 slices)	10 packs/box
Item no. 675		500 g (approx. 20 slices)	10 packs/box
Item no. 677		250 g (approx. 10 slices)	10 packs/box
Item no. 674		200 g (approx. 8 slices)	10 packs/box
Item no. 673		150 g (6 slices)	10 packs/box
Item no. 672		100 g (4 slices)	40 packs/box

MANUFACTURED IN GERMANY
WWW.ABRAHAMS-GMBH.DE