



THE GOURMETS' FISH

# Sockeye wild salmon: Canada's highlight

**Triply awarded:**



# Highly acclaimed in quality and flavour

We've introduced this delicacy hand-marinated according to an original Canadian recipe and smoked over beech wood in Germany. The **sockeye wild salmon** originates from the North Pacific and is characterized by its high-quality meat, its low fat content of only 4-8 %, its brilliant colour and above all its outstanding quality. This is based on its natural diet of insects, crab larvae and prey fish. The cut salmon is available for easy removal with foil interlayers.



### Sockeye wild salmon, cold smoked

Item no. 330	With skin, uncut, vacuum packed	Slices approx. 0,6 to 0,9 kg	10 sides/box
Item no. 331	Without skin, cut, seperated with folio interlayers, vacuum packed	Slices approx. 0,6 to 0,9 kg	10 sides/box
Item no. 6335		Slices 500 g	10 sides/box
Item no. 7336		150 g	6 MAP bowl/box
Item no. 7340	Without skin, cut, seperated with folio interlayers, packed under modified atmosphere	100 g in a card board sleeve	5 MAP bowl/box
Item no. 7344		50 g	6 MAP bowl/box

MANUFACTURED IN GERMANY  
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