



Smoked fish

OF THE HIGHEST QUALITY

Product range overview
2026|01



NEW!
TOAST- SALMON

 Processed and refined in Germany

Norwegian smoked salmon



Hand-dry-salted and cold-smoked over local premium hardwoods, with belly flap, muscle triangle, and silverskin removed.



Item no. 461	With skin, unsliced, vacuum-packed	Sides 0.7 to 1.1 kg	10 sides/box
Item no. 460	Skinless, sliced, vacuum-packed	Sides 0.7 bis 1.1 kg	10 sides/box
Item no. 415		500 g	10 / 20 packs/box
Item no. 7402	Skinless, sliced, packed in a modified atmosphere	90 g	6 MAP packs/box
Item no. 7401		50 g	6 MAP packs/box



Hand-dry-salted and cold-smoked over local premium hardwoods.

Item no. 400	With skin, unsliced, vacuum-packed	Sides 0.8 bis 1.2 kg	10 sides/box
Item no. 410	With skin, sliced, vacuum-packed	Sides 0.8 bis 1.2 kg	10 sides/box
Item no. 420	Trim cuts	1 kg	10 packs/box



Injected with a combined brine and cold-smoked over local premium hardwoods.

Item no. 421	Sliced buffet-style, deep-skinned, skinless, vacuum-packed	200 g	10 / 20 / 40 packs/box
Item no. 431		1 kg	10 sides/box
Item no. 6436	Sliced buffet-style, deep-skinned, skinless, vacuum-packed	Sides 0.9 bis 1.4 kg	10 sides/box



Norwegian Gravlax



Hand-marinated and matured for 36 hours with salt, sugar, and dill. Belly flap, muscle triangle, and silverskin removed.



Item no. 661	With skin, unsliced, vacuum-packed	Sides 0.7 bis 1.1 kg	10 sides/box
Item no. 6601	Skinless, sliced, vacuum-packed (neutral)	Sides 0.7 bis 1.1 kg	10 sides/box
Item no. 615	Skinless, sliced, vacuum-packed	500 g	10 / 20 packs/box
Item no. 7602	Skinless, sliced, packed in a modified atmosphere	90 g + 16 ml Senf-Dill Sauce	6 MAP packs/box
Item no. 7601		50 g + 16 ml Senf-Dill Sauce	6 MAP packs/box



Hand-marinated and matured for 36 hours with salt, sugar, and dill.

Item no. 600	With skin, unsliced, vacuum-packed	Sides 0.8 bis 1.2 kg	10 sides/box
Item no. 610	With skin, sliced, vacuum-packed	Sides 0.8 bis 1.2 kg	10 sides/box



Injected with a combined brine and marinated with sugar, dill, and pepper.

Item no. 631	Sliced buffet-style, deep-skinned, skinless, vacuum-packed	1 kg	10 sides/box
Item no. 6636	Sliced buffet-style, deep-skinned, skinless, vacuum-packed	Sides 0.9 bis 1.4 kg	10 sides/box



Baguette salmon: calibrated slices of smoked salmon

These smoked salmon slices feature a consistent weight of 25 g (\pm 2 g) and a uniform size. For easy handling, the slices are separated with a film.

Item no. 470	Calibrated smoked salmon slices of 25 g (\pm 2 g), cold smoked, slices separated with a film, vacuum-packed	1 kg (~40 slices)	10 packs/box
Item no. 475		500 g (~20 slices)	10 packs/box
Item no. 474		200 g (~8 slices)	10 / 30 / 40 packs/box
Item no. 473		150 g (6 slices)	10 / 30 / 40 packs/box
Item no. 472		100 g (4 slices)	40 packs/box



Baguette salmon: calibrated gravlax slices

These gravlax slices feature a consistent weight of 25 g (\pm 2 g) and a uniform size. For easy handling, the slices are separated with a film.

Item no. 670	Calibrated gravlax slices of 25 g (\pm 2 g), marinated without curing agents, slices separated with a film, vacuum-packed	1 kg (~40 slices)	10 packs/box
Item no. 675		500 g (~20 slices)	10 packs/box
Item no. 674		200 g (~8 slices)	10 / 30 / 40 packs/box
Item no. 673		150 g (6 slices)	10 / 30 / 40 packs/box
Item no. 672		100 g (4 slices)	40 packs/box



Sandwich salmon: calibrated slices of smoked salmon

Square or rectangular smoked salmon slices, each weighing 25 g or 30 g (\pm 2 g). For easy handling, the slices are separated with a film, depending on the product.

Item no. 483	Calibrated smoked salmon slices of 25 g (\pm 2 g), cold smoked, slices separated with a film, slice size 9.5 x 9.5 cm (square), vacuum-packed	500 g (~20 slices)	20 packs/box
Item no. 482	Calibrated smoked salmon slices of 30 g (\pm 2 g), cold smoked, slices separated with a film, slice size 9.5 x 9.5 cm (square), vacuum-packed	600 g (~20 slices)	20 packs/box
Item no. 6482	Calibrated smoked salmon slices of 25 g (\pm 2 g), cold smoked, <u>without film separation</u> , slice size 9.5 x 9.5 cm (square), vacuum-packed, <u>ASC certified</u>	500 g (~20 slices)	20 packs/box
Item no. 6484	Calibrated smoked salmon slices of 30 g (\pm 2 g), cold smoked, <u>without film separation</u> , slice size 9.5 x 9.5 cm (square), vacuum-packed, <u>ASC certified</u>	600 g (~20 slices)	20 packs/box
Item no. 6413	<u>Longslice salmon</u> : calibrated smoked salmon slices of 30 g (\pm 2 g), cold smoked, slices separated with a film, slice size 8 x 12 cm (rectangular), vacuum-packed	900 g (30 slices)	15 packs/box
Item no. 26405	<u>Longslice salmon</u> : calibrated smoked salmon slices of approx. 85 g (\pm 15 g), cold smoked, slice size 29 x 10 cm, vacuum-packed ❄️	1.7 kg (~20 slices)	~500 kg/pallet
Item no. 7485	<u>Toast-Salmon</u> , cold smoked, <u>sliced</u> , packed in a modified atmosphere.	100 g	6 MAP packs/box



NEW



Norwegian salmon back fillet

Only the finest and most tender part of the salmon is selected, with the color and texture of the loin fillets being perfect. Hand-dry-salted and cold-smoked over local premium hardwoods.

Item no. 432	Natural, vacuum-packed	400 - 500 g packs	20 packs/box
Item no. 6441		200 g (cardboard sleeve)	10 / 20 packs/box



Specialty salmon products

Hand-dry-salted, enhanced with redwood powder, beetroot or bruschetta seasoning, and cold-smoked over local premium hardwoods. Belly flap, muscle triangle, and silverskin removed.

Item no. 447	Redwood salmon, with skin, unsliced, vacuum-packed	Sides 0.7 bis 1.1 kg	10 sides/box
Item no. 448	Redwood salmon, skinless, sliced, vacuum-packed	Sides 0.7 bis 1.1 kg	10 sides/box
Item no. 6445		500 g	10 packs/box
Item no. 7444	Redwood salmon, skinless, sliced, packed in a modified atmosphere	100 g	6 MAP packs/box
Item no. 408	Bruschetta salmon, skinless, sliced, vacuum-packed	Sides 0.7 bis 1.1 kg	10 sides/box
Item no. 7408	Bruschetta salmon, skinless, sliced, packed in a modified atmosphere	100 g	6 MAP packs/box
Item no. 7445	Beetroot salmon, skinless, sliced, vacuum-packed	200 g	10 packs/box.
Item no. 7446	Beetroot salmon, skinless, sliced, vacuum-packed	500 g	10 packs/box



Irish organic smoked salmon

From Irish organic aquaculture, hand-dry-salted and cold-smoked over local premium hardwoods. Belly flap, muscle triangle, and silverskin removed.



Item no. 583	With skin, unsliced, vacuum-packed	Sides 0.7 bis 1.1 kg	10 sides/box
Item no. 580	Skinless, sliced, vacuum-packed	Sides 0.7 bis 1.1 kg	10 sides/box
Item no. 595	Skinless, sliced, vacuum-packed	100 g	40 packs/box
Item no. 7587	Skinless, sliced, packed in a modified atmosphere	50 g	6 MAP packs/box



Stremel salmon, hot smoked

Norwegian salmon fillet, hot-smoked, with skin, almost boneless, sliced into strips, available in the following varieties: Natural, Pepper, Mexico, and Garlic.

Item no. 496	'Natural', with skin, packed in a modified atmosphere	250 g (= 2 pieces)	6 / 10 MAP packs/box
Item no. 497	'Pepper', with skin, packed in a modified atmosphere	250 g (= 2 pieces)	6 / 10 MAP packs/box
Item no. 498	'Garlic', with skin, packed in a modified atmosphere	250 g (= 2 pieces)	6 / 10 MAP packs/box
Item no. 499	'Mexico', with skin, packed in a modified atmosphere	250 g (= 2 pieces)	6 / 10 MAP packs/box
Item no. 7436	'Natural', with skin, packed in a modified atmosphere	125 g (= 1 piece)	4 / 20 MAP packs/box
Item no. 7437	'Pepper', with skin, packed in a modified atmosphere	125 g (= 1 piece)	4 / 20 MAP packs/box
Item no. 7438	'Garlic', with skin, packed in a modified atmosphere	125 g (= 1 piece)	4 / 20 MAP packs/box
Item no. 7439	'Mexico', with skin, packed in a modified atmosphere	125 g (= 1 piece)	4 / 20 MAP packs/box
Item no. 6456	'Natural', with skin, packed in a modified atmosphere	1.5 kg (= 15 pieces)	8 MAP packs/box
Item no. 6458	'Mix' (Natural, pepper, mexico) with skin, packed in a modified atmosphere	1.5 kg (= 15 pieces)	8 MAP packs/box



Pulled salmon, hot smoked

Pulled hot-smoked salmon. Perfect for pizza, pasta, or wraps.

Item no. 7477	'Natural', packed in a modified atmosphere	500 g	16 MAP packs/box
Item no. 7480	'Teriyaki', seasoned with teriyaki marinade, packed in a modified atmosphere	500 g	16 MAP packs/box
Item no. 7482	'Natural', vacuum-packed	1 kg	10 packs/box
Item no. 7474	'Natural', packed in a modified atmosphere	150 g	4 / 20 MAP packs/box
Item no. 7478	'Natural', packed in a modified atmosphere	125 g	5 MAP packs/box



Salmon fillet in cooking foil

Convenience product. Ready-to-cook, delicately marinated skinless salmon fillet, vacuum-sealed in cooking foil.

Item no. 27427	Salmon fillet 'Classic'	150 g	20 packs/box
Item no. 27428	Salmon fillet 'Thai Curry'	150 g	20 packs/box
Item no. 27429	Salmon fillet 'Toscana'	150 g	20 packs/box





Assorted packs


Exquisite compositions of our finest smoked fish.

Item no. 6425	Premium smoked fish selection , smoked salmon and gravlax in slices, as well as smoked trout fillet, mackerel fillet, and eel fillet, vacuum-packed	500 g	10 packs/box
Item no. 6434	Salmon selection – Five variations: smoked, gravlax, bruschetta, redwood, and dill-pepper, skinless, sliced, vacuum-packed	750 g	10 packs/box



Trout / salmon trout, hot smoked

Platinum Juicy rainbow trout: hot-smoked on the bone and hand-filleted.

Item no. 200	Trout, whole, unpacked 	250 - 350 g	Qty per case, upon request
Item no. 201	Trout, whole, vacuum-packed 	250 - 350 g	
Item no. 220	Trout fillets, with skin, packed in a modified atmosphere	125 g	10 / 50 MAP packs/box
Item no. 221	Trout fillets, skinless, packed in a modified atmosphere	125 g	10 / 50 MAP packs/box
Item no. 225	Trout fillets, skinless, individually wrapped in foil, 6-7 fillets, packed in a modified atmosphere	500 g	16 MAP packs/box
Item no. 226	Trout fillets, skinless, individually wrapped in foil, 12-14 fillets, packed in a modified atmosphere	2 x 500 g	8 MAP packs/box
Item no. 270	Salmon trout fillet, skinless, vacuum-packed	350 - 600 g	upon request



Succulent rainbow trout: hot-smoked on the bone and hand-filleted.

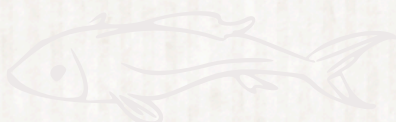
Item no. 230	Trout fillets, skinless, vacuum-packed	125 g	10 / 50 packs/box
Item no. 231	Trout fillets, skinless, 6 - 7 fillets, vacuum-packed	500 g	10 packs/box



Mackerel fillets, hot smoked



The mackerel's rich, flavorful flesh contains up to 12% fat, making it a true delicacy when hot-smoked.

Item no. 703	Natural, 100 - 150 g each, with skin, packed in a modified atmosphere	1 kg	8 MAP packs/box
Item no. 704	Pepper, 100 - 150 g each, with skin, packed in a modified atmosphere	1 kg	8 MAP packs/box



Smoked eel, hot smoked

Traditionally hot-smoked over beechwood in the Altona oven.

Item no. 101	Smoked eel, whole, unpacked 	200 - 250 g	Qty per case, upon request
Item no. 102		250 - 300 g	
Item no. 103		300 - 400 g	
Item no. 104		400 - 600 g	
Item no. 105		600 - 800 g	
Item no. 111	Smoked eel, whole, vacuum-packed 	200 - 250 g	Qty per case, upon request
Item no. 112		250 - 300 g	
Item no. 113		300 - 400 g	
Item no. 114		400 - 600 g	
Item no. 115		600 - 800 g	
Item no. 160	Smoked eel fillet, hand-filleted, vacuum-packed	500 g	10 packs/box
Item no. 163		100 g (cardboard sleeve)	10 / 20 packs/box
Item no. 164		200 g (cardboard sleeve)	10 / 20 packs/box



Gourmet sauces

Our exquisite gourmet sauces add a special touch to your dish. Perfect for fine fish dishes such as our smoked salmon, gravlax, or smoked trout.

Item no. 945	Mustard-dill sauce	85 ml	6 jars per tray
Item no. 946	Cranberry cream horseradish	80 g	6 jars per tray
Item no. 947	Wasabi cream horseradish	90 g	6 jars per tray



More content, more variety, more impact — coming Autumn 2026!

We are updating our retail packaging for the grocery trade:
New packaging design and increased content — 100 g instead of 90 g
Introduction of new varieties: Organic Smoked Salmon 100 g, Beetroot Salmon 100 g, and Cold-Smoked Salmon Trout 100 g.

Information about our product labelling

Products labelled with these symbols are available as follows:



Fresh



Frozen



Product available in neutral or printed bags.

Note on the product range overview and product offers

Our product range overview is for general information purposes only and is non-binding.
The products listed do not constitute a binding offer. Further product sizes on request.
Subject to changes and availability.



Our contact persons are happy to assist you!

Sales department (general)

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Check out our homepage for your individual contact partner
www.abrahams-gmbh.de/contact-us.html



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