

SMOKED HERRING

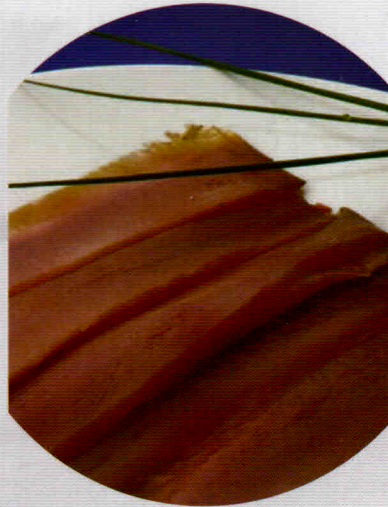
(Clupea harengus)



At AUMAR we work with good-sized herring in order to get a wide and juicy filet. We remove the head, the guts, the bones and the skin, curing it with just the right pinch of salt and finally giving it a touch of smoking. The result is a perfect filet for the preparation of a multitude of cold dishes as well as for garnishing salads and hors d'œuvres.



We've all heard that old saying "big fish eats little fish". When talking about herring, we are talking about the little fish. Its natural habitat is in the North Atlantic. Diverse species of marine predators follow the large banks that the herring forms, making herring an indispensable part of the diet of tuna and cod. Man not being left behind, herring is a dish well extended throughout the north of Europe.



NUTRITIONAL INFORMATION

For 100 g of product

Energy (kcal)	205
Protein (g)	25,5
Carbohydrates (g)	0,1
Fat (g)	11,4

Our range of packaging formats is meant to meet all kinds of demands, from the home consumer who wants to give the dinner table that distinguished touch, to the restaurant professional who needs the formats to adapt to their consumption and activities.



Vacuum pack of 100, 200 and 250 g Container of pre-cut herring in oil of 750 g