



SMOKED SALMON

(Salmo salar)



Salmon is a healthy and nutritious food, thanks to its low fat, high protein content and Omega-3 fatty acids. Of the many different types, the best species for smoking and the elaboration of semi-conserved salmon is the Salar Salmon or the Atlantic Salmon, which comes from the cold waters of the seas and rivers in the north of Europe. Currently, the advances in fish farming techniques places worldwide salmon production in Chile, Alaska, Canada and Northern Europe (Norway and Scotland).

In our desire to elaborate an end product of the highest possible calibre, at AUMAR we select our providers carefully, demanding the utmost quality from their raw materials. We always begin with fresh salmon, which is filleted daily in our installations, then cured and smoked with elevated hygienic and sanitary guarantees. All this means that our client can count on a delicate, delicious product that won't be disappointing.

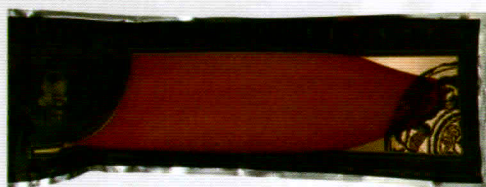


NUTRITIONAL INFORMATION

For 100 g of product

Energy (kcal)	194
Protein (g)	22,5
Carbohydrates (g)	0,6
Fat (g)	11,3

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 pre-cut back cut



Vacuum pack of 100, 200 and 250 g



Container of pre-cut salmon in oil of 750 g