

Sea Tales

138439 - Hot Atlantic Salmon Smoked



Our hot smoked Atlantic salmon is the ultimate proof that farmed fish can blow your taste buds away. Because of the very different living conditions the structure of farmed fish meat is very different than that of wild fish, but the taste is not lacking at all.



* Benefits

Our hot smoked Atlantic salmon is the ultimate proof that farmed fish can blow your taste buds away. Because of the very different living conditions the structure of farmed fish meat is very different than that of wild fish, but the taste is not lacking at all: this salmon consists of just as many omega 3 fatty acids as its wild family and is packed with flavor. Great to add to a salad or pasta.

| Ingredients | Allergens |
|---|-------------------------------|
| Atlantic Salmon, Salt, Distilled Vinegar Powder, Natural Flavor, Caramel Sugar Syrup, Smoke | Contains: Free From: |
| | grustaceans eggs milk peanuts |

Nutrition Facts

Servings per Container 2.00Z (2oz) Serving size

Amount per serving Calories

140

| Odiones | 170 | | | | |
|-------------------------|-----|--|--|--|--|
| % Daily Value | | | | | |
| Total Fat 9g | 12% | | | | |
| Saturated Fat 1.5g | 8% | | | | |
| <i>Trans</i> Fat | | | | | |
| Cholesterol 40mg | 13% | | | | |
| Sodium 350mg | 15% | | | | |
| Total Carbohydrate 0g | 0% | | | | |
| Dietary Fiber 0g | 0% | | | | |
| Total Sugars 0g | | | | | |
| Includes 0g Added Sugar | 0% | | | | |
| Protein 13g | _ | | | | |
| Vitamin D 6.2mcg | 31% | | | | |
| Calcium 10mg | 1% | | | | |
| Iron 0.2mg | 1% | | | | |
| Potassium 260mg | 6% | | | | |

a serving of food contributes to a daily diet. 2,000 calories

a day is used for general nutrition advice.

Handling Suggestions

Keep refrigerated below 38F or below. After Opening store in an airtight container and use within 4 days.

Serving Suggestions

Serve the hot smoked salmon either cold or warm(1 1/2 minute in a 600 watt microwave or 6 minutes in a preheated 392F oven). Remove Skin Before Eating

Prep & Cooking Suggestions

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Product Specifications

| Brand | Manufacturer | Product Category |
|-----------|-------------------|------------------|
| Sea Tales | Fish Tales USA BV | |

| UPC | MFG # | SPC # | GTIN | Pack | Pack Desc. |
|--------------|---------|--------|------------------|------|------------|
| 810046530764 | 6530849 | 138439 | 0000810046530849 | | 11/4 OZ |

| Gross Weight | Net Weight | Country of Origin | Kosher | Child Nutrition |
|--------------|------------|-------------------|--------|-----------------|
| 3.1lb | 2.75lb | Norway | No | |

| Shipping Information | | | | | | | |
|--|-----|-------|---------|------|---------|----------------------|--|
| Length Width Height Volume TlxHI Shelf Life Storage Temp From/ | | | | | | Storage Temp From/To | |
| 13.1in | 9in | 4.3in | 0.29ft3 | 12x8 | 200days | -2°F / -5°F | |





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Nutrition Analysis - By Measure

| Calories | 140 | Total Fat | 9g | Sodium | 350mg |
|------------------------|-----|---------------------|--------|----------------|-------|
| Protein | 13 | Trans Fats | | Calcium | 10mg |
| Total Carbohydrates••• | 0g | Saturated Fat | 1.5g | Iron | 0.2mg |
| Sugars | 0g | Added Sugars | 0g | Potassium | 260mg |
| Dietary Fiber | 0g | Polyunsaturated Fat | | Zinc | |
| Lactose | | Monounsaturated Fat | | Phosphorus | |
| Sucrose | | Cholesterol | 40mg | | |
| Vitamin A(IU)• | | Vitamin D | 6.2mcg | Thiamin | |
| Vitamin A(RE) | | Vitamin E | | Niacin | |
| Vitamin C | | Folate | | Riboflavin | |
| Magnesium | | Vitamin B-6 | | Vitamin B-1 2• | |
| Monosodium | | Sulphites | | Nitrates | |

Additional Images



