

Ducktrap 38913 - Salmon Smoked

Premium quality cold smoked salmon from Ducktrap River of Maine. Proudly smoked in the USA in Belfast, Maine, with a unique blend of fruitwoods and hardwoods. Thinly sliced and ready-to-eat.



Handling Suggestions

Once opened, refrigerate and eat within 4 days UNIT UPC: 082674038534

Serving Suggestions

Ducktrap smoked salmon is a convenient meal solution; perfect for any time of day. Ready to eat with no further preparation needed. Breakfast: omelet, bagel and cream cheese Lunch: sandwich, wrap Dinner: salad, pasta, sushi Appetizer: multigrain cracker, cucumber bites, bruschetta

Prep & Cooking Suggestions

Ready to eat with no further preparation needed.

Product Specifications

Brand				Manufacturer						
Ducktrap				Ducktrap River Of Maine						
UPC		MFG #	SPC #		GTIN			Pack		Pack Desc.
082674038534		224046	389	13	10819	819693021325				8/4 OZ
Gross Weight		Net Weight 0		Country of Origin		Kosher Ch		ild Nutrition		
2.8lb		2.74lb	b Ur		nited States		Yes			
Shipping Information										
Length	Width	Height	Volun	าе	TIxHI	Shelf Life		Storage Temp From/To		
7.14in	10.75in	4.38in	0.19ft	t3	22x15	180days		-5°F / -2°F		





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Nutrition Analysis - By Measure

Calories	120	Total Fat	8g	Sodium	600mg
Protein	12	Trans Fats	Og	Calcium	6mg
Total Carbohydrates…	Og	Saturated Fat	2g	Iron	0mg
Sugars	Og	Added Sugars	Og	Potassium	211mg
Dietary Fiber	Og	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	30mg		
Vitamin A(IU)•		Vitamin D	6mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images



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