

Ducktrap

38926 - Atlantic Salmon Smoked Pastrami



Ducktrap premium quality smoked salmon is proudly smoked in the USA in Belfast, Maine, with a unique blend of fruitwoods and hardwoods. Ducktrap gently hot smokes wild salmon fillets in small batches to create a true smoked fish delicacy.



* Benefits

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, ready-to-eat, Kosher, SQF. This cold smoked salmon has a pastrami seasoning atop of the salmon for a unique flavor profile. Unique Selling Propositions (USPs):

Exclusively made with premium Atlantic Salmon Sustainable - BAP Certified

Ingredients

ATLANTIC SALMON, SALT, CANE SUGAR, SPICES, PASTRAMI RUB (SPICES, CARAMEL COLOR, PAPRIKA, NATURAL FLAVORS, EXPELLER PRESSED CANOLA OIL (AS A PROCESSING AID), NOT MORE THAN 2% SILICON DIOXIDE ADDED TO PREVENT CAKING), FRUITWOOD AND HARDWOOD SMOKE, CONTAINS FISH (SALMON)

Allergens

Contains:



Free From:









Nutrition Facts

Servings per Container 2.00Z (2oz) Serving size

Amount per serving Calarias

Calories	120
% Da	ily Value*
Total Fat 8g	10%
Saturated Fat 2g	10%
Trans Fat	
Cholesterol 30mg	10%
Sodium 600mg	26%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 12g	_
Vitamin D 6mcg	30%
Calcium 6mg	0%
Iron 0mg	0%
Potassium 211mg	4%

* The % Daily Value (DV) tells you how much a nutrient in

a day is used for general nutrition advice.

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

Product Specifications

Once opened, refrigerate and eat within 4 days

Serving Suggestions

Handling 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.

Brand	Manufacturer	Product Category
Ducktrap	Ducktrap River Of Maine	Processed Meat

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
082674038794	224119	38926	10819693021462		8/4 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
2.8lb	2.74lb	United States	Yes	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
7.14in	10.75in	4.38in	0.19ft3	22x15	180days	-2°F / -5°F





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Nutrition Analysis - By Measure

Calories	120	Total Fat	8g	Sodium	600mg
Protein	12	Trans Fats		Calcium	6mg
Total Carbohydrates	0g	Saturated Fat	2g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	211mg
Dietary Fiber	0g	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





