



J.Willy Krauch Maple Pepper Smoked Salmon is made from premium quality, full fillets and cut by hand before being seasoned and smoked. The hot smoking process provides a cooked texture preferred by some to cold smoked salmon. J.Willy Krauch's reputation for quality is as strong today as it has been for over 60 years. Try some today.



# Maple Pepper Smoked Salmon

#### **Nutrition Facts** Valeur nutritive Per (100 g) / par (100 g) % Daily Value % valeur quotidienne Calories / Calories 260 Fat / Lipides 18 g Saturated / saturés 3 g 15 % + Trans / trans 0 g Polyunsaturated / polyinsaturés 5 g Omega-6 / oméga-6 3 g Omega-3 / oméga-3 2 g Monounsaturated / monoinsaturés 10 g Cholesterol / Cholestérol 80 mg Sodium / Sodium 420 mg 18 % 1 % Carbohydrate / Glucides 1 g Fibre / Fibres 0 g 0 % Sugars / Sucres 0 g Protein / Protéines 23 g Vitamin A / Vitamine A 0 % Vitamin C / Vitamine C 0 % Calcium / Calcium 2 % Iron / Fer

### Preparation

## & Handling

- Keep Frozen
- Thaw and serve



## Menu Serving Ideas

## Serve:

- Ready to eat, just thaw and serve
- Add to salads or use as an upsell
- Create unique pasta dishes
- Add to lunch box

## **Product Details**

Product Code	JWK 5115
Size	200 g
Case Size	2.4 kg
Purchasing Unit	12 x 200g
UPC	0-62763-05115-6
SCC	100-62763-05115-3
Product Code	JWK 5108
Product Code Size	JWK 5108 2.27 kg
Size	2.27 kg
Size Case Size	2.27 kg 5 lbs

#### Ingredients

Atlantic Salmon, salt, maple sugar, black pepper, natural hardwood smoke.

Keep Frozen prior to use.