



FULL SIDE

TRADITIONAL SMOKED SALMON

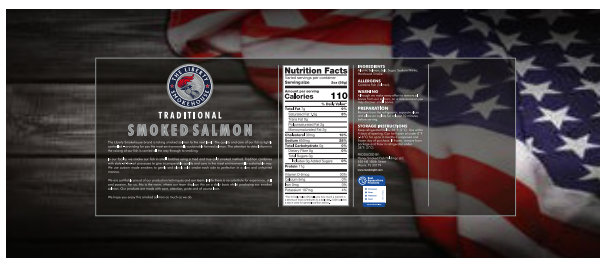
THE FINEST QUALITY ATLANTIC SALMON SMOKED USING A TRADITIONAL RECIPE WITH ONLY THE FINEST WOOD CHIPS

The Liberty Smokehouse brand is taking smoked salmon to the next level. The quality and care of our fish is tightly controlled – providing for you the most environmentally sustainable farmed salmon. The attention to detail shown in the raising of our fish is carried all the way through to smoking.

In our facility, we smoke our fish in small batches using a tried and true cold smoked method. Tradition combines with state-of-the-art processes to give incomparable quality and care in the most environmentally sustainable way. We use custom made smokers to gently and slowly cold smoke each side to perfection in a slow and unhurried manner.

We are justifiably proud of our production techniques and our team. In life there is no substitute for experience, skill and passion. For us, this is the norm, where our team displays this on a daily basis whilst producing our smoked salmon. Our products are made with care, attention, pride and of course love.

We hope you enjoy this smoked salmon as much as we do.



Nutrition Facts

Varied servings per container

Serving size 2oz (56g)

Amount per serving

Calories **110**

% Daily Value*

Total Fat 7g **9%**

Saturated Fat 1.5g **8%**

Trans Fat 0g

Polyunsaturated Fat 2g

Monounsaturated Fat 2g

Cholesterol 30mg **10%**

Sodium 650mg **28%**

Total Carbohydrate 0g **0%**

Dietary Fiber 0g **0%**

Total Sugars 0g

Includes 0g Added Sugars **0%**

Protein 11g

Vitamin D 6mcg **30%**

Calcium 5mg **0%**

Iron 0mg **0%**

Potassium 197mg **4%**

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS

Atlantic Salmon, Salt, Sugar, Sodium Nitrite, Hardwood Smoke.

ALLERGENS

Contains Fish (Salmon).

WARNING

Although we make every effort to remove all bones from our salmon, on a rare occasion you may discover small bones.

PREPARATION

Remove from the refrigerator, separate slices and place on a plate for at least 10 minutes before serving.

STORAGE INSTRUCTIONS

Keep refrigerated below 38°F (3°C). Use within 4 days of opening. Can be frozen at under 0°F (-18°C) for up to 3 months if unopened and frozen day of purchase. If frozen, remove from package and thaw in refrigerator under 38°F (3°C).

PRODUCED BY:
Honey Smoked Fish Holdings LLC
550 NE 185th Street, Miami, FL 33179

www.libertysmokehouse.com