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# Savolax®



# Welcome to the world of salmon

We will now lead you through our unique variety of great tasting seafood from salmon from the cold, clear waters of the north Atlantic ocean.

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## Inspired by the Vikings

One might say that the method we use to smoke our salmon dates back all the way to the Vikings. They mastered this art, and it has ever since evolved in the Nordics.

We came across our unique method in the early 1990s and soon acquired the world patent. From that day, we have continuously and carefully fine-tuned our process and craftsmanship to create ever tastier products.

Today, we own the exclusive rights to the very finest Norwegian salmon and rely on traditional recipes with innovative twists. And, we are convinced, this is how smoked salmon should taste.



# Seafood catalogue

This section will present a total of 35 seafood products, grouped into our five distinct seafood classes.

The product spectre is truely unique, ranging from our original cold smoked salmon fillets—fine tuned over the last two decades, to our innovative BBQ salmon—unique, new and fresh in taste.

# Smoked salmon

Cold-smoked salmon—a unique smoking method where the salmon is dry-salted and then smoked in completely pure smoke from book and one. The salmon is smoked at 10°C for a minimum of 24 hours, giving the salmon an unparalleled taste and texture.

For the main part of our cold smoked products (for the HORECA market), the fillets are from salmon of the weight classes 4–6 kg. Each fillet or each slice is sizeable from a strong and well feed salmon.



Unspiced

- Fillet
- Fillet portion
- Sliced fillet
- Bites

Species	Atlantic salmon ( <i>Salmo salar</i> )
Preservation	Cold smoked
Weight classes	3–4 kg, 4–5 kg and 5–6 kg
Shelf life	45 days



SKU: 1300

## Smoked salmon, fillet

The classical *all-purpose* HORECA product. You get a full D-trimmed salmon fillet. The fillet has been delicately handled in every step and smoked according to our original recipe and method.

FEATURE	VALUE
Preservation:	Smoked
Cut:	Fillet
Trim:	D-trim+
Skin and scales:	Skin on, scales on
Spices:	Unspiced
Weight (net):	1.2–1.7 kg
Packaging:	Vacuum packed on cardboard
Cardboard size:	530 x 210
Temperature:	Chilled or frozen



SKU: 1301

## Smoked salmon, fillet portion

The portioned version of our cold smoked salmon—with a weight making it suitable for a smaller kitchen, or for the special occasion.

FEATURE	VALUE
Preservation:	Smoked
Cut:	Fillet portion
Trim:	D-trim+
Skin and scales:	Skin on, scales on
Spices:	Unspiced
Weight (net):	400–600 g
Packaging:	Vacuum packed on cardboard
Cardboard size:	260 x 210
Temperature:	Chilled or frozen



SKU: 1302

## Smoked salmon, pre-sliced, large consumer packing

A pre-sliced version of our HORECA variety of smoked salmon.

The speedy alternative for serving—at any kitchen to any plate in an instance.

FEATURE	VALUE
Preservation:	Smoked
Cut:	Sliced fillet
Trim:	E-trim+
Skin:	Off (with deep skinning)
Spices:	Unspiced
Weight (net):	400–500 g
Packaging:	Vacuum packed on cardboard
Cardboard size:	260 x 210
Temperature:	Chilled or frozen



SKU: 1303

## Smoked salmon, pre-sliced

Our classical pre-sliced salmon. Prior to smoking, the E-trimmed fillet is deep skinned, making for an amazing texture and coloring at the entire surface of the fillet.

Slicing is done post smoking.

### FEATURE

Preservation:	Smoked
Cut:	Sliced fillet
Trim:	E-trim+
Skin:	Off (with deep skinning)
Spices:	Unspiced
Weight (net):	1.1–1.6 kg
Packaging:	Vacuum packed on cardboard
Cardboard size:	530 x 210
Temperature:	Chilled or frozen



SKU: 1304

## Smoked salmon, smaller fillet

On request from smaller kitchens, we are offering a smaller version of our classical cold smoked salmon fillet. The fillet is from a 3–4 kg salmon.

The fillet weight is around 1 kg.

### FEATURE

Preservation:	Smoked
Cut:	Fillet
Trim:	D-trim+
Skin and scales:	Skin on, scales on
Spices:	Unspiced
Weight (net):	0.9–1.2 kg
Packaging:	Vacuum packed on cardboard
Cardboard size:	500 x 160
Temperature:	Chilled or frozen



SKU: 1306

## Smoked salmon, Coeur de filé

Consisting of the finest part of the sirloin. Carefully dry salted and cold smoked in 10°C smoke for at least a day. Completely without skin and muscle fat.

### FEATURE

Preservation:	Smoked
Cut:	Fillet
Trim:	Loin+
Skin:	Off (with deep skinning)
Spices:	Unspiced
Weight (net):	200–400 g
Packaging:	Vacuum packed on cardboard
Cardboard size:	210 x 80
Temperature:	Chilled or frozen



SKU: 1371

## Smoked salmon, fillet portion, 300g retail



Our retail, super-branded cold smoked salmon portion, with a fixed weight.

The fillet portioned is skinned on a cardboard. What you see is what you eat.

## FEATURE

## VALUE

Preservation:	Smoked
Cut:	Fillet portion
Trim:	D-trim+
Skin and scales:	Skin on, scales on
Spices:	Unspiced
Weight (net):	300 g
Packaging:	Skin packed on cardboard
Cardboard size:	253 x 183
Temperature:	Chilled or frozen

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SKU: 1375

## Smoked salmon, pre-sliced, 150g retail



Our retail, super-branded, fixed weight cold smoked salmon slices.

Originating from a deep skinned fillet, the colouring is simply superior.

## FEATURE

## VALUE

Preservation:	Smoked
Cut:	Sliced fillet
Trim:	E-trim+
Skin:	Off (with deep skinning)
Spices:	Unspiced
Weight (net):	150 g
Packaging:	Skin packed on cardboard
Cardboard size:	253 x 183
Temperature:	Chilled or frozen

# Hot smoked salmon

The fillet is prepared with the same precision and delicacy as fillets for our (cold) smoked salmon. Then a mix of spices is added before the fillets are smoked at a temperature of 75°C (compared to cold smoked with a temperature of 10°C) until the core temperature of the salmon reaches 63–65°C.

While cold smoked salmon is at most 5 star hotels breakfast buffets, the hot smoked salmon is a an excellent, tasty and healthy lunch course.

Feel free to chose among one of the widest ranges of spices in the entire salmon industry.



-  Unspiced
-  Lemon pepper
-  Red onion and rose
-  Garlic and chili
-  Honey
-  Black pepper

-  Fillet
-  Fillet portion
-  Bites

Species	Atlantic salmon ( <i>Salmo salar</i> )
Preservation	Hot smoked
Shelf life	45 days

Preservation	Hot smoked
Shelf life	45 days





SKU: 1207

## Hot smoked salmon, fillet

Our standard and original version of hot smoked salmon, originating from salmons of weight classes 4–6 kg.

The taste from our recipe-tuned over two decades—is outstanding.

### FEATURE

Preservation:	Hot smoked
Cut:	Fillet
Trim:	D-trim+
Skin and scales:	Skin on, scales on
Spices:	Unspiced
Weight (net):	1.2–1.7 kg
Packaging:	Vacuum packed on cardboard
Cardboard size:	530 x 210
Temperature:	Chilled or frozen



SKU: 1208

## Hot smoked salmon, fillet—lemon pepper

From our unique sortiment of spiced hot smoked salmon fillets, lemon pepper is a popular extra taste—adding to any well prepared salmon lunch.

### FEATURE

Preservation:	Hot smoked
Cut:	Fillet
Trim:	D-trim+
Skin and scales:	Skin on, scales on
Spices:	Lemon pepper
Weight (net):	1.2–1.7 kg
Packaging:	Vacuum packed on cardboard
Cardboard size:	530 x 210
Temperature:	Chilled or frozen



## Hot smoked salmon, fillet portion—Hulda glace

Try our most unique taste—a hot smoked fillet topped with a special in-house super-tasty and sweet glace named after the famous female seafood pioneer Hulda Sköldberg (1876–1940).

### FEATURE

Preservation:	Hot smoked
Cut:	Fillet portion
Trim:	D-trim+
Skin and scales:	Skin on, scales on
Spices:	Hulda glace
Weight (net):	300–500 g
Packaging:	Vacuum packed on cardboard
Cardboard size:	260 x 210
Temperature:	Chilled or frozen



SKU: 1220

## Hot smoked salmon, fillet portion

Our hot smoked salmon fillet, portioned in a size suitable for a medium or small HORECA kitchen.

FEATURE	VALUE
Preservation:	Hot smoked
Cut:	Fillet portion
Trim:	D-trim+
Skin and scales:	Skin on, scales on
Spices:	Unspiced
Weight (net):	400–600 g
Packaging:	Vacuum packed on cardboard
Cardboard size:	260 x 210
Temperature:	Chilled or frozen

## Hot smoked salmon, fillet portion—Hulda glace

FEATURE	VALUE
Preservation:	Hot smoked
Cut:	Fillet portion
Trim:	D-trim+
Skin and scales:	Skin on, scales on
Spices:	Hulda glace
Weight (net):	400–600 g
Packaging:	Vacuum packed on cardboard
Cardboard size:	260 x 210
Temperature:	Chilled or frozen

SKU: 1221

## Hot smoked salmon, fillet portion—lemon pepper

Our portioned version of the lemon peppered hot smoked salmon fillets.

FEATURE	VALUE
Preservation:	Hot smoked
Cut:	Fillet portion
Trim:	D-trim+
Skin and scales:	Skin on, scales on
Spices:	Lemon pepper
Weight (net):	400–600 g
Packaging:	Vacuum packed on cardboard
Cardboard size:	260 x 210
Temperature:	Chilled or frozen

SKU: 1222

## Hot smoked salmon, fillet portion— red onion/rosé

FEATURE	VALUE
Preservation:	Hot smoked
Cut:	Fillet portion
Trim:	D-trim+
Skin and scales:	Skin on, scales on
Spices:	Red onion and rose
Weight (net):	400–600 g
Packaging:	Vacuum packed on cardboard
Cardboard size:	260 x 210
Temperature:	Chilled or frozen

SKU: 1223

## Hot smoked salmon, fillet portion—chili/ garlic

FEATURE	VALUE
Preservation:	Hot smoked
Cut:	Fillet portion
Trim:	D-trim+
Skin and scales:	Skin on, scales on
Spices:	Garlic and chili
Weight (net):	400–600 g
Packaging:	Vacuum packed on cardboard
Cardboard size:	260 x 210
Temperature:	Chilled or frozen

SKU: 1224

## Hot smoked salmon, fillet portion— honey

FEATURE	VALUE
Preservation:	Hot smoked
Cut:	Fillet portion
Trim:	D-trim+
Skin and scales:	Skin on, scales on
Spices:	Honey
Weight (net):	400–600 g
Packaging:	Vacuum packed on cardboard
Cardboard size:	260 x 210
Temperature:	Chilled or frozen

SKU: 1225

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image missing

image missing

## Hot smoked salmon, fillet—honey

FEATURE	VALUE
Preservation:	Hot smoked
Cut:	Fillet
Trim:	D-trim+
Skin and scales:	Skin on, scales on
Spices:	Honey
Weight (net):	1.2–1.7 kg
Packaging:	Vacuum packed on cardboard
Cardboard size:	530 x 210
Temperature:	Chilled or frozen

SKU: 1227

## Hot smoked salmon, fillet—chili/garlic

FEATURE	VALUE
Preservation:	Hot smoked
Cut:	Fillet
Trim:	D-trim+
Skin and scales:	Skin on, scales on
Spices:	Garlic and chili
Weight (net):	1.2–1.7 kg
Packaging:	Vacuum packed on cardboard
Cardboard size:	530 x 210
Temperature:	Chilled or frozen

SKU: 1228

## Hot smoked salmon, fillet—black pepper

FEATURE	VALUE
Preservation:	Hot smoked
Cut:	Fillet
Trim:	D-trim+
Skin and scales:	Skin on, scales on
Spices:	Black pepper
Weight (net):	1.2–1.7 kg
Packaging:	Vacuum packed on cardboard
Cardboard size:	530 x 210
Temperature:	Chilled or frozen

SKU: 1261

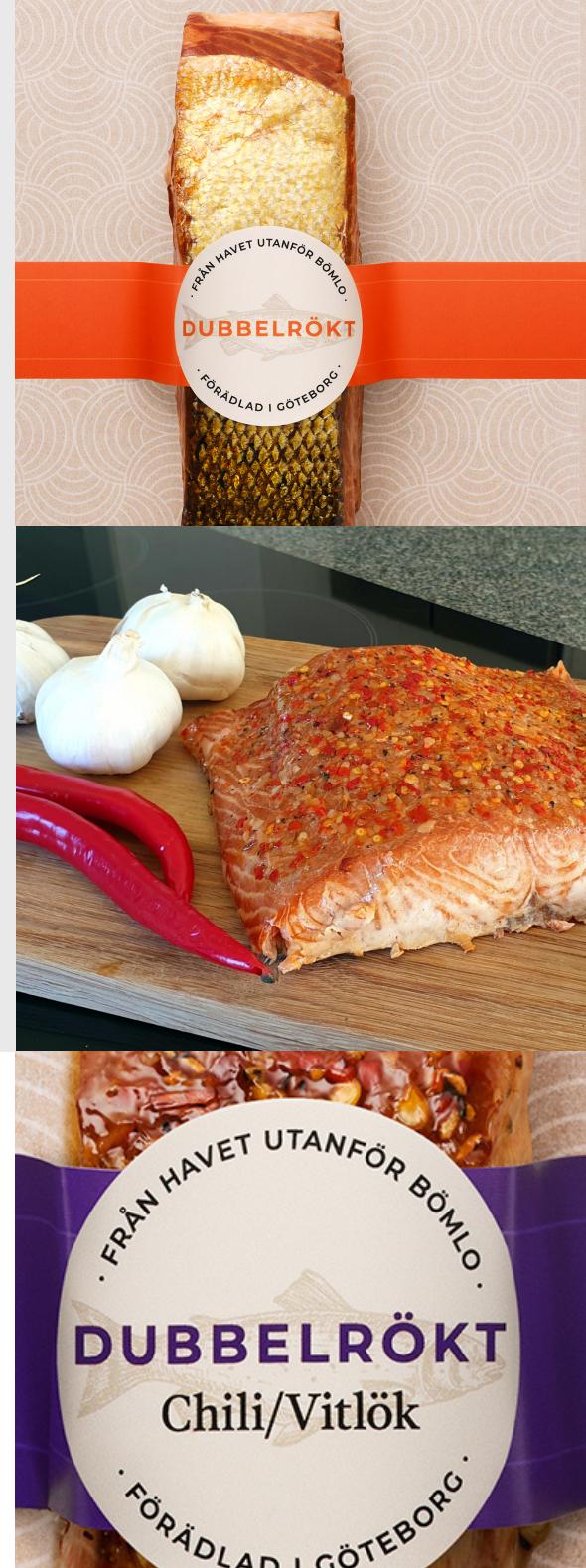
SKU-series: 1200

# Double smoked salmon

A completely unique smoked salmon. It is dry-salted then lightly cold-smoked, the sides should have a mild smoke flavor. The process ends with hot smoking at a temperature of 75°C. The core temperature in the salmon is then between 63-65°C. A mild, juicy, and tasty salmon that combines the best of two smoking techniques.

-  Unspiced
-  Lemon pepper
-  Garlic and chili
-  Wild garlic and chili
  
-  Double fillet
-  Double fillet portion
-  Fillet portion

Species	Atlantic salmon ( <i>Salmo salar</i> )
Preservation	Hot and cold smoked
Shelf life	45 days



## Double smoked salmon, double fillet

A delicious salmon meal adding the best flavors from both the hot smoked and cold smoked process, where two whole fillets are stacked (back to belly) before smoking, giving a consistent amazing flavor.

SKU: 1200

### FEATURE

Preservation:	Smoked and hot smoked
Cut:	Double fillet
Trim:	D-trim+
Skin and scales:	Skin on, scales on
Spices:	Unspiced
Weight (net):	2.2–2.7 kg
Packaging:	Vacuum packed on cardboard
Cardboard size:	530 x 210
Temperature:	Chilled or frozen

## Double smoked salmon, double fillet, lemon pepper

Having added the unique taste throughout the two salmon fillets, the taste is topped with added lemon pepper.

### FEATURE

Preservation:	Smoked and hot smoked
Cut:	Double fillet
Trim:	D-trim+
Skin and scales:	Skin on, scales on
Spices:	Lemon pepper
Weight (net):	2.2–2.7 kg
Packaging:	Vacuum packed on cardboard
Cardboard size:	530 x 210
Temperature:	Chilled or frozen

SKU: 1201

## Double smoked salmon, fillet portion double

The portioned—smaller kitchen version—of our double smoked, double fillet.

### FEATURE

Preservation:	Smoked and hot smoked
Cut:	Double fillet portion
Trim:	D-trim+
Skin and scales:	Skin on, scales on
Spices:	Unspiced
Weight (net):	300–500 g
Packaging:	Vacuum packed w/o cardboard
Cardboard size:	
Temperature:	Chilled or frozen

SKU: 1202



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SKU: 1271



SKU: 1281

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DUBBELRÖKT  
Citronpeppar  
FÖRÄDLAD I GÖTEBORG

SKU: 1282

## Double smoked salmon, fillet portion, 300g retail



Our larger size retail, portioned version of our unique double smoked, double fillet. The stack-back-to-belly—gives a unique consistency of the taste.

FEATURE	VALUE
Preservation:	Smoked and hot smoked
Cut:	Fillet portion
Trim:	D-trim+
Skin and scales:	Skin on, scales on
Spices:	Unspiced
Weight (net):	300 g
Packaging:	Skin packed on cardboard
Cardboard size:	252 x 120
Temperature:	Chilled or frozen

## Double smoked salmon, fillet portion, 125g retail – chili/garlic



FEATURE	VALUE
Preservation:	Smoked and hot smoked
Cut:	Fillet portion
Trim:	D-trim+
Skin and scales:	Skin on, scales on
Spices:	Garlic and chili
Weight (net):	125 g
Packaging:	Skin packed on cardboard
Cardboard size:	252 x 120
Temperature:	Chilled or frozen

## Double smoked salmon, fillet portion, 125g retail – lemon pepper



FEATURE	VALUE
Preservation:	Smoked and hot smoked
Cut:	Fillet portion
Trim:	D-trim+
Skin and scales:	Skin on, scales on
Spices:	Lemon pepper
Weight (net):	125 g
Packaging:	Skin packed on cardboard
Cardboard size:	252 x 120
Temperature:	Chilled or frozen

SKU-series: 1500

# Marinated salmon

Marinated salmon is a true treat—when prepared skilfully. Many will use dried or frozen dill. We use exclusively *freshly picked* mid-summer local dill. No matter season, our marinated salmon tastes and smells of summer.

Marinated salmon is popular on sandwiches, topped with sour cream and mustard sauce.

 Unspiced

 White pepper, black pepper and dill

 Fillet

 Fillet portion

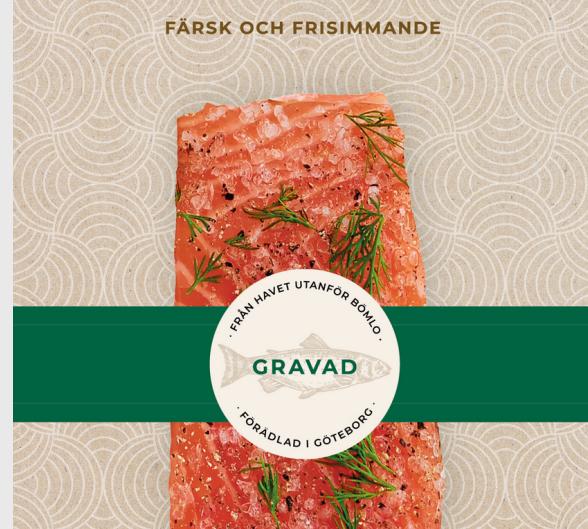
 Sliced fillet

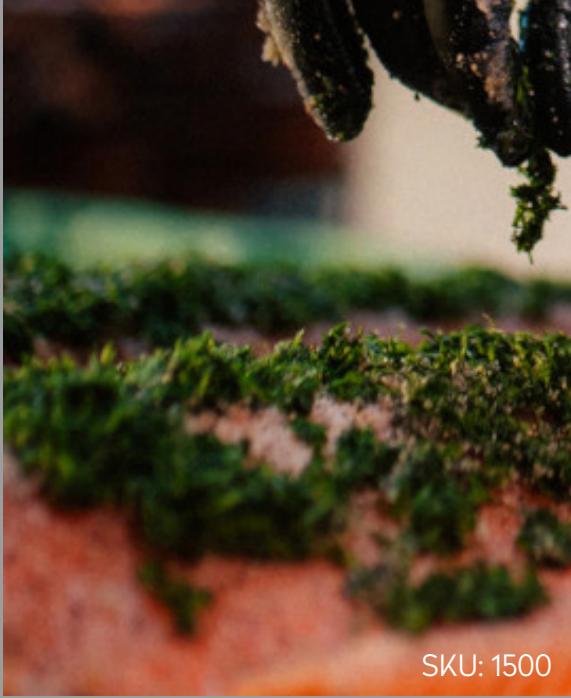
 Bites

Species	Atlantic salmon ( <i>Salmo salar</i> )
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Preservation	Marinated
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Shelf life	45 days
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SKU: 1500

## Marinated salmon, fillet

Our classical HORECA version of a marinated salmon. A full fillet from a large size salmon.

The devil is in the details when marinating salmon. Our dill smells of summer.

### FEATURE

Preservation:	Marinated
Cut:	Fillet
Trim:	D-trim+
Skin and scales:	Skin on, scales on
Spices:	Peppermix (black/white) and dill
Weight (net):	1.3–1.8 kg
Packaging:	Vacuum packed on cardboard
Cardboard size:	530 x 210
Temperature:	Chilled or frozen



SKU: 1501

## Marinated salmon, fillet portion

Our portioned version of marinated salmon fillets. Same taste and texture, suitable for smaller kitchens.

### FEATURE

Preservation:	Marinated
Cut:	Fillet portion
Trim:	D-trim+
Skin and scales:	Skin on, scales on
Spices:	Peppermix (black/white) and dill
Weight (net):	400–600 g
Packaging:	Vacuum packed on cardboard
Cardboard size:	260 x 210
Temperature:	Chilled or frozen

## Marinated salmon, pre-sliced, large consumer packing

A smaller and speedier version of our marinated salmon, with large size D-slices of our deep skinned superior quality fillets.

Serve instantly with mustard sauce.

### FEATURE

Preservation:	Marinated
Cut:	Sliced fillet
Trim:	E-trim+
Skin:	Off (with deep skinning)
Spices:	Peppermix (black/white) and dill
Weight (net):	400–600 g
Packaging:	Vacuum packed on cardboard
Cardboard size:	260 x 210
Temperature:	Chilled or frozen

## Marinated salmon, fillet—pre-sliced

Our full size pre-sliced version of marinated salmon.

SKU: 1503

### FEATURE

Preservation:

### VALUE

Marinated

Cut:

Sliced fillet

Trim:

E-trim+

Skin:

Off (with deep skinning)



Spices:

White pepper, black pepper and

Weight (net):

1.2–1.5 kg

Packaging:

Vacuum packed on cardboard

Cardboard size:

530 x 210

Temperature:

Chilled or frozen

## Marinated salmon, smaller fillet

SKU: 1504

### FEATURE

Preservation:

### VALUE

Marinated

Cut:

Fillet

Trim:

D-trim+

Skin and scales:

Skin on, scales on



Spices:

White pepper, black pepper and

Weight (net):

0.9–1.2 kg

Packaging:

Vacuum packed on cardboard

Cardboard size:

500 x 160

Temperature:

Chilled or frozen

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SKU: 1571

## Marinated salmon, fillet portion, 300g retail

Our skin-packed retail version of marinated salmon, as a fillet portion.

The freshness of the dill makes it stand out: looks fresh—tastes of summer.



### FEATURE

Preservation:

### VALUE

Marinated

Cut:

Fillet portion

Trim:

D-trim+

Skin and scales:

Skin on, scales on

Spices:

Unspiced

Weight (net):

300 g

Packaging:

Skin packed on cardboard

Cardboard size:

253 x 183

Temperature:

Chilled or frozen

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## Marinated salmon, pre-sliced, 150g retail



A small pre-sliced ready-to-serve retail version of our marinated salmon.

Stands out both in brand and taste.

### FEATURE

Preservation:	Marinated
Cut:	Sliced fillet
Trim:	E-trim+
Skin:	Off (with deep skinning)
Spices:	Unspiced
Weight (net):	150 g
Packaging:	Skin packed on cardboard
Cardboard size:	253 x 183
Temperature:	Chilled or frozen

### VALUE

SKU-series: 1600

# Chef's BBQ salmon

A unique preparation involving salt soaking, (cold) smoking and marinating, leading to a not-ready-to-eat product, but with amazing qualities on a chefs BBQ or grill. "A salmon with an attitude".

 Unspiced

 Turkish pepper

 Fillet

 Fillet portion



## BBQ chef's salmon, fillet—Turkish pepper

image missing

SKU: 1600

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SKU: 1671

Our HORECA version of our uniquely prepared salmon fillet.

Will enhance any party or occasion when served after a BBQ.

### FEATURE

Preservation:	Light smoked and marinated
Cut:	Fillet
Trim:	D-trim+
Skin and scales:	Skin on, scales on
Spices:	Turkish pepper
Weight (net):	1.3–1.8 kg
Packaging:	Vacuum packed w/o cardboard
Cardboard size:	
Temperature:	Chilled or frozen

## BBQ chef's salmon, 350g retail—Turkish pepper



Our retail version of the BBQ chef's salmon. Shipped with a simple user guide for BBQ.

### FEATURE

Preservation:	Light smoked and marinated
Cut:	Fillet portion
Trim:	D-trim+
Skin and scales:	Skin on, scales on
Spices:	Turkish pepper
Weight (net):	350 g
Packaging:	Skin packed on cardboard
Cardboard size:	253 x 183
Temperature:	Chilled or frozen

# Raw material

In the North Sea outside the Norwegian isle of Bømlo, our salmon swims free in extra-large cages. Together with carefully selected feed, this ensures that they remain healthy. The salmon is filleted pre-rigor (within four hours). This guarantees that the flavour, texture and nutritional value are all pristine.

The salmon is then shipped (as pre-rigor) along the Norwegian fjords and across the Norwegian mountains to reach our factory in Gothenburg only 3 days after it was swimming in the cold Atlantic ocean.

Arriving in Gothenburg, the salmon fillets are received at the prime harbour facilities, pin bones are removed, and each fillet is finally trimmed by hand by our one of our seafood experts—ready for our famous processing methods.

# Atlantic salmon



Species	Atlantic salmon ( <i>Salmo salar</i> )
Preservation	Chilled
Quality	Superior (SUP)
Treatment	Head on gutted (HOG)
Weight classes	3–4, 4–5 and 5–6 kg
Origin	Norway-farmed
Packing station	H82
Certification	Halal

Energy ..... 932kj/224kcal

## Nutrients

Protein ..... 20g

Fat ..... 16g

Saturated fatty acids ..... 3g

Trans fatty acids ..... 0g

Monounsaturated fatty acids ..... 5.9g

Polyunsaturated fatty acids ..... 5g

Cholesterol ..... 80mg

Carbohydrates, in total ..... 0g

## Vitamins

Vitamin a ..... 26RAE

Vitamin d ..... 10<03BC>g

Riboflavin ..... 0.11mg

Folate ..... 7<03BC>g

Vitamin b12 ..... 3.5<03BC>g

## Minerals

Iron ..... 0.3mg

Selenium ..... 30<03BC>g





# Spices

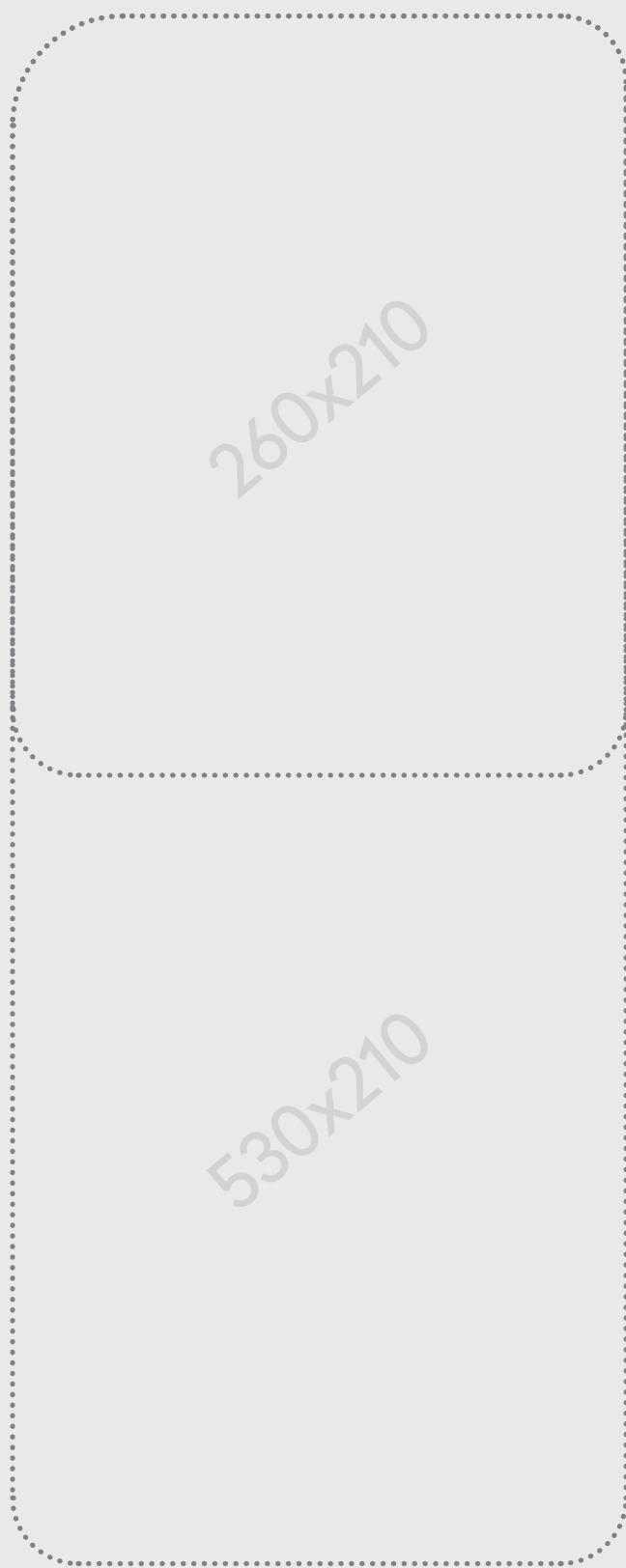
Savolax have started out a small chef's driven enterprise, and has more than most seafood processors developed a unique range of tastes and flavours. The key is in a fine tuned selection of spices and herbs applied.

Spices	Unspiced	Black pepper	Dill and peppers	Garlic and chili	Honey	Lemon pepper	Orange	Red onion and rose	Turkish pepper	Wild garlic and chili
Dubbelrökt	✓			✓		✓				✓
Gravad	✓		✓							
Grillmästarlax	✓									✓
Kallrökt	✓									
Varmrökt	✓	✓		✓	✓	✓				

# The cardboards

Almost all salmon products are—for the benefit of the chefs—presented on a cardboard. The six different cardboard sizes are outlined in this section.

The outlines are in a scale of 4 : 10.



252x120

500x160

210x80

253x183

# Seafood glossary

The world of salmon is highly diverse, and salmon comes in a wide range of versions. In this chapter we give you the key terminology used to describe our delicious high quality processes salmon products.



## Chef's BBQ salmon

A unique preparation involving salt soaking, (cold) smoking and marinating, leading to a not-ready-to-eat product, but with amazing qualities on a chefs BBQ or grill.

## Double fillet

Labour intensive process of stacking two fillets—back to belly—giving a (more) equal thickness in preparation for a hot smoking process.

## Double smoked

Starting by following a standard cold smoking procedure, but with a shorter smoking period (less than half), then performing a full hot smoking procedure, leading to a product with the best of the worlds, reaching the desired core temperature.

## Fillet

A cut of fish which consists of one (normally boneless) side of the fish, either skin on or skin off.

## Fillet portion

Fillets that have been cut vertically into portions. The weight of each portion can be either fixed or variable.

## Hot smoked salmon

Similar to (cold) smoked salmon, but instead of dry-curing, the fish gets a wet brine (a.k.a. salty water) and is then smoked at temperatures above 120°C (compared to cold smoked with a temperature at up to 000°C).

## Hulda glace

A special in-house super-tasty and sweet glace named after the famous seafood trader Hulda Sköldberg (1876–1940), being a female pioneer of Swedish seafood at the outset of the 20th century, appointed royal supplier to the Swedish king.

## Marinated salmon

Marinated salmon is (typically) fillets that have been submerged in a marinade—a mixture of mostly liquids, spices and herbs—for a period of time. The marinade's flavours soak into the salmon flesh, seasoning the entire salmon fillet. The marination process both preserves and adds a unique taste and texture to the meat.

## **On cardboard**

The product is packed and presented to the consumer on a thick stable cardboard. The cardboards are of different sizes and colours.

## **Retail products**

A version of a product class prepared for the retail market. The product has smaller portions, and the packaging is more branded and labeled more extensively with product descriptions.

## **Scales on/off**

Whether or not the scales have been removed (scratched off) on a salmon product (with skin on).

## **Skin on/off**

Whether the skin of (typically) the fillet has been removed as part of the processing of the salmon. The skinning can be done narrow or deep, where the deep skinning will remove the (brown coloured) fat layer beneath the skin.

## **Skin packed on plate**

The highly branded, most consumer oriented range of the product spectre, where the product is placed on a designed plate, and covered by a thin plastic layer giving a “perfect” contour and colour visual of the products.

## **Sliced**

The process of diagonally (D-slices) or horizontally (long cut) slice (typically smoked or cured) salmon fillets into thin slices.

## **Smoked salmon**

Smoked salmon is (typically) fillets that have been cured and cold smoked. The smoking process preserves and adds a unique taste and flavour to the meat.

## **Trimmed**

The extent of cutting the edges of a standard salmon fillet, taking away e.g. the belly fat, ranging from A (less trimmed) to D/E (highly trimmed). We use D or E trim on all products, and do additional manual trimming to fit the products nicely to the packaging.

## **Unspiced**

A processed and preserved (e.g. hot smoked) salmon product with no (extraordinary) spices, herbs or glaces applied to the surface after or during the conservation process.

## **Vacuum packed on plate**

The more HORECA oriented part off the products range. The product is located on a plate, put into a plastic bag (thicker than the skin), vacuumed and sealed. Vacuum preserves the product better while frozen than skin.

## **Vacuum packed w/o plate**

Same as "Vacuum packed on plate", but the plate is omitted to avoid crushing of the products (applies to warm smoked salmon).