

## The Hot Smoked Salmon

*This classic and versatile salmon is both smoked and cooked in our kilns. Full of flavour and with an excellent texture, this product lends itself to many uses.*

Excellence begins with the sourcing of consistent quality raw materials and ingredients to the required standards and our purchasing policy ensures that everything is procured from a select list of approved suppliers.

Our process begins with the selection of the finest salmon; they are filleted in our state of the art plant using some of the most modern equipment available in the industry. Curing starts with the fillets being covered with a dry salt and sugar mix, the fillets are chilled until the salt content has reached the optimum level. The sides are then smoked and cooked in our kilns to produce a salmon that is golden in colour with a moist, flaky texture.



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All our processes, products and controls strictly adhere to guidelines which ensure full traceability for any product, ingredients and packaging. Our comprehensive HACCP and Quality Management System ensure to BRC Global Standards for Food Safety

Highland Smoked Salmon undertakes a comprehensive HACCP study for each product produced, the HACCP study is based on Codex Alimentarius principles; Each HACCP forms the basis of the quality management system that is documented to address the sections of the BRC Global Standard for Food Safety. The Quality Control Department is responsible for the maintenance and continual improvement of the Quality Management System.

Our hot smoked salmon is available as whole trimmed sides and portions.

Highland Smoked Salmon also produce:-

**The Traditional Smoked Salmon**

**The Gravavlax Salmon**

**The Inverlochry Smoked Salmon**

