

## The Inverlochy Vintage Salmon

*Highland Smoked Salmon is located at the western end of the Great Glen at the foot of Ben Nevis; outside the historic town of Fort William. Inverlochy is an historic region of Lochaber with its own 13th Century Castle. We felt it was appropriate to give our vintage salmon a reference to its historic and extraordinary birthplace.*

Inverlochy Vintage is unique. Traditionally cured, the salmon is smoked using oak. Once this is complete and the salmon has rested it is then smoked again using beech. This double smoke results in a cold smoked salmon that has a definitive appearance and aroma. The flavour is reminiscent of smoked salmon that was produced in Scotland hundreds of years ago using time honoured, traditional smoking methods. And so with this distinguished product we had to find a way of letting our customers know how special it is. So the term "Vintage" was given to this salmon.



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. Once washed our salmon are smoked using a mixture of oak and beech wood to achieve the perfect flavour profile. When fully rested the fillets are processed to our customers requirements.

*The Inverlochy Vintage*



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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.

We feel that the essence of Inverloch Vintage smoked salmon is best appreciated with a D Cut slice as this offers the palate the complete flavour profile.

Highland Smoked Salmon also produce:-

**The Gravadlax Salmon**

**The Hot Smoked Salmon**

**The Traditional Smoked Salmon**

