Date of creation: 12/10/2024

SALMONE SCOZZESE WHOLE

CODE	94052
COUNTRY OF ORIGIN	Italy, Friuli Venezia Giulia
WEIGHT	2,3 kg circa

Superior quality Scottish salmon, delicately cold smoked

DESCRIPTION	Superior quality Scottish salmon, delicately cold smoked
APPEARANCE	The meats are orange-red in colour, compact and firm
TASTE	Sweet, with a good balance of flavour, delicately smoked
PRODUCER	Friultrota - San Daniele del Friuli (UD) - Friuli Venezia Giulia
OUR SELECTION	The smoking takes place in traditional smokehouses, subjecting the product to more or less long periods of exposure to the smoke generated by the flameless combustion of wood flours, shavings and aromatic berries. This long and complex processing method is capable of make the most of the raw material and guarantees an antiseptic, antioxidant, preservative and flavouring action
CURIOSITY	Open and highly oxygenated seas such as those surrounding Scotland and Ireland offer salmon a high quality of life and nutrition. The salmon Scots and Irish, having to face very strong sea currents, develop a remarkable strength and musculature; this ultimately results in a very consistent meat, easy to cut, very tasty on the palate
SUGGESTIONS	To be served on warm, lightly buttered croutons, or with a drizzle of extra virgin olive oil and a side of rocket. Also excellent in preparation of first courses

© VALSANA S.R.L. - Via degli Olmi 16 - 31010 Godega di Sant'Urbano (TV)
This document has only an informative purpose and does not represent the technical sheet of the product