

## SALMONE SELVAGGIO RED KING IN CASE



CODE	94064
COUNTRY OF ORIGIN	Italy, Friuli Venezia Giulia
WEIGHT	80 g

Red King wild salmon, cold smoked, ready to use

DESCRIPTION	Red King salmon, cold smoked, manually sliced into a long slice
APPEARANCE	The bright red colour meat is firm and compact, particularly lean
TASTE	Very delicate with a light smoky note
PRODUCER	Friultrota - San Daniele del Friuli (UD) - Friuli Venezia Giulia
OUR SELECTION	Wild Red King salmon from Friultrota is caught with a hook and frozen directly on board to ensure the highest possible quality of raw material. It is proposed without protective film: the special processing ensures that the product remains soft even on the surface
CURIOSITY	The Red King of Friultrota is a wild salmon, unlike other Red King that come from farms. It's the largest species in Alaska: it measures between 75 cm and 1 m and has an average weight between 8 and 9 kg, even if it can reach the 20 Kg. It is fished from May to September from the Gulf of Alaska up to the Kotzebue Strait and all year round in the southeast of Alaska, reason so you find it fresh in any season
SUGGESTIONS	To better appreciate the product, it is recommended to open the package at least 20 minutes before consumption