

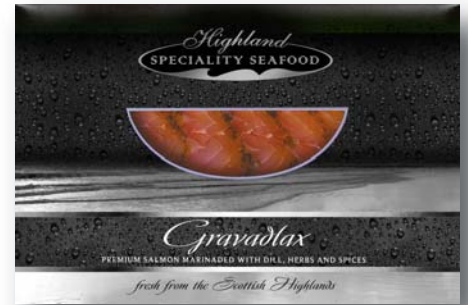
The Gravadlax Salmon

We have given this Scandanavian classic a fresh and modern flavour by lightly smoking our salmon before seasoning with herbs and spices. We also offer a smooth and creamy honey, mustard and dill sauce as a perfect accompaniment.

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 dusted with our bespoke gravadlax seasoning and processed to our customers requirements.



The Gravadlax Salmon

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.

This traditional smoked salmon is available as d cut packs and d cut and trimmed sides. Please discuss your requirements with us.

Highland Smoked Salmon also produce:-

The Traditional Smoked Salmon

The Hot Smoked Salmon

The Inverlochry Smoked Salmon

