

# Nor-Sea Retail: Hot Smoked



Hot smoking is the process of curing fish by smoking to an optimum temperature of 70°C in order to cook the flesh.

To create the rich smoke flavour we use the finest beech chips to give an authentic smoke taste.

After smoking the fish for a number of hours the products are then ready to eat.

## Pre-Packed Products - Available in skin pack and vacuum pack



Smoked Mackerel Fillets  
Plain or Peppered



Smoked Mackerel Strips  
Plain



Smoked Herring Fillets  
Plain or Peppered



Atlantic Salmon Slices

## Counter Products

Hot smoked mackerel fillets,  
produced in bulk boxes  
of 1-2kg





Cold smoking is the process of curing fish by smoking at a temperature no greater than 33°C to avoid cooking the flesh.

Slowly smoking the fish over a few hours using beech chips creates a sweet flavour and aroma. The product is then ready to cook.

## Pre-Packed Products



Boned Kippers



Kipper Fillets with Butter



Whole Kippers  
(Dyed or undyed)



# Nor-Sea Export Market



## Export Products

Hot Smoked Mackerel  
Plain or Peppered



Scottish Haddock Fillets



Whole Dyed  
Kippers



Scottish Kipper  
Fillets with Butter



## Packaging Formats:

Available in cartonette or vacuum pack.



# IFC Retail: Brisling Sardines



Brisling sardines are tiny delicious fish caught in the icy waters of the North Atlantic during prime winter catching months. Naturally rich in omega 3 and considered by epicures globally as the best sardine type product in their category.

## Product options:

- 6-12 fish per can (single layer)
- 12-22 fish per can (double layer)
- Unsmoked, light smoked or kiln smoked
- Dingley can (105g, 106g or 110g)
- Extensive range of recipes and oils
- OU or OUP kosher accreditation
- Halal Food Authority accreditation

## Product features:

- Small fish
- No noticeable scales
- Traditionally hand packed
- 'Natural' smoke
- No artificial colours, flavours or preservatives
- Ready to eat
- Minimum shelf life 3 years

When smoking we use wood chips from a combination of 'Douglas Fir', 'Oak' and 'Beech'.

## Packaging options:



Lithographic can



Cartonette



Traditional paper wrap



Film wrap



# IFC Retail: Mackerel



Our mackerel fillets are skinless and boneless and use North Atlantic mackerel, highly valued for its rich oil content and succulent texture.

## Product features:

- Skinless & boneless
- Prime size mackerel fillets
- 90g, 125g or 170g can size options
- Extensive range of recipes and oils
- Natural production process
- No artificial colours, flavours or preservatives
- Ready to eat
- Minimum shelf life 3 years

## Packaging options:



Lithographic can



Economy shrink wrap 3 x 125g



Cartonette



100g pouch

