

SMOKED SALMON



SMOKED SALMON, including **FARM-RAISED ATLANTIC SALMON** and **WILD PACIFIC KING SALMON**, is also known as **NOVA**, **NOVA SALMON**, **EASTERN** and **GASPE**. We cure the salmon in a mild salt and brown sugar brine for up to one full week before cold smoking it (not cooking), over a blend of fruitwoods for up to 24 hours. The result is a mildly smoky and slightly salty flavor with a silky texture that practically melts in your mouth.

ACME SMOKED FISH CORP. 26-56 Gem Street, Brooklyn, NY 11222 • Tel: (718) 383-8585
Fax (718) 383-1995 • e-mail: info@acmesmokedfish.com

HOT SMOKED FISH



WHITEFISH, BAKED OR KIPPERED SALMON, CHUBS, SABLE (ALASKAN BLACK COD), BROOK TROUT, WHITING, PLAIN AND PEPPERED BLUEFISH, PLAIN AND PEPPERED MACKEREL are among the popular hot smoked delicacies we offer. We begin the process with the highest quality fish available. Our fish come from across the U.S., South America and from many other regions of the world. Hot smoked fish are first brine cured, then smoked at a higher temperature than our cold smoking process, to produce a moist, flaky, cooked fish with a delicate smoke flavor.

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RETAIL PACKAGED SALMON



SMOKED SALMON AND LOX, THE SIGNATURE PRODUCTS OF ACME SMOKED FISH, are available in vacuum packages in convenient sizes that offer retail display and pricing flexibility as well as consumer appeal. Vacuum-sealed immediately after processing, each package is coded to assure the highest levels of quality and freshness.

Our retail packaged salmon products include Atlantic Smoked Salmon, Pastrami Flavored Smoked Salmon, Mesquite Smoked Salmon, Jalapeño Smoked Salmon, Gravlax, All-Natural Smoked Salmon, Nova Snacks and salt-cured Lox. We also offer Imported Scottish, Norwegian and Irish Smoked Salmon. Vacuum package sizes range from 3 oz to 16 oz.



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PRE-PACKAGED SMOKED FISH



SMOKED SALMON, WHITEFISH, BAKED OR KIPPERED SALMON, CHUBS, SABLE (ALASKAN BLACK COD) AND WHITING

are available from Acme prepackaged and ready for retail. Our prepackaged products are made from the same superior quality smoked salmon and hot smoked fish that we sell in bulk. Featuring consumer-friendly portions, these packages are easy to handle and time-saving for retailers.



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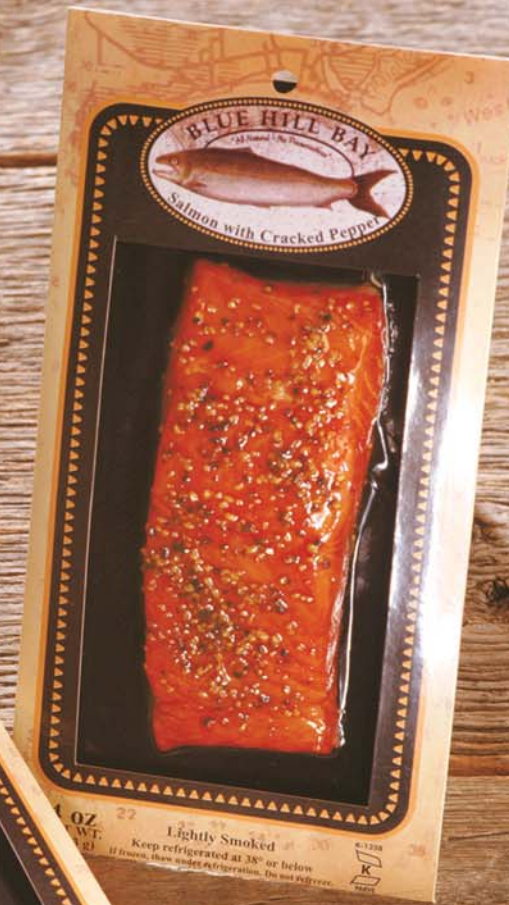
SALADS & HERRING



WHITEFISH SALAD, BAKED SALMON SALAD and **HERRING** are among the prepared products for which we are famous. Our Whitefish Salad is made with Acme's own salt cured and hot smoked whitefish and mayonnaise to produce a delicacy that's hailed throughout the industry. One taste tells the whole story. Available in sizes ranging from 7 oz. ready-to-serve retail tubs to 5 lb. institutional containers.

The Baked Salmon Salad is made from our hot smoked or kippered salmon which is combined with mayonnaise to form an incredibly delicious spread for any and all occasions. Available in 7 oz. and 5 lb. containers.

Acme's finest North Atlantic Herring is available as hand-selected whole Fillets in Wine or Cream Sauce, Whole Salt Herring and Salt Fillets, Rollmops, Whole Schmaltz and Schmaltz Fillets, and Chopped Herring Salad. Sizes range from consumer-sized 7 oz. containers of chopped herring salad and 12 oz. jars of herring in wine or cream sauce to 100-count tubs for deli and food service. Package sizes vary by product.



BLUE HILL BAY PRESENTS OUR NEW 4 OZ. PACKAGES OF BAKED SALMON

- Ready to Eat
- Plain or Cracked Pepper
 - Unique Packaging
 - 21 Day Shelf Life
- 12 - 4 oz. Packages to a Box
- Easy Recipe on Back

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