HIGHLAND FARMS

THE SALMON & SEAFOOD SPECIALISTS

PRODUCT CATALOGUE

Our mission is to drive innovation, develop market position while maintaining our reputation for quality and reliability.

JONATHAN BROWN

CEO & FOUNDER

Accreditations...

Highland Farms is a leading processor of farmed seafood with 40 years of industry experience, we're proud to showcase our impressive production capabilities. With access to more than 60,000 tons of sustainable Atlantic Salmon annually, we're major players in high-volume production. Our strength lies in our vertically integrated supply chain, which spans from sourcing whole fish to delivering delightful pet treats right to your doorstep.

- BAP Certified
- ASC Certified
- MSC Certified
- GFSI Certified
- FDA Registered
- USDC Inspections
- EU Plant Registered
- HACCP Program
- FDACS Inspected

Our Brands...

Welcome to our seafood universe, we proudly present our retail brands, each a testament to our commitment to quality, sustainability, and culinary innovation.

HIGHLAND FARMS
THE SALMON & SEAFOOD SPECIALISTS

FINEST QUALITY SALMON
Est. 1983
GRANTS
Oak Smoked
PREMIUM SMOKED

THE SECRET SMOKEHOUSE

SUSTAINABLY FARMED
ATLANTIC SALMON
Surfsnax

AMERICAN SALMON™
The Purist Salmon

Patagonian
SALMON PORTIONS
OCEAN RAISED

Snif-Snax™
Treating Pets Like Family

Our Products

BRINGING THE ALLURE OF OUR SMOKEHOUSE
TO YOUR TABLE.

COLD SMOKED

Smoked Salmon Fleurettes (9 Pcs or 12 Pcs)

Our award-winning oak smoked salmon is wrapped around cream cheese and vacuum sealed and ready to serve. These fleurettes offer the ultimate in quality taste and texture - available in a range of pieces.

- Oak Smoked Salmon
- 9 or 12 Pieces
- Ready to Eat
- Rich in Omega-3
- Antibiotic Free

INGREDIENTS:
Premium Farmed Atlantic Salmon, Cream Cheese (Milk, Full Fat Soft Cheese, Salt), Purified Sea Salt, Natural Cane Sugar, Natural Oak Smoke.

SHELF LIFE:
Frozen: 24 months from production.
18 months DC arrival. Thawed: 30 days.
After opening: 7 days.
Delivered Fresh: 45 days.

STORAGE & DISTRIBUTION:
Frozen & Refrigerated

PRODUCT/PACKAGING:
10 x 9 pcs. 6 lbs per case.

BRANDING:
Grants Oak Smoked

Grants Smoked Salmon Fleurettes
Retail Packs (9Pcs or 12 Pcs)
Short Name: Fleurettes

Manufacturer Code: GOSFLRX where x = number pieces
Type of Weight: Distinct Pieces
Country of Origin: Product of the UK
Method of Storage and Distribution: Frozen and Refrigerated
Intended Use / Consumer: Ready To Eat by General Public and Foodservice

Process:

The superior quality of Grants Traditional Scottish Smoked Salmon was recognized with a 3-star award in the Great Taste awards. The judges praised its “beautiful presentation... melting texture and delicate and complex taste.” For our company’s core product to win such an award is testament to our dedication to quality.

We employ time-honored smoking methods, perfected through generations, to provide a consistently succulent texture and delicate flavor. Each side is dry cured with natural sea salt and brown sugar then gently smoked over oak wood chips. This creates a full distinctive flavor. Once smoked, the salmon is wrapped around cream cheese and vacuum sealed and ready to serve. These fleurettes offers the ultimate in quality taste and texture - available in a range of pieces.

Nutrition Facts

Servings per container Varied
Serving size 73g (3 Fleurettes)

Amount per serving
Calories 138

	% Daily Value*
Total Fat 8.7g	**11%**
Saturated Fat 4g	**20%**
Trans Fat 1g	
Cholesterol 43mg	**14%**
Sodium 616mg	**27%**
Total Carbohydrate 3.8g	**1%**
Dietary Fiber 1g	**4%**
Total Sugars 0.6g	
Includes Added Sugars 0.6g	**1%**
Protein 11.1g	
Vitamin D 2mcg	9%
Calcium 34mg	3%
Iron 1.1mg	6%
Potassium 290mg	5%

*The % Daily Value (DV) tells you how much a nutrient in a serving contributes to a daily diet. 2000 calories a day is used for general nutrition advice.

Ingredients:

Premium Farmed Atlantic Salmon (Salmo Salar).
Cream Cheese (milk, full fat soft cheese, salt).
Purified Sea Salt.
Natural Cane Sugar.
Natural Oak Smoke.

Microbiological

TPC<150,000 cfu/g
E Coli < 3 MPN/g
S Aureus <10 cfu/g
Salmonella sp. ND in 25g
L Mono ND in 25g

Packaging Details:

Packed: 10x9 pcs. ~6 lbs per case.
Case Size: 16 in x 6 in x 8 in.
Cases / Pallet: 20 Ti, 9 Hi. 180 cases.
Case Style: Display Case.
Pallet: 48 in x 40 in x 76 in.

Shelf-Life Details:

Frozen: 24 months from production. 18 months DC arrival.
Thawed: 30 days.
After opening: 7 days.
Delivered Fresh: 45 days.

Quality Assurances:

HACCP Program
BAP Certified RP10081
FDA 19333002078
USDC 608736
EU
Florida Dept of Agriculture 397416

Distributed Exclusively by Highland Farms Ltd.
Tel: 786 824 9964. Email sales@highlandfarms.net

HIGHLAND FARMS
THE SEAFOOD SPECIALISTS

PORTIONS

Lemon Butter Atlantic Salmon Portions 7oz (198g)

Experience the premium taste of our baked Atlantic salmon, sourced from Scotland and Norway. Succulent and flavorful, each fillet is meticulously baked to retain its natural moisture and delicate texture.

- 1x Portions
- Ready to Bake
- Lemon Butter
- Rich in Omega-3
- Antibiotic Free
- BAP Certified

INGREDIENTS:
Atlantic Salmon, Lemon & Garlic Butter (Unsalted Butter (Sweet Cream, Natural Flavor), Garlic Puree, Lemon Juice, Lemon Zest, Parsley, Chives, Sea Salt, Black Pepper).

SHELF LIFE:
Frozen: 24 months from production.
18 months DC arrival. Thawed: 30 days.
After opening: 7 days.
Delivered Fresh: 45 days.

STORAGE & DISTRIBUTION:
Frozen & Refrigerated

PRODUCT/PACKAGING:
24 x 7oz per case

BRANDING:
Highland Farms

Salmon Portions with Lemon Herb Butter 7oz

Short Name: Salmon with Lemon Butter

Manufacturer Code: HFSLMLMNBTR
Type of Weight: 7oz Fixed Weight
Country of Origin: Product of the USA
Method of Storage and Distribution: Frozen and Refrigerated
Intended Use / Consumer: To be cooked by General Public and Foodservice

Microbiological

TPC<150,000 cfu/g
E Coli < 3 MPN/g
S Aureus <10 cfu/g
Salmonella sp. ND in 25g

Shelf-Life Details:

Frozen: 24 months from production. 18 months DC arrival.
Thawed: 30 days.
After opening: 7 days.
Delivered Fresh: 45 days.

Quality Assurances:

HACCP Program
BAP Certified RP10081
FDA 19333002078
USDC 608736
EU 3016446958
Florida DACS 397416

Packaging Details:

Packed: 24x7oz per case
Case Size: 20 in x 13 in x 5 in.
Cases / Pallet: 7 Ti, 14 Hi. 98 cases.
Pallet: 48 in x 40 in x 76 in.

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HIGHLAND FARMS
THE SEAFOOD SPECIALISTS

OTHER SPECIES

Smoked
Ahi Tuna 3oz (85g)

Whole Ahi Tuna Loins are cured with a sea salt and sugar mix. Then are then smoked and conditioned. After conditioning they are then trimmed and sliced and the slices are placed onto a gold board, with the sesame oil hand poured and seeds hand sprinkled.

- Ready to Eat
- Gently Smoked
- Wild Caught
- BAP Certified

INGREDIENTS:
Ahi Tuna, Sea Salt, Olive Oil, Sesame Oil, Sesame Seeds, Hardwood Smoke.

SHELF LIFE:
Frozen: 24 months from production.
18 months DC arrival. Thawed: 30 days.
After opening: 7 days.
Delivered Fresh: 45 days.

STORAGE & DISTRIBUTION:
Frozen & Refrigerated

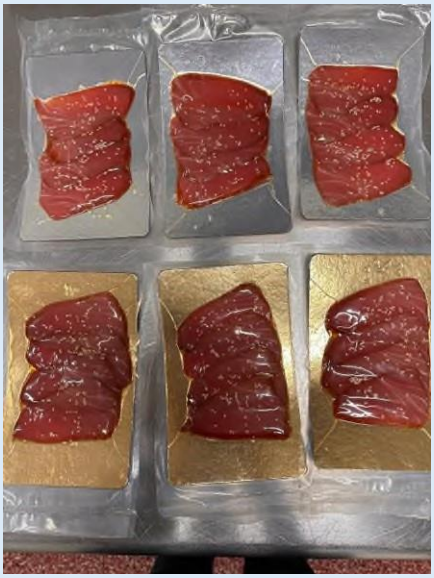
PRODUCT/PACKAGING:
24 x 3oz. 4.5lbs per case.

BRANDING:
Secret Smokehouse

Secret Smokehouse Smoked Tuna Sliced 3oz with Sesame Retail Packs (3oz)

Short Name: 3oz Tuna

Manufacturer Code: SSSMKDTN3oz
Type of Weight: 3oz Fixed Weight
Country of Origin: Product of the USA
Method of Storage and Distribution: Frozen and Refrigerated
Intended Use / Consumer: Ready To Eat by General Public and Foodservice



Process:

Whole Ahi Tuna Loins are cured with a sea salt and sugar mix. Then are then smoked and conditioned. After conditioning they are then trimmed and sliced and the slices are placed onto a gold board, with the sesame oil hand poured and seeds hand sprinkled.

The packs are then vacuum packed and frozen to keep the integrity and nutritional value of the smoked tuna. Each pack is then placed inside a printed cardboard sleeve.

Ingredients:

Ahi Tuna
Sea Salt
Olive Oil
Sesame Oil
Sesame Oil
Sesame Seeds
Hardwood Smoke

Microbiological

TPC<150,000 cfu/g
E Coli < 3 MPN/g
S Aureus <10 cfu/g
Salmonella sp. ND in 25g
L Mono ND in 25g

Packaging Details:

Packed: 24x3oz. 4.5 lbs per case.
Case Size: 12 in x 8 in x 7 in.
Cases / Pallet: 20 Ti, 10 Hi. 200 cases.
Pallet: 48 in x 40 in x 76 in.

Shelf-Life Details:

Frozen: 24 months from production. 18 months DC arrival.
Thawed: 30 days.
After opening: 7 days.
Delivered Fresh: 45 days.

Quality Assurances:

HACCP Program
BAP Certified RP10081
FDA 19333002078
USDC 608736
EU
Florida Dept of Agriculture 397416

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HIGHLAND FARMS
THE SEAFOOD SPECIALISTS

BAKED & FLAKED

Baked & Flaked Atlantic Salmon 8oz (227g)

A perfect addition, whether sprinkled over salads to elevate their flavor or added to omelettes for a delightful twist. Also try adding to pasta, pizza or rice dishes.

- Fully Cooked
- Ready to Eat
- Rich in Omega-3
- Antibiotic Free
- BAP Certified

INGREDIENTS:
Atlantic Salmon, Salt.

SHELF LIFE:
Frozen: 24 months from production.
18 months DC arrival. Thawed: 30 days.
After opening: 7 days.
Delivered Fresh: 45 days.

STORAGE & DISTRIBUTION:
Frozen & Refrigerated

PRODUCT/PACKAGING:
24 x 8oz per case

BRANDING:
Highland Farms

Highland Farms Salmon, Baked and Flaked

Short Name: Baked and Flaked

Manufacturer Code: SLMBKDFLKS
Type of Weight: 8oz Fixed Weight
Country of Origin: Product of the USA
Method of Storage and Distribution: Frozen and Refrigerated
Intended Use / Consumer: Ready to Eat by General Public and Foodservice

Microbiological

TPC<150,000 cfu/g
E Coli < 3 MPN/g
S Aureus <10 cfu/g
Salmonella sp. ND in 25g

Shelf-Life Details:

Frozen: 24 months from production. 18 months DC arrival.
Thawed: 30 days.
After opening: 7 days.
Delivered Fresh: 45 days.

Quality Assurances:

HACCP Program
BAP Certified RP10081
FDA 19333002078
USDC 608736
EU 3016446958
Florida DACS 397416

Packaging Details:

Packed: 24x8oz per case
Case Size: 16.5 in x 11 in x 4.5 in.
Cases/Pallet: 9 Ti, 14 Hi. 126 cases.
Pallet: 48 in x 40 in x 76 in.

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HIGHLAND FARMS
THE SEAFOOD SPECIALISTS

PORTIONS

Hot Smoked Atlantic Salmon Portions 5oz (141g)

A perfect addition, whether sprinkled over salads to elevate their flavor or added to omelettes for a delightful twist. Also try adding to pasta, pizza or rice dishes.

- 1x Portions
- Fully Cooked
- Ready to Eat
- Rich in Omega-3
- Antibiotic Free
- BAP Certified

INGREDIENTS:
Atlantic Salmon, Salt, Sugar, Hardwood Smoke.

SHELF LIFE:
Frozen: 24 months from production.
18 months DC arrival. Thawed: 30 days.
After opening: 7 days.
Delivered Fresh: 45 days.

STORAGE & DISTRIBUTION:
Frozen & Refrigerated

PRODUCT/PACKAGING:
Packed: 24 x 5oz per case

BRANDING:
Highland Farms

Highland Farms Hot Smoked Salmon Portion 5oz

Short Name: Hot Smoked 5oz

Manufacturer Code: HFLHSS5oz
Type of Weight: 5oz Fixed Weight
Country of Origin: Product of the USA
Method of Storage and Distribution: Frozen and Refrigerated
Intended Use / Consumer: Ready to Eat by General Public and Foodservice

Microbiological

TPC<150,000 cfu/g
E Coli < 3 MPN/g
S Aureus <10 cfu/g
Salmonella sp. ND in 25g

Shelf-Life Details:

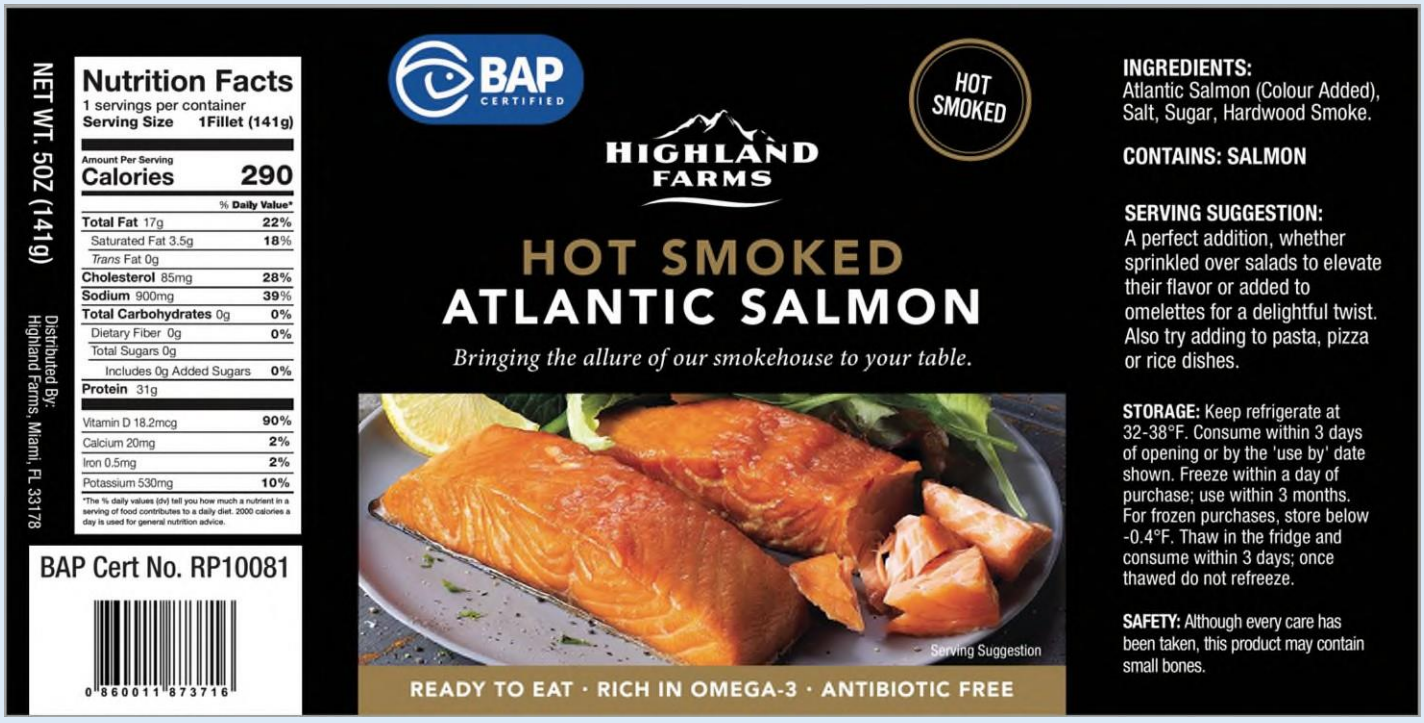
Frozen: 24 months from production. 18 months DC arrival.
Thawed: 30 days.
After opening: 7 days.
Delivered Fresh: 45 days.

Quality Assurances:

HACCP Program
BAP Certified RP10081
FDA 19333002078
USDC 608736
EU 3016446958
Florida DACS 397416

Packaging Details:

Packed: 24x5oz per case
Case Size: 16.5 in x 11 in x 4.5 in.
Cases/Pallet: 9 Ti, 14 Hi. 126 cases.
Pallet: 48 in x 40 in x 76 in.



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HIGHLAND FARMS
THE SEAFOOD SPECIALISTS

SALMON SNACK STICK

BEECH SMOKED

INGREDIENTS: Coho Salmon, Salt, Black Pepper, White Pepper, Garlic Powder, Cane Sugar, Cloves, Nutmeg, and Beechwood Smoke

Nutrition Facts

1 servings per container

Serving size **1 stick (28g)**

Amount per serving

Calories **70**

	% Daily Value*
Total Fat 4g	**5%**
Saturated Fat 0.5g	**3%**
Trans Fat 0g	
Cholesterol 20mg	**7%**
Sodium 260mg	**11%**
Total Carbohydrate 1g	**0%**
Dietary Fiber 0g	**0%**
Total Sugars less than 1g	
Includes 0g Added Sugars	**0%**
Protein 9g	
Vitamin D 3.6mcg	20%
Calcium 10mg	0%
Iron 0.2mg	2%
Potassium 170mg	4%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

- Store at room temp (55 F – 75 F)
- SHELF LIFE – 9 months
- 1 oz (57 g) unit
- 24 units per case
- $2.99 SRP
- Case is a display ready caddy
- 90% salmon
- Sustainably farmed
- Gluten free

Surfsnax

NEW PRODUCT

Smoked Salmon Salami 5oz (142g)

Our award-winning Coho Salmon Salami is air-dried for 14 days then cured over fragrant beechwood. Sustainably farmed, antibiotic free, this premium delicacy embodies the perfect fusion of traditional craftsmanship and exceptional taste.

- Award-Winning
- Ready to Eat
- Air-dried
- Gently Smoked
- Sustainably Farmed
- Antibiotic Free
- Rich in Omega-3
- Gluten Free
- BAP Certified

INGREDIENTS:
Farmed Coho Salmon, Salt, Sugar, Black Pepper, Caraway Seeds, Beechwood smoke.

SHELF LIFE:
9 months

STORAGE & DISTRIBUTION:
Refrigerated

PRODUCT/PACKAGING:
12 x 5.3oz per case

BRANDING:
Highland Farms

HIGHLAND FARMS

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SALMON SALAMI

Our Coho Salmon Salami is air-dried for 14 days and cured over fragrant beechwood. Sustainably farmed, antibiotic free, this premium delicacy embodies the perfect fusion of traditional craftsmanship and exceptional taste. Each slice unveils a delicate yet robust Flavor proFlle, promising a unique and indulgent experience. Elevate your charcuterie board or savor it solo - our Coho Salmon Salami is a symphony of savory notes, crafted for those who relish the Rner tastes in life.

BAP CERTIFIED

8 60009 22964 8

INGREDIENTS:

Farmed Coho Salmon (FISH), Salt, Sugar, Black Pepper, Caraway Seeds, Beechwood Smoke. Contains: **SALMON**

PRODUCT INFO:

Pack Weight:	5.3 oz
Units Per Case:	9
Shelf Life:	9 months
FOB:	MIAMI

Nutrition Facts

5 servings per container
Serving Size 1oz (28g)

Amolalt Per Serving
Calories 70

	% DallyV.I••
Total Fat 5g	**20%**
Saturated Fat 1g	**11%**
Trans Fat 0g	
Cholesterol 20mg	**22%**
Sodium 145mg	**19%**
Total carbohydrates □g	**0%**
Dietary Fiber Cg	**0%**
Td:al Sugars 0g	
Includes 0g Added Sugars	**0%**
Protein 5g	**31%**
Vitamin D	**10%**
Calcium	**8%**
Iron	**23%**
Potassium	**20%**

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Distributed by: Highland Farms, Miami, FL 33178
www.highlandfarms.net
sales@highlandfarms.net

PORTIONS

Patagonian Salmon Portions 16oz (1lb) 454g

Introducing our Patagonia Salmon fillets, sourced from Chile's remote 'Ice End' region. Raised on a natural diet without antibiotics or growth hormones, our salmon boast pristine quality. Harvested and frozen on the same day, they preserve their freshness and natural flavors.

- Individually Frozen
- Ready to Bake
- 4 x Portions
- Rich in Omega-3
- Antibiotic Free
- Sustainably Sourced

INGREDIENTS:
Atlantic Salmon.

SHELF LIFE:
18 months frozen.
Thaw immediately before use.

STORAGE:
Keep Frozen.

PRODUCT/PACKAGING:
24 x 1lb bags per case.

BRANDING:
Patagonian Salmon

Patagonian Atlantic Salmon Portions 24 pcs 4x4oz

Short Name: Patagonian Portions 16oz

Manufacturer Code: PTSLMPRT244x4
Type of Weight: 24 x 16oz, 24 lb cases
Country of Origin: Product of the USA
Method of Storage and Distribution: Frozen
Intended Use / Consumer: To be cooked by General Public and Foodservice

Process:

Fresh farmed Atlantic salmon portioned using lasers, then each 4oz portion is individually vacuum sealed for freshness and to provide integrity until it reaches the consumer.

Ingredients: Salmon

Packaging Details:

Bag dimensions: 8"x11"x4" Gusset
Number bags per case: 24
Case Dimensions: 24"x16"x7"
Cases Per Pallet: 50.

Quality Assurances:

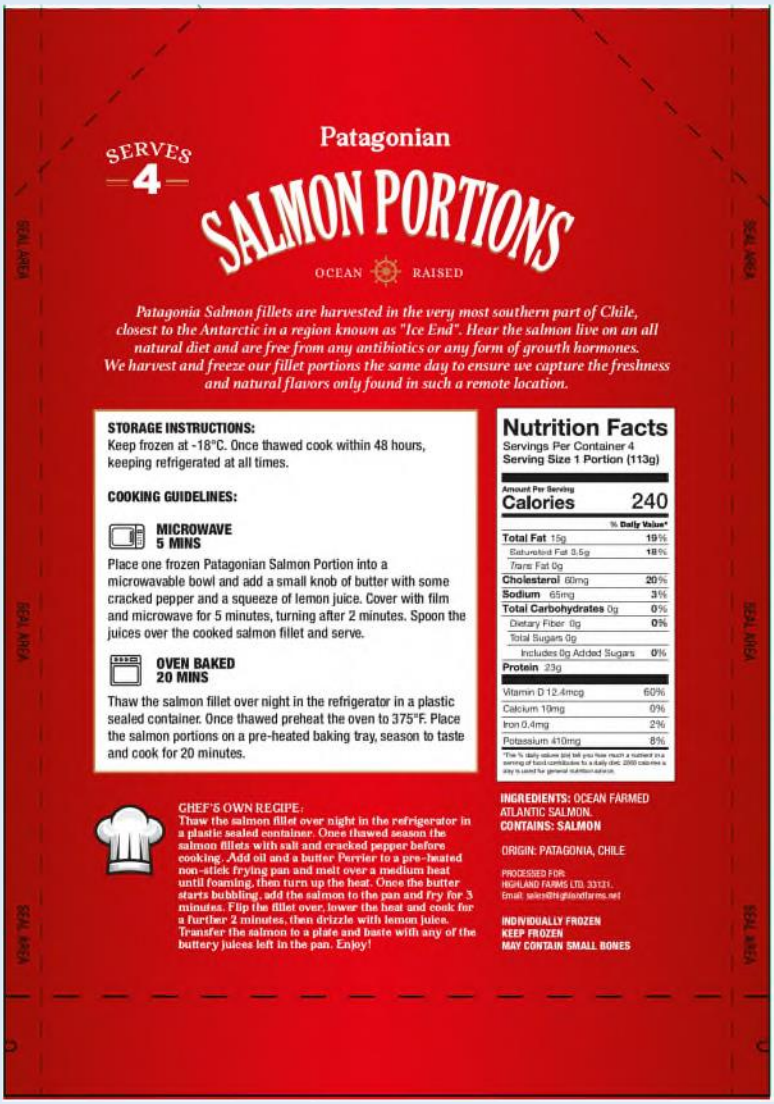
HACCP Program
BAP Certified RP10081
FDA 19333002078
USDC 608736
EU
Florida Dept of Agriculture 397416

Shelf-Life Details:

Frozen: 24 months from production. 18 months DC arrival.
Thawed: 30 days.
After opening: 7 days.
Delivered Fresh: 45 days.

Microbiological

TPC<150,000 cfu/g
E Coli < 3 MPN/g
S Aureus <10 cfu/g
Salmonella sp. ND in 25g
L Mono ND in 25g



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HIGHLAND FARMS
THE SEAFOOD SPECIALISTS

COLD SMOKED

Smoked Scottish Salmon
3oz (85g), 4oz (113g), 8oz (226g)

Traditionally smoked over oak wood chippings, each bite offers rich flavor and velvety texture. Sourced from Scotland's pristine waters, it's a premium indulgence that elevates any dish.

- Scottish Style
- Oak Smoked
- Thinly Sliced
- Ready to Eat
- Rich in Omega-3
- Antibiotic Free
- BAP Certified

INGREDIENTS:
Atlantic Salmon, Salt.

SHELF LIFE:
Frozen: 24 months from production.
18 months DC arrival. Thawed: 30 days.
After opening: 7 days.
Delivered Fresh: 45 days.

STORAGE & DISTRIBUTION:
Frozen & Refrigerated

PRODUCT/PACKAGING:
24 x 4oz / 12 x 8oz. 6 lbs per case.

BRANDING:
Grants Oak Smoked

Grants Traditional Smoked Scottish Salmon Retail Packs (3oz, 4oz, 8oz)

Short Name: Smoked Salmon Retails

Manufacturer Code: GRTXoz where X is the ounces.
Type of Weight: Fixed Weight
Country of Origin: Product of the UK
Method of Storage and Distribution: Frozen and Refrigerated
Intended Use / Consumer: Ready To Eat by General Public and Foodservice

Process:

The superior quality of Grants Traditional Scottish Smoked Salmon was recognized with a 3-star award in the Great Taste awards. The judges praised its "beautiful presentation.. melting texture and delicate and complex taste." For our company's core product to win such an award is testament to our dedication to quality.

We employ time-honored smoking methods, perfected through generations, to provide a consistently succulent texture and delicate flavor. Each side is dry cured with natural sea salt and brown sugar then gently smoked over oak wood chips. This creates a full distinctive flavor. Once smoked, the salmon is vacuum packed and ready to serve. This smoked salmon offers the ultimate in quality taste and texture - available in a wide range of sizes.

Ingredients:

Premium Farmed Atlantic Salmon (Salmo Salar).
Purified Sea Salt.
Natural Cane Sugar.
Natural Oak Smoke.

Microbiological

TPC<150,000 cfu/g
E Coli < 3 MPN/g
S Aureus <10 cfu/g
Salmonella sp. ND in 25g

great taste 2019

Nutrition Facts

Varied servings per container

Serving size	**2oz (56g)**
Amount per serving	
Calories	**111**
	% Daily Value*
Total Fat 7.3g	**11%**
Saturated Fat 1.4g	**7%**
Trans Fat 0g	**0%**
Cholesterol 0.36mg	**0%**
Sodium 677mg	**28%**
Total Carbohydrate 0.5g	**0%**
Dietary Fiber 0.3g	**1%**
Total Sugars 0.1g	**0%**
Includes 0.1g Added Sugars	**0%**
Protein 13.2g	**28%**
Vitamin D 4.1mcg	2.2%
Calcium 4.9mg	0%
Iron 0.17mg	1%
Potassium 250mg	5%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Quality Assurances:

HACCP Program
BAP Certified RP10081
FDA 19333002078
USDC 608736
EU
Florida Dept of Agriculture 397416

Packaging Details:

Pack Dimensions: 11in x 7.5in x .25in
Packed: 24 x 4oz 12 x 8oz. 6 lbs per case.
Case Size: 16 3/8 in x 11 1/8 in x 4 1/2 in.
Cases / Pallet: 9 Ti, 14 Hi. 126 cases
Pallet: 48 in x 40 in x 76 in

Shelf-Life Details:

Frozen: 24 months from production. 18 months DC arrival.
Thawed: 30 days.
After opening: 7 days.
Delivered Fresh: 45 days.

About Us...

I was born on a small sheep farm in Penruddock, a small farming community near Penrith in Cumbria.

I can still remember the thrill of plucking such beautiful fish from the water, and the extra excitement of escaping the attentions of the river bailiff. Even then I knew every salmon was precious and should not be wasted. I soon taught myself to cure and smoke the fish, just as people had been doing for centuries.

When I left school, at 15 and a half, it was a natural step to turn my passion into a fledgling business. In 1984 I opened Grants in Maryport with a friend, assisted by £12,000 from Margaret Thatcher's Conservative government, which was trying to boost the local economy.

I was taught the finer arts of smoking by Master Smoker Roy Martin from Gretna and there we were, tiny premises, no cash and not much of a clue about business. We started out smoking and hand slicing individual fish and delivering them to local hotels. Fish by fish, mile by mile, we built the business till today, 40 years later here we are!

Jonathan Brown

CEO and Founder

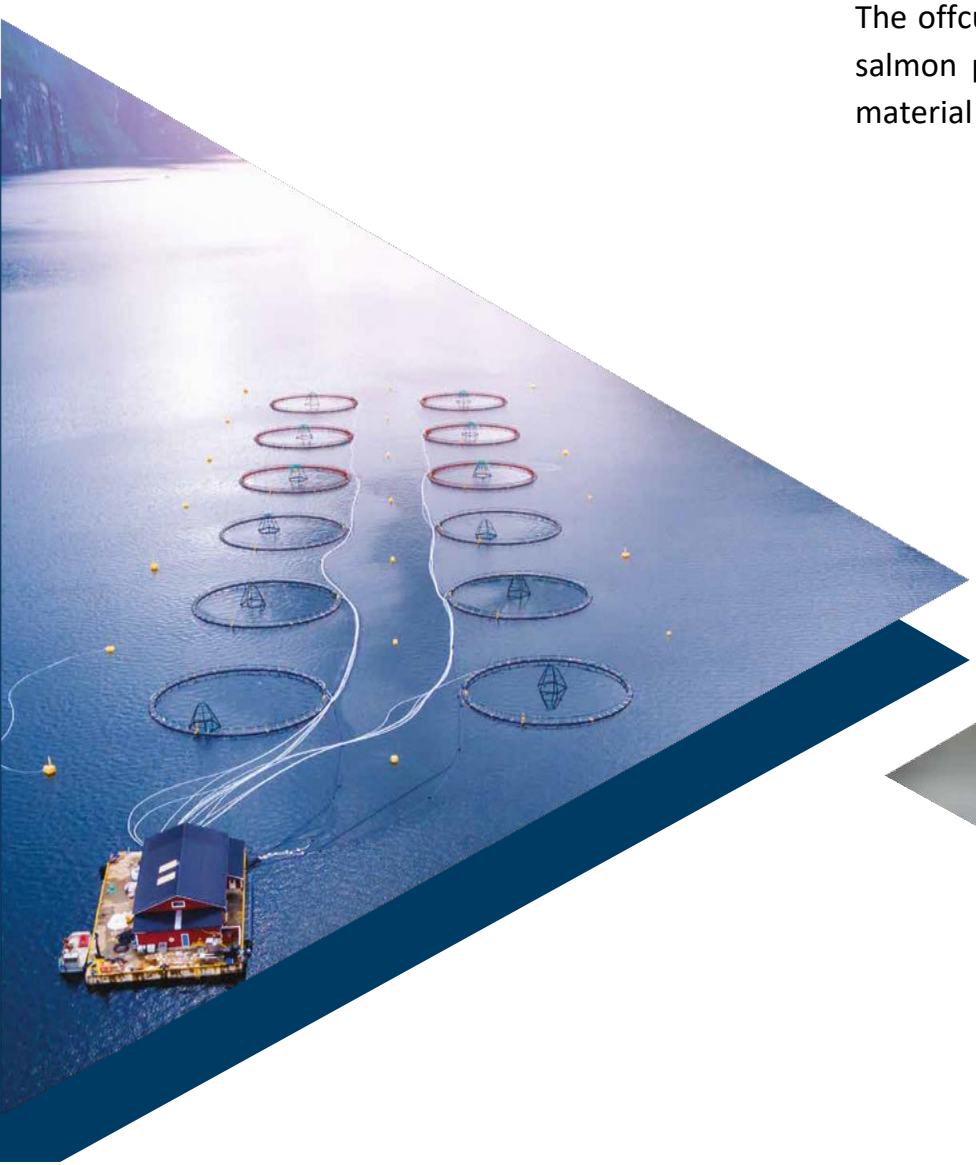
Supply Chain...

Our supply chain is truly unique and rooted in sustainability. Our journey begins with our human smoked salmon operations, Grant's Oak Smoked and Highland Farms.

We receive fresh, whole, and sustainable Atlantic Salmon. These premium fish are carefully trimmed into fillets, undergo a meticulous dry curing and smoking process, and are then distributed worldwide, ensuring top-notch quality for our customers.

What sets us apart is our commitment to traceability; every salmon can be traced back to the specific net where it was reared, ensuring transparency and accountability throughout the production process.

The offcuts from our raw and smoked salmon process become the raw material for Snif-Snax.



1

Salmon Farming

Highland Farms

2

3

Grants Oak Smoked

Snif-Snax

4

Thank You