

THE PRODUCTION PROCESS

In order to guarantee **high-quality products**, all processing phases, from supply of goods to delivery, are traced and undergo health controls and laboratory checks.

We use only natural ingredients without the addition of chemical additives.

Ingredients: fish, cane sugar, salt, beechwood smoke and aromas (pink pepper, aromatic herbs, citrus peel, lemon zest)

Process phases:

1. Cutting, cleaning and washing



The first step involves cutting, cleaning and washing the raw fish on special stainless steel surfaces. It is done manually and according to tradition.



2. Salting



In this second phase our best practice is to put the slice in a salting cell at a temperature of 4°C, for about 17 hours.



3. Smoking and Hanging



The third key passage is cold smoking, strictly by hanging.



4. Packing



The fourth step is the vacuum packaging to preserve the product which, after being packaged, is labelled and stored.

