



INCREDIBLE NORWEGIAN SALMON. **NO ANTIBIOTICS EVER.**



©2024 KVARØY ARCTIC

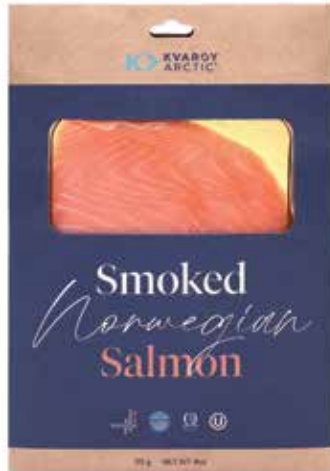
THE UNMATCHED FLAVOR OF **KVARØY ARCTIC SMOKED SALMON.**

The real measure of smoked salmon’s quality happens the moment it hits your taste buds. When it’s perfect, you’re transported back to a fond memory—your best friend’s wedding, a campfire with loved ones, or that eggs benedict in Monterey. To create these moments, we start with the clean, rich flavor of Kvarøy Arctic salmon, gently season and cure, then cold-smoke our fish at 82°F over locally-sourced wood chips. This part of the process naturally enhances the cured fish with notes of citrus, salt, and a hint of pine needles. The result is a sustainable crowd-pleaser that you can feel great about, with no antibiotics, chemicals, or hormones.

POINT OF ORIGIN
66° NORTH / 12° EAST



GLOBALG.A.P.



SMOKED SALMON

INGREDIENTS

KVARØY ARCTIC FARMED SALMON, SEA SALT, BROWN SUGAR, CELERY, AND NATURAL OAK SMOKE.

If you're going to eat a smoked salmon, eat this one. At Kvarøy Arctic, our smokehouse experts naturally smoke our salmon with extravagant care and technique, creating a luxurious layered quality and flavor that will transport you to the great Norwegian outdoors.

The cold temperature and currents of the pristine Arctic waters provide the perfect environment for raising healthy salmon, which means a buttery texture and naturally rich flavor that endures to the final product.

The end result is one of the finest smoked salmons in the world. But don't take our word for it—the flavor speaks for itself.

Nutrition Facts	
Serving size: 2 Thin Slices (50g/1.76oz)	
Amount Per Serving	
Calories	130
% Daily Value*	
Total Fat 9g	11%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 25mg	8%
Sodium 420mg	18%
Total Carbohydrate Less than 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Protein 12g	24%
Vitamin D 1mcg	6%
Calcium 3mg	0%
Iron 0mg	0%
Potassium 196mg	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.



Our third generation family farms in Kvarøy Island, Norway

@ f X in
kvaroyarctic.com

