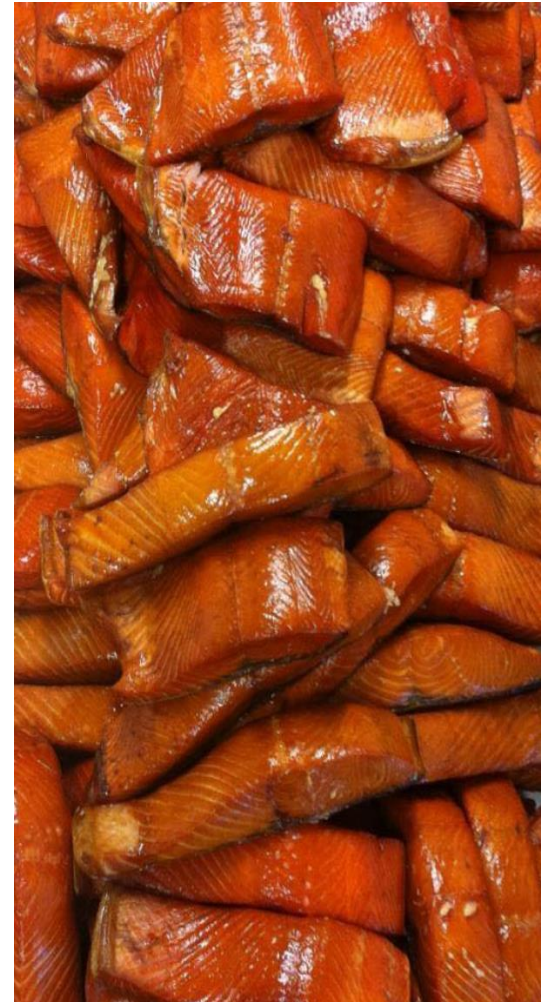




Why Us

- We've all had it - that tasteless, dry, over-smoked salmon offering little but a kick of salt at the end. Or the pink stuff in room temperature, shelf-stable gold foil pouches that -- while convenient to keep around for a while -- doesn't taste any better. We wouldn't even blame you for thinking that you just don't like smoked salmon at all. But that's because you haven't tried C & H Classic Smoked Fish yet.
- By combining simple, natural, high quality ingredients with our custom brining and smoking processes, we have created the most flavorful and moist smoked salmon you'll ever enjoy. And this isn't just our opinion; we consistently hear back that our smoked salmon is beloved by customers everywhere. So, give us a try.



Our Products

WILD ALASKA SOCKEYE SALMON



Our Process

- To create our outstanding products, we have taken great care to ensure that every step is performed at the highest level of quality. We don't use brine injectors (to speed the brining process) which impacts the quality of the meat, or add artificial colors or flavors. Instead, our we personally perform each part of the process by hand: fish is hand filleted, hand portioned, and hand brined. Brining and smoking are precisely timed and monitored to consistently impart a light, sweet flavor and deep rich red color to each batch, which is then hand packed to ensure quality.
- Our custom brine and flavor profile has been developed and refined over 20 years, which, in concert with our fine ingredients, led to the creation of this award-winning product.



Contact Us



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