



Product Description Form

Ducktrap River of Maine produces the finest smoked seafood available anywhere. Using the best modern European smoking technology combined with traditional, time consuming curing and smoking methods, our products can enhance any wholesale selection, retail display, or restaurant menu. Our smoked fish products contain no artificial coloring or flavoring. Instead, we use the flavor of brine, herbs, natural sweeteners, and spices in combination with the savory smoke of northern fruitwoods and hardwoods. To ensure a longer shelf life, we rely on the freshness of the fish and shellfish that we smoke—not on chemical preservatives. We use a fresh brining solution for each batch of fish prior to smoking which results in a low salt content and exceptional fresh flavor.

The following pages of product description are intended as a guide for you to follow when deciding on which products to use. We welcome your comments and would enjoy discussing your smoked seafood needs.



Smoked Atlantic Salmon, Whole Sides

- We use fresh Atlantic salmon.
- Naturally cold smoked using Maine fruitwoods and hardwoods.
- Sides are completely trimmed (i.e. pin bones, ribs and collar are removed).
- Weight: 2-3 lbs. per side. Sides are in a clear vacuum pack
- Sides can be sold individually or by the case 2 pcs./case or 10pcs/case.
- Unopened, shelf life is 30 days from smoke date under refrigeration. Freezes for up to 3 months.

Kendall Brook® Pre-Sliced Atlantic Salmon

- We use fresh Atlantic salmon.
- Available plain or a granulated garlic and cracked Italian grind pepper applied to the surface.
- Naturally cold smoked using Maine fruitwoods and hardwoods.
- Kendall Brook pre-sliced salmon has pin bones removed, full-belly trimmed with skin and bloodline removed and reformed by hand onto a gold foil board and vacuum packed. Each award winning four color vacuum bag lists serving suggestions.
- Sides average 1 ½ -2 ½ lbs, have approx. 70-80 slices and are sold by the piece or case, 2 pcs./case or 10pcs/case.
- 16 oz. packs have approximately 36 slices/pack and are sold by the piece or pound, 3 pcs/case 3lbs.
- 8 oz. packs have approximately 20 slices/pack and are sold by the case (6 pcs./case 3 lbs.).
- 4 oz. packs have approximately 10 slices/pack and are sold by the case (8 pcs./case 2 lbs.).
- 4 oz., 8 oz., and 16 oz. packs are U.P.C. coded.
- Unopened, shelf life is 30 days from smoke date under refrigeration and 3 months when frozen.

Winter Harbor™ Pre-Sliced Atlantic Salmon Sides

- We use fresh Atlantic salmon.
- Naturally cold smoked using Maine fruitwoods and hardwoods.
- Skinless sides are trimmed and machine sliced.
- Sides are reformed onto a gold foil board and vacuum packed in a four-color bag with serving suggestions.
- Sides average 1 ¾ -2 ¾ lbs., have approx. 60-70 slices and are sold by the piece or case, 2 pcs./case or 10 pcs/ case.
- Pre-sliced sides are ideal for food service presentation.
- Unopened, shelf life is 30 days from smoke date under refrigeration and 3 months when frozen.

Spruce Point™ Pre-Sliced Chilean Atlantic Salmon

- Cold smoked Chilean Atlantic Salmon
- Skinless sides are trimmed and machine sliced
- Spruce Point pre-sliced salmon is reformed onto gold foil board and vacuum packed in a four-color bag with serving suggestions presented in both English and Spanish.
- Sides average 1 ¾ - 2 ¾ lbs., have approx. 60-70 slices and are sold by the piece or pound, 2pcs./case or 10 pcs/case. Presliced sides are ideal for food service presentation. Also available with **Pastrami or Gravlax** seasonings.
- 8 oz. packs have approximately 20 slices/pack and are sold by the case, 6 pcs./case (3lbs).
- 4 oz. packs have approximately 10 slices/pack and are sold by the case 8pcs./case (2lbs).
- 4 oz. and 8 oz. are U.P.C. coded.
- 4 oz is available with **Pastrami or Gravlax** seasonings.
- Unopened, shelf life is 30 days from smoke date under refrigeration and 3 months when frozen.



Smoked Wild Coho

- Wild pacific coho is cold smoked using Maine fruitwoods and hardwoods.
- Wild pre-sliced salmon has pin bones removed, full-belly trimmed with skin and bloodline removed.
- Available as a 4 oz vacuum pack in an attractive bag with a photograph and serving suggestions on the back.
- 4 oz packs have approximately 10 slices/pack and are sold in an 8 piece case – 2 lbs each.
- Un-opened, shelf life is 30 days from smoke date under refrigeration, 3 months when frozen.

Smoked Salmon Party Platters

- Cold smoked Chilean Atlantic salmon
- Machine sliced salmon is reformed onto decorative round gold foil board and vacuum packed.
- 12 oz platters are available in 10 piece cases.
- Platters are Orthodox Union Kosher certified.
- Product is U.P.C. coded.
- Unopened, shelf life is 30 days from smoke date under refrigeration and 3 months when frozen.

Smoke Roasted Salmon Fillets and Portions

- We use fresh Atlantic salmon.
- Naturally hot smoked using Maine fruitwoods & hardwoods.
- Fillets -unsliced sides are completely trimmed (i.e. pin bones, ribs and collar are removed).
- Weight 2-3 lbs. per side and are sold by the piece or pound, 10 pcs./case.
- Sides are vacuum packed in a clear bag.
- Retail portions are a set weight of 4 oz. and are each vacuum packed in an attractive bag with photographs and serving suggestions listed on the back.
- Retail portions are available plain or peppered & garlic applied to the surface.

Retail Smoked Rainbow Trout Fillets

- Two hot smoked ribless fillets
- Available plain ,with lemon, pepper and garlic or Maple Glaze applied to the surface.
- Two fillets are vacuum-packed in an attractive bag with photographs and serving suggestions listed on the back.
- Each pack U.P.C. coded weighing 8 oz.
- Sold by the case (6 pcs /3 lbs).
- Unopened, shelf life is 30 days from smoke date under refrigeration. Freezes for up to 3 months.

Food Service Smoked Rainbow Trout Fillets

- Hot smoked ribless fillets.
- Available plain, Maple Glazes or with lemon, pepper and garlic applied to the surface (bulk pack plain only).
- Fillets are vacuum-packed in a clear bag with an ingredient and weight sticker. Each package weighs approximately 8 oz.
- Sold by the case (6 pcs / approximately 3 lbs).
- Unopened, shelf life is 30 days from smoke date under refrigeration. Freezes for up to 3 months.
- Bulk pack also available. 10 fillets vacuum-packed (2 ½ lbs.). Sold by the case (2 pcs. / 5 lbs.).



Retail Smoked Mackerel

- Hot smoked mackerel fillets are available plain, peppered or herb.
- Two or three fillets are vacuum-packed in an attractive bag with photographs and serving suggestions listed on the back.
- Each pack U.P.C. coded weighing 7 oz.
- Sold by the case (6 pcs /2.63 lbs).
- Unopened, shelf life is 30 days from smoke date under refrigeration. Freezes for up to 3 months.

Food Service Smoked Peppered Mackerel

- Two or three fillets are vacuum-packed in a clear bag with an ingredient and weight sticker. Each package weighs approximately 8 oz.
- Sold by the case (6 pcs / approximately 3 lbs).
- Unopened, shelf life is 30 days from smoke date under refrigeration. Freezes for up to 3 months.

Smoked Whitefish

- Two hot smoked fillets are vacuum-packed in an attractive bag with photographs and serving suggestions listed on the back.
- Each pack U.P.C. coded weighing 6.25 oz.
- Sold by the case (6 pcs /approximately 2.34 lbs).
- Unopened, shelf life is 30 days from smoke date. Freezes for up to 3 months.

Smoked Mild Creole Catfish

- Two hot smoked fillets are vacuum-packed in an attractive bag with photographs and serving suggestions listed on the back.
- Raw material is a domestic, farm raised all natural product
- We hand apply a mild creole spice rub
- Available for retail in a U.P.C. coded 6. oz package or food service in a catch weight approx. 6oz..
- Sold by the case (6 pcs /approximately 2.25lbs).

Smoked Haddock Fillets

- Cold smoked skin-on boneless fillets.
- Vacuum packed in a clear bag weighing approximately ¾ to 1 ¼ lbs.
- Sold by the case (2 pcs /approximately 2 lbs).
- Unopened, shelf life is 30 days from smoke date. Freezes for up to 3 months.

Smoked Maine Mussels

- Fresh hot smoked Maine mussels, approximately 75 meats/lb.
- Packed lightly in soybean oil (1 oz. per pound). Turn tubs upside down for 15-30 seconds before serving to allow oil to coat mussels.
- Available in 6 oz. containers for retail with tamper evident container and U.P.C. code. (4 pcs case / 1 ½ lbs)
- Also available in 1 lb. food service size (2 pcs case / 2 lbs.)
- Shelf life is 24 days from smoke date under refrigeration. Freezes for up to 3 months.

Smoked Scallops

- Cold smoked in a blend of four hardwoods and fruitwoods with an emphasis on apple wood.
- Approximately 80-100 meats/lb.
- Available in 6 oz. containers for retail with tamper evident container and U.P.C. code (4 pcs case / 1 ½ lbs).
- Also available in 1 lb. food service size (2 pcs case / 2 lbs.).
- Shelf life is 24 days from smoke date under refrigeration. Freezes for up to 3 months.



Smoked Maine Shrimp

- Cooked Maine shrimp, 100-125 meats/lb.
- Cold smoked in a blend of four hardwoods and fruitwoods with an emphasis on cherry.
- Available in 6 oz. containers for retail with tamper evident container and U.P.C. code (4 pcs case / 1 ½ lbs).
- Also available in 1 lb. food service size (2 pcs case / 2 lbs.).
- Shelf life is 21 days from smoke date under refrigeration.

Smoked Salmon, Trout, and Low-Fat Trout Patés

- Our own smoked salmon and trout are blended into creamy appetizing seafood patés.
- Available in 6 oz. containers for retail with tamper evident container and U.P.C. codes (4 pcs case / 1 ½ lbs).
- Trout Pate also available in 1 lb. food service size (2 pcs case / 2 lbs.).
- Unopened, shelf life is 21 days from production date under refrigeration. Freezes for up to 3 months.

Sauces for Smoked Seafood

- All natural Traditional Horseradish Sauce and Mustard Dill Sauce.
- Packaged in 8 oz. glass jars with an eye catching waterproof label, these sauces have been designed specifically to accent smoked seafood.
- Available by the case (12/8 oz. units) or the split case (6 units of Horseradish Sauce / 6 units of Mustard Dill Sauce).
- Shelf life is 6 months under refrigeration. We do not recommend freezing this product.
- The Traditional Horseradish Sauce is kosher certified.

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