



FAO27
SEAFOOD THE RIGHT WAY

Selection

Smoked and Hot smoked Salmon

Sutherlands of Portsoy

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of Portsoy

Sutherlands of Portsoy, based in the small fishing village of Portsoy in North East Scotland, is one of the oldest family artisan smokehouses in Scotland. It is without a doubt the most renowned but also the most discreet.

Sutherlands have forged very close partnerships with Scottish salmon farmers to ensure that only the very best quality and sustainably grown fish are used at all times, which are sourced from the pristine waters of the Scottish west coast and the Northern Isles.

Sutherlands of Portsoy also smoke haddock, mackerel, herring and halibut.

Product specifics:

The salmon smoked at Sutherlands of Portsoy is always a Scottish salmon certified "Freedom Food", which has developed naturally in cold, fast-flowing, oxygenated water.

The smoking process –hot and cold– has been developed and refined by 4 generations of Sutherlands, without the use of colourings, sugar or preservatives. Using wood sourced almost exclusively from whisky casks, the smoking process is slow and



FAO27 COMMENTS:

Sutherlands of Portsoy only use Scottish salmon certified by RSPCA's Freedom Food welfare standards, a mark of quality among Scottish salmon farmers. This family-run business is proud of its Scottish region, history and the secrets of its smoking techniques; this artisan smoker has developed an excellent range of superb tasting Scottish smoked salmon. Sutherlands of Portsoy believes in the effectiveness of supply chain development with FAO27.

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precisely controlled in order to make the most of the natural organoleptic properties of each salmon.

The "Hot smoked salmon" concept: this technique involves lightly hot smoking the salmon over beech wood at a temperature of over 60°C. Careful control of the humidity of the salmon, the density and profile of the smoke and the temperature is essential; the process requires close monitoring and expertise since getting the balance even slightly wrong very quickly impacts the quality of the finished product.

While some smokehouses use methods which produce a dry and flaky texture,



Sutherlands' master smokers produce a moist, melt-in-the-mouth texture. This "hot roasted smoked" technique is very much a Scottish tradition, and a Sutherlands of Portsoy's speciality.

The combination of the texture, smoke and spices brings new dynamic and enhanced flavours to the salmon market: hot or cold recipes, as a starter or main course, it offers endless eating possibilities to your creative mind.