

carpier

ahumados

Argenters, 10 Nave 1 (Polígono Santiga)  
08130 Santa Perpetua de Mogoda  
Barcelona (Spain)  
[www.carpier.es](http://www.carpier.es)

### **Carpier smoked salmon.**

Carpier smoked salmon is a gourmet product that can be tasted in many varieties, all made following the most stringent quality standards. Some products are available with various presentations as far as weight is concerned.

In our section of salmon recipes we offer several ways to enjoy our smoked salmon.

Meet our smoked salmon varieties.

Penca natural smoked salmon

Penca marinated smoked salmon

Penca coffee smoked salmon

Smoked salmon fillets natural

Smoked salmon fillets Alga Nori

Marinated salmon fillets

Smoked salmon fillets coffee

Smoked salmon fillets malt whiskey 8 years

Heart of smoked salmon natural

Heart of smoked salmon Alga Nori

Heart marinated smoked salmon

Heart of smoked salmon coffee

Heart of smoked salmon malt whiskey 8 years

Tacos marinated smoked salmon



### **PENCA NATURAL SMOKED SALMON**

#### **Features**

Salmon over 10 Kg. Of size, mature and fatty.

From farms in Northern Norway.

#### **Ingredients**

Norwegian salmon

salt

sugar

Virgin olive oil

Natural smoke

Without preservatives or colorings

#### **Elaboration**

Parts arrive fresh, whole and eviscerated, in order to control its quality.

Wash, separate and remove the thorns to the loins.

Dehydrated with salt and sugar to start the process of caramelization.

presentation

Penca approximately 3kg or medium stalk, highly polished and whole.

It comes in a single box.

Vacuum packed.

Recommendations for consumption

Special to serve the court or tacos.

It is recommended to taste it with certain thickness and at room temperature.

Conservation between 1 and 3 ° C.

Shelf life: 25 days.



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### SMOKED SALMON PENCA TO COFFEE

#### Features

Salmon over 10 Kg., Mature and fatty.  
From farms in Northern Norway.

#### Ingredients

Norwegian salmon  
salt, sugar, Virgin olive oil, café, Natural smoke  
No preservatives or colorings

#### Elaboration

Parts arrive fresh, whole and eviscerated, in order to control its quality.  
Wash, separate and remove the thorns to the loins.  
Dehydrated with salt and sugar to start the process of caramelization.  
Finishing the smoking process, we sprinkle with ground natural coffee, coffee beans  
and add olive oil infused with coffee.

#### presentation

Penca approximately 3kg or medium stalk, highly polished and whole.  
It comes in a single box.  
Vacuum packed.

#### Recommendations for consumption

Special to serve the court or tacos.  
It is recommended to taste it with certain thickness and at room temperature.  
Conservation between 1 and 3 ° C.  
Expiration 25 days



### SMOKED SALMON LOIN NATURAL

#### Features

Salmon over 10 Kg., Mature and fatty.  
From farms in Northern Norway.

#### Ingredients

Norwegian salmon  
salt, sugar, Virgin olive oil, Natural smoke  
Without preservatives or colorings

#### Elaboration

Parts arrive always fresh, whole and eviscerated, in order to control their quality  
After removing the thorns and carefully clean the parts, we begin dehydration,  
which is variable depending on the weight of the piece, with the levels of sugar  
and salt in proportion to their weight.

Caramelization process begins, careful balancing healing.

#### presentation

The loin (top of the stalk cut tail and head) without skin.  
Approximate piece weight of 1.2 Kg.  
It comes in a single box.

Vacuum packaging.

#### Recommendations for consumption

It is recommended tasting with certain thickness and at room temperature.  
Conservation between 1 and 3 ° C.  
Shelf life: 25 days



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## **SSALMON STEAK WITH NORI**

### **Features**

Salmon over 10 Kg., Mature and fatty.  
From farms in Northern Norway.

### **Ingredients**

Norwegian salmon  
Salt, Sugar, Virgin olive oil, Natural smoke  
Nori dried seaweed  
Without preservatives or colorings

### **Elaboration**

Parts arrive fresh, whole and eviscerated, in order to control its quality.  
After removing the thorns and carefully clean the parts, we begin dehydration, which is variable depending on the weight of the piece, with the levels of sugar and salt in proportion to their weight.  
The procedure is then smoked and rest of the piece. After completing this process, the back of the belly, part near the head and tail are separated.  
Finally, it wrapped in nori seaweed and packaged.

### **Presentation**

The loin (top of the stalk cut tail and head) without skin.  
Approximate piece weight of 1.2 Kg.  
It comes in a single box.  
Vacuum packaging.  
Recommendations for consumption  
It is recommended tasting with certain thickness and at room temperature.  
Conservation between 1 and 3 C.  
Shelf life: 25 days



## **SMOKED SALMON MARINATED TENDERLOIN WITH TRUFFLE AND DILL**

### **Features**

Salmon over 10 Kg., Mature and fatty.  
From farms in Northern Norway.

### **Ingredients**

Norwegian salmon  
Salt, Sugar, Virgin olive oil, Freeze-dried dill, Pepper, Lemon, Truffle, Natural smoke  
Without preservatives or colorings

### **Elaboration**

Parts arrive always fresh, whole and eviscerated, in order to control its quality.  
After removing the thorns and the perfect cleaning of parts, we began dehydration, which is variable depending on the weight of the piece, with the levels of sugar and salt in proportion to their weight.  
Caramelization process begins, careful balancing healing.  
Finishing the smoking process, we lyophilized sprinkle with dill and a little pepper, and add lemon crescents and sheets of truffle.

### **Presentation**

The loin (top of the stalk cut tail and head) without skin.  
Approximate piece weight of 1.2 Kg.  
It comes in a single box.  
Vacuum packaging.  
Recommendations for consumption  
It is recommended tasting with certain thickness and at room temperature.  
Conservation between 1 and 3 ° C.  
Shelf life: 25 days



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### SMOKED SALMON LOIN TO COFFEE

#### Features

Salmon over 10 Kg., Mature and fatty.

From farms in Northern Norway.

#### Ingredients

Norwegian salmon

Salt, Sugar, Virgin olive oil, Natural smoke, Cafe

Without preservatives or colorings

#### Elaboration

Parts arrive always fresh, whole and eviscerated, in order to control its quality.

After removing and carefully clean the parts, we begin dehydration, which is variable depending on the weight of the piece, with the levels of sugar and salt in proportion to their weight.

Caramelization process begins, careful balancing heating.

Finishing the smoking process, we sprinkle with ground natural coffee, coffee beans and add olive oil infused with coffee.

#### Presentation

The loin (top of the stalk cut tail and head) without skin.

Approximate piece weight of 1.2 Kg.

It comes in a single box.

Vacuum packaging.

Recommendations for consumption

It is recommended tasting with certain thickness and at room temperature.

Conservation between 1 and 3 C.

Shelf life: 25 days



### SMOKED SALMON LOIN MALT WHISKEY

#### Features

Salmon a size of more than 10 kg, mature and fatty.

From farms in northern Norway.

#### Ingredients

Norwegian salmon

Salt, Sugar, Virgin olive oil, Pepper, Malt Whisky 8 years, Natural smoke

Without preservatives or colorings

#### Elaboration

Parts arrive always fresh, whole and eviscerated, in order to control its quality.

After removing the thorns and clean parts, we began dehydration, which is variable depending on the weight of the piece, with the levels of sugar and salt in proportion to their weight.

Caramelization process begins, careful balancing heating.

Finishing the smoking process, we sprinkle with pepper, marinate it with malt whisky 8 years and we package, which will peculiarity to maceration, enabling harmonious penetration of wood aromas whiskey.

#### Presentation

The loin (top of the stalk cut tail and head) without skin.

Approximate piece weight of 1.2 Kg.

It comes in a single box.

Vacuum packaging.

Recommendations for consumption

It is recommended tasting with certain thickness and at room temperature.

Conservation between 1 and 3 C.

Shelf life: 25 days





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## SMOKED SALMON HEART OF NATURAL

### Features

Salmon over 10 Kg., Mature and fatty.  
From farms in Northern Norway.

### Ingredients

Norwegian salmon  
Salt, Sugar, Virgin olive oil, Natural smoke  
Without preservatives or colorings.

### Elaboration

Parts arrive fresh, whole and eviscerated, in order to control its quality.  
After removing the thorns and clean parts, we began dehydration, which is variable depending on the weight of the piece, with the levels of sugar and salt in proportion to their weight.  
Caramelization process begins, careful balancing healing.

### Presentation

Heart or central part of the salmon.  
It comes in two sizes: 200g piece. or piece approximately 400 g. approximately.  
It comes in a single box.  
Vacuum packaging.  
Recommendations for consumption  
Special to serve the court or tacos.  
It is recommended tasting with certain thickness and at room temperature.  
Conservation between 1 and 3 C.  
Shelf life: 25 days



## HEART OF SMOKED SALMON WITH NORI

### Features

Salmon over 10 Kg., Mature and fatty.  
From farms in Northern Norway.

### Ingredients

Norwegian salmon  
Salt, Sugar, Virgin olive oil, Natural smoke, Nori dried seaweed  
Without preservatives or colorings

### Elaboration

Parts arrive fresh, whole and eviscerated, in order to control its quality.  
After removing the thorns and clean parts, we began dehydration, which is variable depending on the weight of the piece, with the levels of sugar and salt in proportion to their weight.  
Then it is smoked and the rest of the part. After completing this process, the back of the belly, near the head part and cola Finalmente wrapped in Nori seaweed is separated and packaged.

### Presentation

Heart or central part of the salmon.  
It comes in two sizes: Piece of 200 gr. 300 gr. or piece about 400g to 500g. approximately.  
It comes in a single box.  
Vacuum packaging.  
Recommendations for consumption  
It is recommended tasting with certain thickness and at room temperature.  
Conservation between 1 and 3 C.  
Shelf life: 25 days



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## HEART OF SMOKED SALMON AND DILL MARINATED WITH TRUFFLE

### Features

Salmon over 10 Kg., Mature and fatty.

From farms in Northern Norway.

### Ingredients

Norwegian salmon

Salt, Sugar, Virgin olive oil, Freeze-dried dill, Pepper. Lemon. Truffle, Natural smoke

Without preservatives or colorings

### Elaboration

Parts arrive fresh, whole and eviscerated, in order to control its quality.

After removing the thorns and clean rooms as we begin the process of dehydration, which is variable depending on the weight of the piece, with the levels of sugar and salt in proportion to their weight.

Caramelization process begins, careful balancing healing.

Finishing the smoking process, we lyophilized sprinkle with dill and a little pepper, and add lemon crescents and sheets of truffle.

### Presentation

Heart or central part of the salmon. It comes in two sizes: Piece of 200 gr. or piece approximately 400 g. approximately.

It comes in a single box.

Vacuum packaging.

Recommendations for consumption

Special to serve the court or tacos.

It is recommended tasting with certain thickness and at room temperature.

Conservation between 1 and 3 C.

Expiration 25 days



## SMOKED SALMON HEART OF THE COFFEE

### Features

Salmon over 10 Kg., Mature and fatty.

From farms in Northern Norway.

### Ingredients

Norwegian salmon

Salt, Sugar, Virgin olive oil, Café, Natural smoke

Without preservatives or colorings

### Elaboration

Parts arrive fresh, whole and eviscerated, in order to control its quality.

After removing the thorns and clean parts, we began dehydration, which is variable depending on the weight of the piece, with the levels of sugar and salt in proportion to their weight.

Caramelization process begins, careful balancing healing.

Finishing the smoking process, we sprinkle with ground natural coffee, coffee beans and add olive oil infused with coffee.

### Presentation

Heart or central part of the salmon.

It comes in two sizes: Piece of 200 gr. or piece approximately 400 g. approximately.

It comes in a single box.

Vacuum packaging.

Recommendations for consumption

Special to serve the court or tacos.

It is recommended tasting with certain thickness and at room temperature.

Conservation between 1 and 3 C.

Shelf life: 25 days



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## SMOKED SALMON HEART OF THE MALT WHISKY

### Features

Salmon over 10 kg, mature and fatty.

From farms in Northern Norway.

### Ingredients

Norwegian salmon

Salt, Sugar, Virgin olive oil, Pepper, Malt Whisky 8 years, Natural smoke

Without preservatives or colorings

### Elaboration

Parts arrive fresh, whole and eviscerated, in order to control its quality.

After removing and cleaning the pieces started dehydration, which is variable depending on the weight of the piece, with the levels of sugar and salt in proportion to their weight.

Caramelization process begins, careful balancing healing.

Finishing the smoking process, we sprinkle with pepper, marinate it with malt whiskey 8 years and we package, which will peculiarity to maceration, enabling harmonious penetration of wood aromas whiskey

### Presentation

Heart or central part of the salmon.

It comes in two sizes: Piece of 200 gr. or piece approximately 400 g. approximately.

It comes in a single box.

Vacuum packaging.

Recommendations for consumption

Special to serve the court or tacos.

It is recommended tasting with certain thickness and at room temperature.

Conservation between 1 and 3 ° C.

Shelf life: 25 days



## MARINATED SMOKED SALMON TACOS

### Features

Salmon over 10 Kg., Mature and fatty.

From farms in Northern Norway.

### Ingredients

Norwegian salmon, salt, sugar, virgin olive oil, black pepper, pine nuts,

cardamom, natural smoke

Without preservatives or colorings

### Elaboration

Parts arrive fresh, whole and eviscerated, in order to control its quality.

After removing the thorns and clean parts, we began dehydration, which is variable depending on the weight of the piece, with the levels of sugar and salt in proportion to their weight.

After standing for 24 hours, We smoke and sprinkle with a few drops of olive oil. Then we give a light massage in order to distribute the mash.

After checking the filtering maceration, the piece is dry and proceed to packaging, cut into cubes, with a few drops of oil, pine nuts, pine leaf, pepper and cardamom.

### Presentation

It comes in two sizes: Bag of 100 gr. and bag of 500 gr.

Vacuum packaging.

Recommendations for consumption

Ideal for salads and appetizers.

Conservation between 1 and 3 ° C.

Expiration 25 days

