



NATURAL WILD SMOKED SALMON JERKY



CANADIAN CAUGHT, CANADIAN MADE

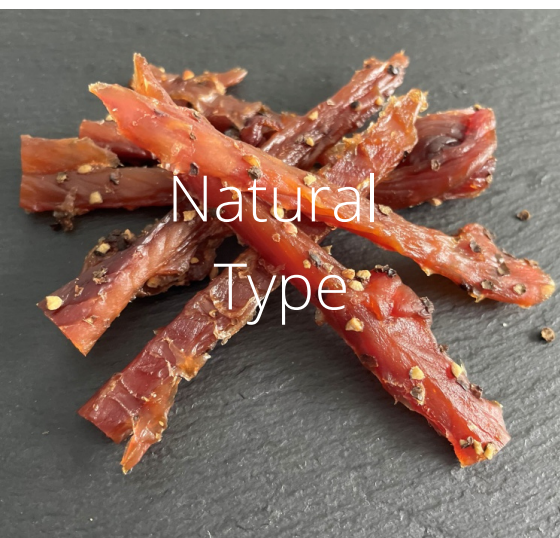


- 0g trans fat
- no nitrates
- no dairy
- no soy
- no gluten
- no MSG
- no artificial colours or flavours
- naturally hardwood smoked
- contains omega 3 fatty acids
- excellent source of protein
- contains approx. 1/5th the calories of beef jerky



What makes our jerky so special? Cheena's natural smoked salmon jerky is made from wild salmon caught in the icy, fresh Pacific Ocean near the island of Haida Gwaii and smoked naturally using alder smoke. Unlike other brands on the market, we do not add smoke flavour. Each salmon is hand filleted, marinated for 8-10 hours, air dried for 24 hours and slow smoked traditionally over alder wood for over 24 hours. A laborious process but worth every step to produce the best-tasting jerky! Our jerky doesn't need refrigeration so keep some on hand when you go hiking or camping. Those with active lives can also benefit from this healthy and convenient snack as our jerky is packed with quality protein to keep you moving and Omega-3's to promote healthy skin and joints. Simply put, one of the healthiest snacks to have around.

Cheena offers 2 types of wild smoked salmon jerky. First type is the all-natural way. Strips of hand filleted are placed on racks after being marinated, smoked to perfection, creating a chewy type of texture that is similar to the texture of beef jerky. Second type is a special formula that allows us to tenderize the salmon, producing marinated strips that are laid on racks, smoked to perfection creating a more tender, soft texture.



Natural
Type



Tenderized
Type