

# PRODUCT CARE GUIDE

## SHELF LIFE & STORAGE



### SMOKED WHOLE FISH

#### REFRIGERATED

*Sleeved, Individually*

Shelf Life: 35 Days

#### FROZEN

*Sleeved, Individually*

Shelf Life: 14 Days from Thaw

### SMOKED SALMON JERKY

#### REFRIGERATED

*Air Packed, Bulk*

Bulk Shelf Life: 56 Days

#### FROZEN

*Vacuum Packed, 4oz or 12oz*

Shelf Life: 56 Days from Thaw

### SMOKED FISH SIDES

#### REFRIGERATED

*Vacuum Packed, Individually*

Shelf Life: 35 Days

### SMOKED SPREADS

#### REFRIGERATED

*Packed 4lb or 8oz*

Shelf Life: 56 Days

### SMOKED FISH STEAKS

#### REFRIGERATED

*Vacuum Packed, Individually*

Shelf Life: 56 Days

### SMOKED SHRIMP

#### REFRIGERATED

*Vacuum Packed, 4oz*

Shelf Life: 56 Days

*Air Packed, Bulk*

Bulk Shelf Life: 35 Days

### SMOKED FISH FILLETS

#### REFRIGERATED

*Vacuum Packed, Individually*

Shelf Life: 84 Days

*Air Packed, Bulk*

Bulk Shelf Life: 35 Days

#### FROZEN

*Air Packed, Bulk Small Shrimp*

Bulk Shelf Life: 35 Days from Thaw

### SMOKED FISH PIECES

#### REFRIGERATED

*Vacuum Packed*

Shelf Life: 56 Days

### SMOKED FISH MEAT

#### FROZEN

*Air Packed, Bulk*

Shelf Life: 35 Days from Thaw

## “THE BEST YOU EVER HAD.” UNMATCHED QUALITY

Big O' Smokehouse guarantees unmatched quality by adhering to our product care guide. Following our guidelines, you can ensure the enjoyment of our smoked fish and seafood at it's most flavorful.

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## HANDLING & USE



### 1 TEMPERATURE

Big O' Smokehouse smoked fish and seafood products must be kept at or below 38 Degrees Fahrenheit during transportation and storage. Product must maintain its stated temperature zone, as temperature abuse will significantly impact product quality. For frozen products, use gradual refrigerator thawing and date products using the designated shelf life from thaw date.

### 2 DISPLAY & HANDLING

Smoked fish and seafood undergo natural color changes when exposed to air and light. When showcasing our products in meat counters, deli cases, or retail shelving, avoid direct light exposure to maintain quality and appearance. It's also important to maintain a safe distance between our smoked seafood and raw meat or seafood to prevent cross-contamination. Keep employee hands and working surfaces clean when handling.

For extended shelf life, we recommend keeping our smoked seafood in its original packaging. Once packages are tampered with, shelf life reduces to 14 days.

### 3 CONSUMPTION

Big O' Smokehouse fish and seafood products are hot-smoked, fully cooked, and ready to eat! You can consume all of our products right out of the package cold, at room temperature, reheated, or as an added ingredient in your culinary creations. Please consume our products by their use-by date indicated on the packaging or designated shelf life date for optimal freshness and flavor.