

COLD SMOKE  
SIMO



# SMOKED

**SIMO**  
FISHPROCESSING

## FEATURES

### Traditionally smoked

- ready to eat without heating
- IQF frozen
- controlled microbiology
- mechanically dispensable
- precise portion control
- 100 % yield

## FORMATS

- cubes - strips - chips
- from 4 mm to 20 mm

## USE



PIZZA



SANDWICH



SALADS &  
BOWLS



READY  
MEALS



Traditionally dry-salted and smoked on beechwood our yummy smoked fish gives your preparations the right fizz.

Recipes and smoking are tailored to your specification.

### SIMO Fishprocessing

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# WE PUT FISH INTO THE RIGHT SHAPE!

