



BY APPOINTMENT TO
HER MAJESTY THE QUEEN
FISH MERCHANTS AND CURERS
JOHN ROSS JR (ABERDEEN) LTD
ABERDEEN

John Ross Jr. (Aberdeen) Ltd

TRULY TRADITIONAL SCOTTISH SMOKED SALMON
& FINE FOODS FROM SCOTLAND



John Ross Jr's traditional red brick kilns date back to 1857 and produce an authentic flavoured smoked salmon that more modern methods cannot match.

Our History

Since our award winning family smokehouse opened its doors in 1857 we have produced Scottish smoked salmon in the truly traditional way.

Using red brick kilns dating back to the 19th century, our master smoker hangs the salmon over smouldering fires of oak and beech chippings. This time-honoured and rarely used cold smoking method produces the most succulent flavour and tender textured smoked salmon available today.

Family Affair



AS AN INDEPENDENT
FAMILY-RUN BUSINESS

OUR PASSION IS TO
PRODUCE SMOKED

SALMON TO THE
HIGHEST QUALITY.

It is this passion that has won the hearts and the palates of discerning food aficionados throughout the world including highly acclaimed chefs. Our smoked salmon can now be enjoyed in over 36 countries worldwide and is found in the finest hotels and restaurants, retail outlets, multiples and delis.

One of our proudest accolades is that we are a Royal Warrant holder,

having supplied Her Majesty the Queen and the Royal network of kitchens with fresh and smoked fish for over 25 years. This Royal Warrant provides the ultimate stamp of approval.

Over the years we have worked hard to build an excellent reputation for superior quality and service and our commitment to this is displayed in every aspect of production and distribution.





Range

We are firm believers that speciality-smoked salmon should only be created to enhance flavour – that is why we have taken our time over the decades to create some very special flavours including Tea Smoked Salmon (smoked with Lapsang Souchong tea), Whisky Smoked Salmon (infused with Balvenie Whisky) and Kiln Roasted Salmon with Honey & Mustard Seeds.

Standards

We are fully BRC accredited, having achieved Grade A for four consecutive years, and use HACCP as part of our ongoing quality management system. Our premises have tripled in size over the last 10 years and whilst most of our preparation methods are carried out by hand, the machinery that we do use is state-of-the-art and used to create the best possible results.

Provenance

We use the highest quality farmed Atlantic salmon. The salmon are hand reared and fed by hand, which allows for close observation and meticulous attention to animal welfare. Low stocking densities ensure that the fish have room to move freely and grow up healthily. The salmon are fed on a healthy, omega 3 packed diet of fish trimmings.



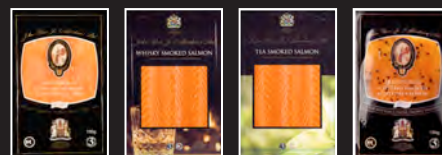
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PRODUCTS

SLICE OPTIONS

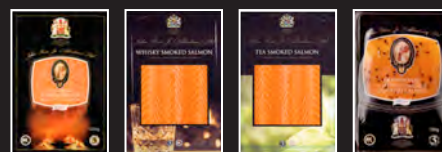
100g Smoked Salmon range

Classic Traditional Smoked Salmon	DCUT/LSLICE
Whisky Infused Smoked Salmon	DCUT
Tea Smoked Salmon (Lapsang Souchong)	DCUT
Strong Smoked Salmon	DCUT
Peppered Smoked Salmon	DCUT



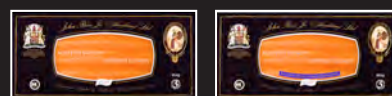
200g Smoked Salmon range

Classic Traditional Smoked Salmon	DCUT/LSLICE
Whisky Infused Smoked Salmon	DCUT
Tea Smoked Salmon (Lapsang Souchong)	DCUT
Strong Smoked Salmon	DCUT
Peppered Smoked Salmon	DCUT



454g Smoked Salmon range

Classic Traditional Smoked Salmon	DCUT/LSLICE
Whisky Infused Smoked Salmon	DCUT



Smoked Salmon Sides (0.9-1.3k, 1 kilo fixed, 1-1.5k)

Classic Traditional Smoked Salmon	Whole/DCUT/LSLICE
Whisky Infused Smoked Salmon	Whole/DCUT
Tea Smoked Salmon (Lapsang Souchong)	Whole/DCUT
Strong Smoked Salmon	Whole/DCUT
Peppered Salmon	Whole/DCUT



Super Premium Smoked Salmon Traditional range

Balmoral Fillet 300-400g	Whole
Banqueting Side 1kg	LSLICE



Hot Roasted (Kiln Smoked) Salmon Retail Packs

Traditional 160g
Honey & Mustard Seeds 160g
Pulled Traditional 140g
Pulled Honey & Mustard Seeds 140g
Pulled Cajun Spiced 140g



Smoked Trout range

Smoked Trout Traditional Side	Whole/DCUT
Smoked Trout 500g	DCUT
Smoked Trout 200g	DCUT



Gravadlax

Unsliced Trimmed Sides Gravadlax	WHOLE
Sliced Sides Gravadlax	DCUT
Sliced Gravadlax Pack 200g	DCUT
Trio of Gravadlax	DCUT
Sliced Sides Beetroot Gravadlax	DCUT
Sliced Sides Pimms Gravadlax	DCUT
Sliced Sides Lemon & Herb Gravadlax	DCUT



Pates & Deli range

Smoked Salmon Pate 115g
Smoked Salmon Pate 500g
Smoked Mackerel Pate 115g
Smoked Mackerel Pate 500g
Prawn Cocktail 115g
Prawn Cocktail 400g



Note: images of products are not to scale