

BRIGGS & CO. THE FINEST BRITISH SMOKED SALMON

THE FISH

At Briggs & Co, we take pride in sourcing the finest Atlantic salmon from the cold, pristine waters of Scotland, Norway, and the Faroe Islands. These regions are renowned for their exceptional aquaculture standards, sustainable fishing practices, and ideal conditions that produce salmon with superior taste and texture.

Each salmon is carefully selected from trusted, responsible farms that adhere to the highest standards of fish welfare and environmental sustainability. Our selection criteria include optimal water quality, responsible feeding practices, and minimal environmental impact. Only the best salmon—those with firm flesh, perfect marbling, and the freshest quality—are chosen to become Briggs & Co British Smoked Salmon.

This meticulous sourcing process ensures that every slice of our smoked salmon delivers a rich, delicate flavor and a melt-in-the-mouth texture, staying true to our commitment to excellence.



THE BRIGGS & CO BRITISH SMOKED SALMON



Heritage, Quality, Tradition and Sustainability are the leading foundations that our Briggs & Co Smoked Salmon adheres to. Our smokehouse boasts some of the hardest to achieve standards along with the exclusive Royal Warrant.

Our hand selected Superior European Salmon are received fresh and is cured by hand with pure sea salt and brown sugar and then are smoked in small batches using aged oak whisky barrels. Our Briggs & Co Smoked Salmon contain no artificial ingredients or preservatives. Our cure times are no less than 24 hours and our smoke time approximately 36 hours.

After the salmon comes out of the smoker it is left to “rest” for 48 hours which allows the exquisite buttery texture and the delicate oak smoke flavors to fully develop. The end result is nothing short of exquisite!

Our Briggs & Co British Smoked Salmon is high in Omega 3's and is Kosher Certified, Gluten & GMO Free

THE BEST ATLANTIC SALMON + THE FINEST SMOKEHOUSE = THE BRIGGS & CO. BRITISH SMOKED SALMON



CHEF’S CORNER

Briggs & Co Smoked Salmon is perfect from a variety of classic and contemporary dishes. Served by itself or a part of an impressive assembly. You and your guests will feel good about enjoying this delectable smoked salmon.



OUR COMMITMENT

At The Educated Fish Co (TM), we are committed to safeguarding our natural resources in order to ensure a sustainable future through best aquaculture practices.

We connect best in class aquaculture companies from around the world with reputable, forward thinking North American customers who have the passion and initiative to support and promote sustainable seafood.

We specialize in EU Organic and Specialty Aquaculture Species.

Aquaculture is no longer an option but is now a necessity in order to feed our growing population. Let’s choose wisely by making The Educated Choice (TM)

THE FACTS

Latin Name	Salmo Salar
Origin	Scotland, Norway & Faroe Islands
Aquaculture Method	Open Ocean
Specifications	4oz Retail, Full Sliced Sides
Availability	Year Round
Taste Profile	Rich Buttery texture with hints of Oakwood.
Health	Excellent source of protein, with high levels of Omega 3. No Antibiotics or artificial colorings or ingredients are ever used. GMO and Gluten Free.
Ingredients	Superior Atlantic Salmon, Salt, Sugar and Oakwood Smoke.
Certifications	Global GAP, ASC, BRC Food, Kosher