

salmon wetlands
ginseng

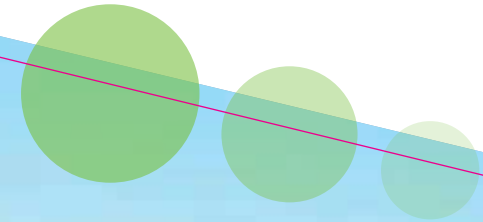
discover it for yourself today

41 Degrees South uses a hot smoking process for its salmon. Hot-smoking is a form of cooking in which smoke is circulated over food for a short time at a high temperature. This style of cooking results in moist, subtly smoked salmon that flakes easily with a fork. It can be served cold or heated gently and stirred through a number of dishes, including pastas, risottos and salads.

The thinly sliced salmon that we may automatically think of when hearing the words “smoked salmon” is actually cold smoked, a method of curing food in which smoke is circulated over food at a low temperature for a relatively long period of time. The finished product is uncooked leaving the texture unchanged.



41° South Aquaculture offers an alternative to common fish farming, where they use natural conditions to grow our salmon, without the use of chemicals or antibiotics. The family-owned company was founded on the principles of promoting ecologically sustainable aquaculture products. The businesses mission is to provide their clients and consumers with a consistent and sustainable supply of products of the highest quality whilst meeting sound ecological, environmental and sustainable production systems. No chemicals or hormones are used to treat the fish, also no artificial preservatives are in the finished product. The fish are raised in an environmentally friendly system and address stringent animal welfare issues as to the well-being of the salmon during their life in their production cycle.



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Hot Smoked Salmon Fillet and Snack Portions

This succulent delicacy is a 41° South classic. Atlantic Salmon fillets are cut into portions (tail, centre, collar cuts) and marinated in an artfully crafted brine before being hot-smoked over Tasmanian Blackwood shavings. This ready to eat product (snack) makes an impressive appetizer or a delicious, no-fuss dinner option. The fillet is perfect for catering. Both the snack and fillet have no waste, even the skin could be crisped. Their reputation for quality means the finest ingredients... a tradition you can take home. Bring a part of our product family to your table, we promise to never disappoint your expectations.



Hot Smoked Baby Salmon

41° South hot-smoked baby SALMON® is cured for a day in a natural brine solution which includes 11 selected herbs and spices. It is then slowly hot-smoked at a high temperature, thus creating a moist flaky texture combined with an exceptionally delicate smoked flavor which will leave a memorable after taste on the palate.



Smoked Salmon Rillettes

Our smoked salmon rillettes are made from the finest natural Tasmanian ingredients. This product combines the great taste of 41° South hot-smoked baby SALMON® (50%) and a blend of butter, yogurt, spices and Tasmanian Mountain Pepper.



dried ginseng slices

an adventure worth having



Ginseng Spice

41° South Ginseng spice blend contains a mix of spices including Panax ginseng and Tasmanian Mountain Pepper which is grown at 41° South. Use this culinary seasoning for meat, fish, salads or sprinkle on sour cream.

Ginseng Soap

Panax ginseng soap is a wonderful, natural soap. It contains no animal by-products and is made with a natural vegetable oil base, making it an extremely effective option for with sensitive skin.



Ginseng Chocolate Truffle

41° South Ginseng Chocolate Truffle contains Panax ginseng and has also been created for us by Nutpatch, Tasmania. The dark Belgian chocolate praline contains 64% cocoa. Each praline is handmade and the chocolates are filled with a soft centre almond torrone filling, with a dash of Panax ginseng. This gives a bitter sweet taste sensation complementing the full truffle flavor.



Tasmanian Leatherwood Ginseng Honey

41° South Ginseng and Australian Quality Honey have combined their premium products to create this pure exquisite leatherwood honey infused with Panax ginseng. The honey is sourced from the Tasmanian Tarkine Wilderness. No artificial colours, preservatives or sugars are used. Best stored at room temperature. The active principles of ginseng are ginsenosides, which regulate the physiological process. Ginseng works according to your body's needs as an adaptogen. The typical recommended daily dosage of Panax ginseng is 1 g to 2 g of raw herb, or 1000mg daily. Each jar contains saponins & ginsenoside Rb1 & Rg1.



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