FOR IMMEDIATE RELEASE

St. James Smokehouse, Inc. Showcases Two New SAINT® Flavor-Infused Cold-Smoked Salmon Creations at Seafood Expo North America/Seafood Processing North America

St. James Smokehouse, Inc. will feature two recently launched SAINT® retail smoked salmon products—Fruit Wood Limoncello Smoked Salmon and Fruit Wood Black Truffle Smoked Salmon—in the Seafood Expo North America New Product Showcase, with both products also entered in the 2026 Seafood Excellence Awards. These launches underscore the company's continued focus on premium-forward innovation within the refrigerated cold-smoked salmon category.

MIAMI, Fla., Jan. 12, 2026 – St. James Smokehouse Inc. announced today that it will showcase its newest SAINT® smoked salmon innovations at Seafood Expo North America/Seafood Processing North America, taking place March 15–17, 2026, in Boston. The products will be featured in the Expo's New Product Showcase and will also be entered into the 2026 Seafood Excellence Awards.

At Seafood Expo North America/Seafood Processing North America, March 15–17, 2026, in Boston, St. James Smokehouse Inc. will spotlight two newly launched SAINT® flavor-infused cold-smoked salmon products designed for seafood buyers and category decision-makers seeking fresh differentiation in the refrigerated case. The offerings deliver vibrant flavor and visual appeal that help refresh smoked salmon displays and menus—without changing how shoppers or foodservice operators merchandise, prepare, or enjoy the category.

Both products build on St. James Smokehouse's signature process, starting with a traditional dry cure of salt and brown sugar and slow smoking over a carefully selected fruit wood blend. Each is finished with a post-smoking infusion that adds depth of flavor while maintaining the salmon's natural balance. Together, the new offerings further enhance the brand's modern and vibrant SAINT® portfolio, which is already making headway with retailers nationwide and delivering premium, eye-catching options that stand out in the refrigerated smoked salmon category.

SAINT® Fruit Wood Limoncello Smoked Salmon is infused with artisanal Italian limoncello crafted from Amalfi Coast lemons and seasoned with lemon zest.

SAINT® Fruit Wood Black Truffle Smoked Salmon is infused with aromatic black summer truffles.

"We believe that buyers are looking for products that bring something genuinely new to their customers while still delivering on taste, quality, consistency—and ultimately, repeat purchase," said Alexandra Hill, owner and CEO of St. James Smokehouse. "With these infusions, we preserved the integrity of our craft and process while introducing flavors that help redefine expectations for what smoked salmon can be."

The company said the launches are part of a broader strategy: use lighter smoke, clean ingredients and focused infusions to give buyers new reasons to choose smoked salmon in a crowded case.

Beyond bagels and blinis, the company said the new profiles are built to elevate everyday menu staples — including flatbreads and fresh salads — offering consumers a simple way to encourage trial with familiar dishes while delivering a more premium taste experience.

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About St. James Smokehouse, Inc.
St. James Smokehouse is a women-owned smokehouse based in Miami, Florida, known for redefining the art of smoked salmon with a relentless focus on quality, innovation, and sustainability. Their award-winning SAINT® line is handcrafted using traditional techniques, clean ingredients, and a passion for flavor that shines through in every bite.

SAINT® - SMOKED SALMON, ELEVATED

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SAINT® Fruit Wood Black Truffle Smoked Salmon

SAINT® Fruit Wood Limoncello Smoked Salmon