

Hyperlinks in Principles of Fish Smoking presentation slides

Video 1: [Introduction to Why we do What we do - YouTube](#)

Video 2: [Cold smoking salmon](#)

PAHs: [Polycyclic Aromatic Hydrocarbons](#)

Video 3: [Smoking White Fish in the traditional Grimsby Style](#)

Video 4: [Fish smoking](#)

Labelling: [Seafood traceability and labelling regulations](#)

Allergens: [Allergen labelling rules for food businesses](#)

More allergens: [Allergen labelling laws](#)

Food Hygiene/HACCP: [Learning resources](#)