



MAKING FISH THE NATURAL CHOICE FOR THE FOOD SERVICE SECTOR

Three new products from Royal Greenland provide the food service sector with good quality, delicious menu ideas that are easy to prepare and serve, whilst making sure portion control is also catered for.

Fish 'n' Rosti – frozen - breaded

This is the perfect meal in one – a piece of MSC certified Alaskan Pollock topped with creamy mustard sauce with a twist of Madagascar pepper and a potato rosti slice. Everything is kept together by a light breaded coating. This is an extremely convenient product to prepare (cook in the oven straight from frozen for 30 minutes) and provides a perfect portion control menu option. The Fish 'n' Rosti also comes with two other varieties of sauce – Spicy Tomato and Lemon & Dill.

Kibbelings with Sauce – frozen – breaded

Canape-size succulent bites of Alaskan Pollock topped with delicious sauces – tomato, cheese or spinach - and covered in a crunchy breading. These Kibbelings with Sauce are the all-in-one healthy snack. Each Kibbeling is IQF frozen to ensure easy portion control and can be cooked directly from frozen in the oven for 20 minutes making preparation minimal.

/...

Cray Fish Tails – frozen – breaded and battered

A totally new way of using cray fish tails. Lightly battered or breaded, these are cooked straight from frozen in the oven for 12 minutes, making them the ideal pub and bar food choice. A luxury 'scampi' that delivers on taste and presentation, each cray fish tail is IQF frozen to ensure greater portion control and user friendliness.

Ends

2/09

Editor please note:

Royal Greenland UK sales enquiry telephone number is 0161 485 8385

**For further information please contact Sara Milne or Sarah Burns
Royal Greenland Press Office at Clareville Communications
315-317 New Kings Road, London SW6 4RF
Tel: 020 7736 4022 Fax: 020 7736 3504 email: saramilne@clareville.co.uk**