



ROYAL GREENLAND EXPANDS PRODUCTION FACILITIES TO SERVICE FOOD RETAIL SECTOR

Royal Greenland has recently completed new MAP (modified atmosphere packaging) production facilities at its Glyngøre factory in Denmark. The investment reinforces Royal Greenland's commitment to becoming a leader in MAP seafood product for the food retail sector.

MAP seafood helps the retailer deliver a wide range of natural, visually appealing seafood with an extended shelf-life to the consumer, whilst at the same time reducing the need for artificial preservatives and the possibility of food related health hazards. By using the highest quality modified atmosphere packs, Royal Greenland MAP products have a shelf life of up to 42 days from the production date.

Royal Greenland's MAP range includes cold water peeled prawns, warm water peeled prawns, crayfish, shrimp and mussels.

Ends

2/09

Editor please note:

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