



LESS SALT IN GREENLANDIC FROZEN PRAWNS

As part of its continuous product development to provide a tasty yet healthy quality product Royal Greenland, the world's largest supplier of frozen cold water prawns, has reduced the level of salt in its Greenlandic frozen prawns.

Salt, used as a preservative as part of the freezing process, has been reduced from 1.5-1.8% to 1.3-1.6% for all single and double frozen prawns.

This means that for every 13,000 tons of prawns produced, assuming a reduction in salt level of 0.3%, there would be a total reduction of 3,900 kilos of salt (the equivalent of two full truck loads).

Royal Greenland introduced reduced salt levels in its Greenlandic frozen prawns globally in all its markets on single frozen prawns in August 2008, and on double frozen prawns in February this year.

Ends

2/09

Editor please note:

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