

ROYAL GREENLAND
NUTAAQ® COD FILLET, SKIN-ON
5-8OZ (142-227G), PBI, SINGLE FROZEN, 5 KG, FROZEN

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Species	Gadus morhua
Item number	130821020
Net weight incl. glaze	5500 g
Net weight excl. glaze	5000 g
Glaze (%)	8 - 12
Shelflife (days)	720
Storage	Frozen

NUTRITIONAL VALUES PER 100G

Energy	325 kJ / 77 kcal
Fat	0.5 g
- of which saturates	0.3 g
Carbohydrates	0 g
- of which sugars	0 g
Protein	18 g
Salt	0.2 g

ALLERGENS

Fish

MASTER DETAILS

Sales unit	Yes
Gross weight (kg)	5.8
Net weight (kg)	5
Height (mm)	138
Width (mm)	300
Length (mm)	400
EAN no.	574030111207

PALLET DETAILS

Masters in EUR 1/1 pallet	96
Masters per layer	8
Layers per pallet	12
Gross weight (kg)	584
Net weight (kg)	480
Height (mm)	1806
Width (mm)	800
Length (mm)	1200
EAN no.	574030111214

LANGUAGES ON LABEL

DE, FR, IT, DK, ES, EN, NL

Nutaaq® cod fillets forms an exceptional taste experience with its fresher, brighter, tastier meat, made from the finest Atlantic cod from Greenland. In the clean, ice-cold waters around Greenland, the cod grows slowly because of the low temperatures. This gives the flavours time to develop their nuances fully.

In season Nutaaq® cod are caught in net traps by local fishermen. The live cod are carefully transported to the local Royal Greenland factory in Maniitsoq where they are processed and frozen within 2 hours from leaving the water.

Nutaaq® cod has a mild umami flavour and a delicate sweetness to the firm and juicy meat. When cooked the cod flakes beautifully into snow-white pieces and provides a healthy and nutritious meal with its high protein and low fat content.

INGREDIENTS

Cod fillets (**fish**). Water (protective glaze).

SERVING

We recommend a gentle cooking skin side up at low temperatures. When the meat is cooked, remove the skin carefully and serve the fillet with fatty and acidic flavours to compliment the subtle taste and texture of the meat.

COOKING INSTRUCTIONS

Prepare in oven at low heat or on pan at moderate heat

THAWING INSTRUCTIONS

Defrost in refrigerator at max 5°C

CATCHING GEAR

Traps

CATCHING AREA

Northwest Atlantic (FAO 21)

