

ROYAL GREENLAND
SAITHE CRISPYBREADED, MSC
78G, FISH 65%, PREFRIED, 5 KG, FROZEN

Royal Greenland A/S
Hellebarden 7,
9230 Svenstrup, Denmark
Tel. +45 98154400
www.royalgreenland.com



Saithe is caught in the ice-cold and clean waters of the North Atlantic, where it slowly develops its mild and slightly sweet taste with plenty of umami. It has off-white to pink meat with a firm and juicy texture that turns a beautiful snow-white with nice, big flakes when cooked. Saithe has a naturally high content of protein and iodine.

Breaded saithe has a crisp and crunchy surface that pairs well with the moist and tasty saithe on the inside. They are ideal for portion servings and buffet because of their uniform size.

INGREDIENTS

Saithe (**fish**) (65%), breading (35%): flour (**wheat**), water, rapeseed oil, potato starch, salt, yeasts, natural flavourings. Pre-fried in rapeseed oil. A few bones may remain.

SERVING

Saithe is a good alternative to cod that is easy to work and cook with. The products are well suited for fast and easy cooking and goes well with savoury flavours and a twist of lemon.

COOKING INSTRUCTIONS

Prepare from frozen. Oven: Cook for approx. 15 minutes at 200°C in a pre-heated oven.

CATCHING AREA

Northeast Atlantic (FAO 27)

Species	Pollachius virens
Item number	153044100
Net weight	5000 g
Shelflife (days)	540
Storage	Frozen
MSC certificate no.	MSC-C-50920

NUTRITIONAL VALUES PER 100G

Energy	761 kJ / 182 kcal
Fat	8 g
- of which saturates	0.6 g
Carbohydrates	13.4 g
- of which sugars	1.7 g
Protein	13.4 g
Salt	0.64 g

ALLERGENS

Cereals, Fish

MASTER DETAILS

Sales unit	Yes
Gross weight (kg)	5.3
Net weight (kg)	5
Height (mm)	137
Width (mm)	299
Length (mm)	398
EAN no.	5740301115670

PALLET DETAILS

Masters in EUR 1/1 pallet	64
Masters per layer	8
Layers per pallet	8
Gross weight (kg)	369
Net weight (kg)	320
Height (mm)	1246
Width (mm)	800
Length (mm)	1200
EAN no.	5740301115687

LANGUAGES ON LABEL

EN, SE, DK, FI