

ROYAL GREENLAND

SAITHE, BREADED, LEEK/CARROT STUFF.

125-155G, 41% FISH, PRE-FRIED, 5 KG, FROZEN

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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.

The stuffed saithe with leek and carrot is ovenable straight from the freezer and ideal for buffet servings.

INGREDIENTS

Saithe (**fish**) (41%), saithe meat (**fish**) (39%), modified maize starch; breading (33%): flour (**wheat**), water, rapeseed oil, potato starch, salt, sugar, gluten (**wheat**), yeast, white pepper; sauce (26%): leek (7%), water, carrot (5%), modified maize starch, melted cheese (cheese (**milk**), water, butter (**milk**), powdered milk (**milk**), thickening substance: pork gelatin; vegetable fibre, emulsifying substance (E452(i), E339, E331, E407)); acidity whey powder (**milk**), salt, flour (**wheat**), cream (**milk**), bouillon (salt, maltodextrin, yeast extract, sugar, rapeseed oil, natural aroma); onion powder, white pepper. 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. 20 minutes at 200°C in a pre-heated oven.

CATCHING AREA

Northeast Atlantic (FAO 27)

Species	Pollachius virens
Item number	161361000
Net weight	5000 g
Shelflife (days)	540
Storage	Frozen

NUTRITIONAL VALUES PER 100G

Energy	802 kJ / 191 kcal
Fat	8.3 g
- of which saturates	1.7 g
Carbohydrates	21 g
- of which sugars	3.5 g
Protein	8 g
Salt	0.93 g

ALLERGENS

Cereals, Fish, Lactose

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.	5740300906415

PALLET DETAILS

Masters in EUR 1/1 pallet	96
Masters per layer	8
Layers per pallet	12
Gross weight (kg)	541.9
Net weight (kg)	480
Height (mm)	1798
Width (mm)	800
Length (mm)	1200
EAN no.	5740300996294

LANGUAGES ON LABEL

FI, SE, DK, EN