

Lightly salted Atlantic cod

Our delicious lightly salted cod is a **convenient** way to make real Bacalao without a time-consuming soaking procedure. The product is **pre-salted to perfection** and contains a salt level of 1.5%-1.7%.

The large cod is fished in Greenlandic waters by our own fishing vessels and landed in Maniitsoq where they are fileted, salted and quick frozen. Cod from Greenland has a natural white colour and that is preserved due to the fast processing – without any use of technical aids, phosphates or other additives.

The lightly salted fillets are available in a variety of sizes.

- Lightly salted cod fillets ready to use
- **Even salt level** of 1.5%-1.7%.
- 100% free from phosphates and other additives
- **Large** fillets available

 Item No.
 Product Size

 130028510
 16 -32 oz

130028610 >32 oz



The Atlantic cod (Gadus morhua) is one of the most well-known fish around the world and is appreciated for its great flavour, firm meat and intense umami flavour. The meat from the Atlantic cod from Greenland has time to fully develop the intense and slightly sweet flavour, because the cold and clean surroundings make the cod grow more slowly than elsewhere.



