

ROYAL GREENLAND
SMOKED GRL. HALIBUT FILLET, SLICED

600-1000G, SKINLESS, 10 UNITS, CHILLED

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Greenland halibut has a sweet and buttery umami flavour and a soft, pleasant texture. The meat is very white and the flavour fully developed, due to the slow growth in the ice-cold waters of the North Atlantic and Arctic Oceans. Greenland halibut has a high natural content of the healthy omega-3 fatty acids (2.36 g/100 g) and potassium.

Greenland halibut adapts smoky flavours well and can advantageously be used in cold dishes such as salads, appetizers and on buffets. Cold smoked Greenland halibut obtains a firm texture and a significant smoky flavour. It forms a good alternative to traditional cold smoked salmon.

INGREDIENTS

Greenland halibut fillets (**fish**), salt, acidity regulators (E325, E262, E270).

SERVING

The smoked fillet benefits from acidic flavours and crunchy textures that complement the rich, smoky and soft meat.

COOKING INSTRUCTIONS

Ready to eat

CATCHING GEAR

Hooks and lines, Gillnets and similar nets

CATCHING AREA

Northeast Atlantic (FAO 27)

Species	Reinhardtius hippoglossoides
Item number	121747010
Net weight	600,0 - 1.000,0
Shelflife (days)	28
Storage	Chilled

NUTRITIONAL VALUES PER 100G

Energy	736 kJ / 177 kcal
Fat	13 g
- of which saturates	2.1 g
Carbohydrates	0 g
- of which sugars	0 g
Protein	15 g
Salt	2.5 g

ALLERGENS

Fish

MASTER DETAILS

Units per master	10
Sales unit	Yes
Gross weight (kg)	10.7
Net weight (kg)	8
Height (mm)	165
Width (mm)	390
Length (mm)	590
EAN no.	5740300997857

UNIT DETAILS

Gross weight (kg)	0.930
Net weight (kg)	0.800
Height (mm)	50
Width (mm)	195
Length (mm)	570
EAN no.	5740301112495

PALLET DETAILS

Masters in EUR 1/1 pallet	40
Masters per layer	4
Layers per pallet	10
Gross weight (kg)	453
Net weight (kg)	320
Height (mm)	1794
Width (mm)	800
Length (mm)	1200
EAN no.	5740301112501

LANGUAGES ON LABEL

FR, DE