

ROYAL GREENLAND  
SMOKED COD, SLICED, MSC  
500-1100G, SKINLESS, 10 UNITS, FROZEN

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<b>Species</b>	<b>Gadus morhua</b>
<b>Item number</b>	<b>130310821</b>
<b>Net weight</b>	<b>500 - 1500 g</b>
<b>Shelflife (days)</b>	<b>360</b>
<b>Storage</b>	<b>Frozen</b>
<b>MSC certificate no.</b>	<b>MSC-C-50920</b>

#### NUTRITIONAL VALUES PER 100G

Energy	337 kJ / 80 kcal
Fat	1 g
- of which saturates	0.1 g
Carbohydrates	0 g
- of which sugars	0 g
Protein	18 g
Salt	2.4 g

#### ALLERGENS

Fish

#### MASTER DETAILS

Units per master	10
Sales unit	Yes
Gross weight (kg)	11
Net weight (kg)	8
Height (mm)	165
Width (mm)	390
Length (mm)	590
EAN no.	5740301154952

#### UNIT DETAILS

Gross weight (kg)	1.100
Net weight (kg)	0.800
Height (mm)	40
Width (mm)	185
Length (mm)	550
EAN no.	2112840

#### PALLET DETAILS

Masters in EUR 1/1 pallet	40
Masters per layer	4
Layers per pallet	10
Gross weight (kg)	465
Net weight (kg)	320
Height (mm)	1794
Width (mm)	800
Length (mm)	1200
EAN no.	5740301154969

#### LANGUAGES ON LABEL

DK, EN, DE, FR, SE, IT

Atlantic cod has a fresh and mild umami flavour with a slight sweetness to the firm, juicy meat. The meat is very white and packed with flavour due to the cod's upbringing in the ice-cold and clean waters around Greenland. Each cod fillet is hand trimmed and carefully matured to a nice and firm texture before it is gently smoked over beech wood under careful supervision from the smoke master. Through this meticulous method, the cod obtains a perfect balance between the complex smoke flavours and the delicate meat of the fillet for a guaranteed quality experience in every slice.

Cold smoked cod is a delicate, lean alternative to the fatty smoked salmon. With its gentle and mild smoked flavours and uniform slices ready for use, it is very suitable for portion servings or buffets.

#### INGREDIENTS

Cod (**fish**), salt, acidity regulator (E270, E262, E325). Smoked.

#### SERVING

The delicate smoked aroma combined with the fresh, natural flavours of the Atlantic cod is ideally paired with acidic and fatty flavours, such as freshly grated lemon zest and a sour cream dressing.

#### COOKING INSTRUCTIONS

Ready to eat once defrosted

#### THAWING INSTRUCTIONS

Defrost in refrigerator at max 5°C

#### CATCHING GEAR

Trawls

#### CATCHING AREA

Northeast Atlantic (FAO 27)

