

ROYAL GREENLAND
SAITHE LOIN, SKINLESS, MSC
60-80G, SINGLE FROZEN, 5 KG, FROZEN

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Species	Pollachius virens
Item number	133060080
Net weight incl. glaze	5500 g
Net weight excl. glaze	5000 g
Glaze (%)	8 - 12
Shelflife (days)	540
Storage	Frozen
MSC certificate no.	MSC-C-50920

NUTRITIONAL VALUES PER 100G

Energy	326 kJ / 77 kcal
Fat	0 g
- of which saturates	0.2 g
Carbohydrates	0 g
- of which sugars	0 g
Protein	18 g
Salt	0.24 g

ALLERGENS

Fish

MASTER DETAILS

Sales unit	Yes
Gross weight (kg)	5.9
Net weight (kg)	5
Height (mm)	140
Width (mm)	294
Length (mm)	394
EAN no.	5740301123859

PALLET DETAILS

Masters in EUR 1/1 pallet	56
Masters per layer	8
Layers per pallet	7
Gross weight (kg)	356.5
Net weight (kg)	280
Height (mm)	1130
Width (mm)	800
Length (mm)	1200
EAN no.	5740301123866

LANGUAGES ON LABEL

SE, EN, DK, FI

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 loin is cut from the dorsal part of the fillet, which is also the thickest and leanest part. Loins from saithe are uniform in size and shape, making them ideal for portion-servings or buffets.

INGREDIENTS

Saithe loins (**fish**). Water (protective glaze)

SERVING

Saithe is a good alternative to cod that is easy to work and cook with. It is best cooked at low temperatures to preserve the natural moisture and flavours.

COOKING INSTRUCTIONS

Prepare in oven at low heat or on pan lightly dusted medium heat

THAWING INSTRUCTIONS

Defrost in refrigerator at max 5°C

CATCHING GEAR

Trawls, Gillnets and similar nets, Hooks and lines, Seines, Surrounding nets and lift nets

CATCHING AREA

Northeast Atlantic (FAO 27)