

ROYAL GREENLAND
HOT-SMOKED TROUT FILLET, SKINLESS
1200G, DANISH FARMED, 8 UNITS, FROZEN

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Hot smoked trout is very similar to smoked salmon, but with a more mild and gentle flavour profile and a softer colour. The texture offers a savoury bite with a creamy texture. Smoked trout has a naturally high content of protein.

The hot smoked trout is ideal for both portion servings and buffets.

INGREDIENTS

Trout (**fish**), salt, smoke.

SERVING

It is best suited for cold servings such as sandwiches and salads, where its smoky flavour is accompanied well by crisp, fresh and acidic elements.

COOKING INSTRUCTIONS

Ready to eat once defrosted

THAWING INSTRUCTIONS

Defrost in refrigerator at max 5°C

CATCHING AREA

Farmed in Denmark

Species	Oncorhynchus mykiss
Item number	143595950
Net weight	1200 g
Shelflife (days)	450
Storage	Frozen

NUTRITIONAL VALUES PER 100G

Energy	535 kJ / 127 kcal
Fat	4.8 g
- of which saturates	0.6 g
Carbohydrates	0 g
- of which sugars	0 g
Protein	21 g
Salt	2.3 g

ALLERGENS

Fish

MASTER DETAILS

Units per master	8
Sales unit	Yes
Gross weight (kg)	10.6
Net weight (kg)	9.6
Height (mm)	200
Width (mm)	190
Length (mm)	590
EAN no.	5740300905913

UNIT DETAILS

Gross weight (kg)	1.260
Net weight (kg)	1.200
Height (mm)	25
Width (mm)	190
Length (mm)	595
EAN no.	5740300901960

PALLET DETAILS

Masters in EUR 1/1 pallet	56
Gross weight (kg)	591
Net weight (kg)	537.6
Height (mm)	1750
Width (mm)	800
Length (mm)	1200
EAN no.	5740301071631

LANGUAGES ON LABEL

DK