

ROYAL GREENLAND

ALASKA POLL., NUGGET, CRISPY BATTER, MSC

15-30G, 70% FISH, PRE-FRIED, 3 KG, FROZEN

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Species	Theragra chalcogramma
Item number	154054110
Net weight	3000 g
Shelflife (days)	540
Storage	Frozen
MSC certificate no.	MSC-C-50920

NUTRITIONAL VALUES PER 100G

Energy	605 kJ / 144 kcal
Fat	3.8 g
- of which saturates	0.4 g
Carbohydrates	14 g
- of which sugars	1 g
Protein	14 g
Salt	1.3 g

ALLERGENS

Cereals, Eggs, Fish, Lactose

MASTER DETAILS

Sales unit	Yes
Gross weight (kg)	3.2
Net weight (kg)	3
Height (mm)	146
Width (mm)	238
Length (mm)	300
EAN no.	5740301110354

PALLET DETAILS

Masters in EUR 1/1 pallet	143
Masters per layer	13
Layers per pallet	11
Gross weight (kg)	482.2
Net weight (kg)	429
Height (mm)	1756
Width (mm)	800
Length (mm)	1200
EAN no.	5740301110361

LANGUAGES ON LABEL

DE, EN

Alaska Pollock has very white and firm meat with a mild taste. It is ideally suited for breading and battering. The Alaska Pollock is high in protein, low in fat and has a naturally high content of healthy omega-3 fatty acids.

Nuggets made with Alaska Pollock offer fast and easy cooking with a crisp surface and plenty of moisture to the meat inside. They are ideal for snack time, as an appetizer, side dish or as street food.

INGREDIENTS

Alaska pollock fillets (**fish**) (70%), batter (30%): flour (**wheat**), rice flour, egg powder (**egg**), salt, rapeseed oil, starch (**wheat**), yeast, milk powder (**milk**), gluten (**wheat**), dextrose, herb and spices, yeast extract, bouillon (salt, spices, glucose). Pre-fried in rapeseed oil. A few bones may remain.

SERVING

The crisp breading and pleasant aromas of the Alaska Pollock is well complimented by creamy and acidic flavours such as a sour cream dip.

COOKING INSTRUCTIONS

Prepare from frozen. Oven: Cook in pre-heated oven 12 minutes at 220°C.

CATCHING GEAR

Trawls

CATCHING AREA

Northwest Pacific (FAO 61), Northeast Pacific (FAO 67)

