

ROYAL GREENLAND
LUMPFISH ROE BLACK, 80G, MSC
80G GLASS, 12X80G, CHILLED



Lumpfish roe gives an intense burst of pleasant, fresh and sea salt flavours from the northern seas in the mouth. The small pearls burst open with a crisp pop and release the intense umami flavour. Lumpfish roe is naturally high in the healthy Omega-3 fatty acids, iodine and potassium.

The lumpfish roe is pasteurized for full food safety and is easily stored in the refrigerator, where the re-sealable lids provide flexible use.

INGREDIENTS

Lumpfish roe (84%) (**fish**), water, salt, stabiliser: (E422, E415), colours: (E141, E150d, E163, E151), preservative: (E211).

SERVING

Lumpfish roe is excellent for adding elegance to a recipe; as the main ingredient in appetizers or hors d'oeuvres, as garnish giving a splash of colour or as a natural flavouring in dressings or sauces.

COOKING INSTRUCTIONS

Ready to eat

CATCHING GEAR

Gillnets and similar nets

CATCHING AREA

Northwest Atlantic (FAO 21)

Royal Greenland A/S
Hellebarden 7,
9230 Svenstrup, Denmark
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Species	Cyclopterus lumpus
Item number	182080410
Net weight	800 g
Shelflife (days)	660
Storage	Chilled
MSC certificate no.	MSC-C-54912

NUTRITIONAL VALUES PER 100G

Energy	328 kJ / 78 kcal
Fat	3.5 g
- of which saturates	1.3 g
Carbohydrates	0.7 g
- of which sugars	0 g
Protein	11 g
Salt	4 g

ALLERGENS

Fish

MASTER DETAILS

Units per master	12
Sales unit	Yes
Gross weight (kg)	2.4
Net weight (kg)	1
Height (mm)	69
Width (mm)	190
Length (mm)	251
EAN no.	5740301186021

UNIT DETAILS

Gross weight (kg)	0.190
Net weight (kg)	0.080
Height (mm)	64.2
Width (mm)	60.1
Length (mm)	60.1
EAN no.	5740301186014

PALLET DETAILS

Masters in EUR 1/1 pallet	414
Masters per layer	18
Layers per pallet	23
Gross weight (kg)	999.6
Net weight (kg)	397.4
Height (mm)	1737
Width (mm)	800
Length (mm)	1200
EAN no.	5740301186038

LANGUAGES ON LABEL

FR