

ROYAL GREENLAND
LUMPFISH ROE, RED
100G GLASS, 6 X 100G, CHILLED

Royal Greenland A/S
Hellebarden 7,
9230 Svenstrup, Denmark
Tel. +45 98154400
www.royalgreenland.com



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 (**fish**) (84%), water, salt, stabilisers (E422, E415), acidity regulator (E330), colours (E120), Carthamus extract, 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)

Species	Cyclopterus lumpus
Item number	182100325
Net weight	100 g
Shelflife (days)	660
Storage	Chilled

NUTRITIONAL VALUES PER 100G

Energy	335 kJ / 80 kcal
Fat	3.3 g
- of which saturates	0.8 g
Carbohydrates	1.5 g
- of which sugars	0 g
Protein	11 g
Salt	4.4 g

ALLERGENS

Fish

MASTER DETAILS

Units per master	6
Sales unit	Yes
Gross weight (kg)	1.4
Net weight (kg)	0.6
Height (mm)	54
Width (mm)	141
Length (mm)	212
EAN no.	5740301076193

UNIT DETAILS

Gross weight (kg)	0.218
Net weight (kg)	0.100
Height (mm)	52.9
Width (mm)	69.3
Length (mm)	69.3
EAN no.	5740301076186

PALLET DETAILS

Masters in EUR 1/1 pallet	493
Masters per layer	29
Layers per pallet	17
Gross weight (kg)	690.6
Net weight (kg)	295.8
Height (mm)	1068
Width (mm)	800
Length (mm)	1200
EAN no.	5740301102977

LANGUAGES ON LABEL

EN