

ROYAL GREENLAND
LUMPFISH ROE, BLACK, MSC
340G GLASS, 6 X 340G, CHILLED

Royal Greenland A/S
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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, stabilizer (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.

CATCHING GEAR

Gillnets and similar nets

CATCHING AREA

Northwest Atlantic (FAO 21)

Species	Cyclopterus lumpus
Item number	182340401
Net weight	340 g
Shelflife (days)	660
Storage	Chilled
MSC certificate no.	MSC-C-54912

NUTRITIONAL VALUES PER 100G

Energy	328 kJ / 79 kcal
Fat	3.5 g
- of which saturates	1.3 g
Carbohydrates	0.7 g
- of which sugars	0 g
Protein	11 g
Salt	4.4 g

ALLERGENS

Fish

MASTER DETAILS

Units per master	6
Sales unit	Yes
Gross weight (kg)	3.4
Net weight (kg)	2
Height (mm)	137
Width (mm)	159
Length (mm)	234
EAN no.	5740301069898

UNIT DETAILS

Gross weight (kg)	0.545
Net weight (kg)	0.340
Height (mm)	125
Width (mm)	76
Length (mm)	76
EAN no.	5740301075370

PALLET DETAILS

Masters in EUR 1/1 pallet	225
Masters per layer	25
Layers per pallet	9
Gross weight (kg)	779.2
Net weight (kg)	459
Height (mm)	1383
Width (mm)	800
Length (mm)	1200
EAN no.	5740301137054

LANGUAGES ON LABEL

IT, FR, DE