

ROYAL GREENLAND
GRL. LUMPFISH ROE, BLACK, MSC
PIPING BAG OF 1 KG, 10 X 1KG, 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 1kg piping bag allows for easy dosage and storage for up to 5 days after opening. The lumpfish roe is pasteurized for full food safety and the industrial blue bag allows for use in high risk areas.

INGREDIENTS

Lumpfish roe (84%), water, salt, stabilizers (E422, E415), colours (E163, E120, E133, E141, E150d), 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	182700402
Net weight	1000 g
Shelflife (days)	360
Storage	Chilled
MSC certificate no.	MSC-C-54912

NUTRITIONAL VALUES PER 100G

Energy	346 kJ / 81 kcal
Fat	3.9 g
- of which saturates	0.8 g
Carbohydrates	1.2 g
- of which sugars	0 g
Protein	11 g
Salt	4 g

ALLERGENS

Fish

MASTER DETAILS

Units per master	10
Sales unit	Yes
Gross weight (kg)	10.9
Net weight (kg)	10
Height (mm)	97
Width (mm)	388
Length (mm)	574
EAN no.	5740301179894

UNIT DETAILS

Gross weight (kg)	1.014
Net weight (kg)	1.000
Height (mm)	20
Width (mm)	360
Length (mm)	600
EAN no.	5740301179887

PALLET DETAILS

Masters in EUR 1/1 pallet	20
Masters per layer	4
Layers per pallet	5
Gross weight (kg)	242.5
Net weight (kg)	200
Height (mm)	635
Width (mm)	800
Length (mm)	1200
EAN no.	5740301179900

LANGUAGES ON LABEL

FR, ES, EN, IT, DE