

## Royal Greenland Seafood Chile S.p.A.

Royal Greenland has in 2019 bought 50% of the Chilean company International Seafood. The company lands and produces wild caught seafood from the cold waters of southern Chile.

The product mix is in many ways similar to Royal Greenland's existing, North Atlantic products and is thus relevant to some of the same type of customers that Royal Greenland trades with today.



BY APPOINTMENT TO THE ROYAL DANISH COURT

**Royal Greenland®**

### Head office

Sales & administration  
Santiago

### Production

50% ownership of production  
Porvenir

## Chilean king crab

*Lithodes santolla*

Chilean king crabs (*Lithodes santolla*), also known as Southern king crab or Centolla, are found in the oceans in the southernmost parts of South Americas from app. 40-60°S. It lives in the benthic zone at depths down to 700 meters.

These wild caught Chilean king crabs have bright red shells with decorative spikes. The meat inside is snow white on the inside with a bright red membrane. The flavor is pleasantly sweet and the texture juicy and tender, which makes the eating experience truly delicate.

### Fishery & production

Our Chilean king crabs are fished with traps by local fishermen in the southernmost area of Chile and landed live to our (50% ownership) production facility in Porvenir. In the factory the crabs go through a quality check before they enter production where they are cooked, IQF frozen and glazed with a thin layer of clean water to avoid oxidation and freezer burns during transportation. The crabs are shipped directly to customers across the world.

### Products

Chilean king crab products include:

- Whole, gutted
- Clusters/Sections/Legs



Mother Vessel



Live catch