

## 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 Sea bass

*Dissostichus eleginoides*

Chilean Sea bass, (*Dissostichus eleginoides*), also known as Patagonian toothfish, is found in the southernmost areas of South Americas and the Subantarctica islands. The large fish lives near the bottom of the sea at water depths down to 4.000 meters.

The commercial fishery is an artisanal, longline fishery, conducted by local fishermen. This fishery takes place from 45-60°S on water depths of 1.200-1.800 meters. At this depth the fish typically weigh 7-10 kg. when caught.

Chilean Sea bass fillets are very white and offers a pleasant, mild flavor. The meat texture is firm and juicy and can be used in a variety of dishes due to its high meat quality.

### Fishery & production

Our Chilean Sea bass are caught along the Chilean coast south of Santiago and processed fresh in local processing facilities, close to the fishing ground. The large fish are hand fileted and trimmed to specification by experienced personnel. The finished products are quick frozen and shipped directly to customers across the world.

### Products

Chilean Sea bass products include:

- Portions
- Fillets
- Headed & Gutted

