

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 from Chilean waters is developing from season to season and includes Chilean snow crab, Chilean king crab and Chilean seabass.



BY APPOINTMENT TO THE ROYAL DANISH COURT

Royal Greenland®

Head office

Sales & administration
Santiago

Production

50% ownership of production
Porvenir

Chilean Snow crab

Paralomis granulosa

Chilean snow crab (*Paralomis granulosa*), also known as Centollon, Deepwater crab or Ice crab, 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 150 meters. Chilean snow crab has orange to brown shell and a slightly hairy surface. The handpicked meat is white with an orange membrane. The flavor is pleasantly mild and the texture juicy.

Fishery & production

Our Chilean snow crabs are fished with traps by local, artisanal fishermen in the southernmost area of Chile and landed live to our (50% ownership) production facility in Porvenir. The fishery is managed by the governing body for fishery, SERNAPESCA, and landings are controlled accordingly.

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 snow crab products include:

- Whole gutted
- Clusters
- Cocktail claws
- Handpicked meat



Mother Vessel



Live catch