



BY APPOINTMENT TO THE ROYAL DANISH COURT

Royal Greenland®



# Prawns, cooked & peeled

The North Atlantic Prawn (*Pandalus borealis*) range among the worlds best prawns. The slow growth in the ice-cold waters along the coast of Greenland and Canada gives the prawns a firm texture and sweet flavour.

The local fleets of fishing vessels land their fresh catch to the Royal Greenland factories. Here the prawns are cooked in lightly salted water, gently peeled, quick frozen and finally packed for distribution throughout the world. The local fishery and the smooth processing ensure that the prawns retain their sweet taste, firm texture and decorative pink colour.

Items from M to XL are all Greenlandic raw material whereas the golden XXL bag is the largest and finest prawns from all our factories in Greenland or Canada.

### Ingredients:

Cooked and peeled prawns (*Pandalus borealis*) single frozen, water, salt.

### Preparation:

Thaw in fridge 5-8 hours

### Language:

UK, DK, IT, DE, FR, SE

### Weight per bag:

2000 g incl. water glaze  
1800 g excl. water glaze  
or  
500 g incl. water glaze  
450 g excl. water glaze

### Packaging 2000g:

5 bags per carton  
10 cartons per EUR pallet layer  
70 cartons per EUR pallet

### Packaging 500g:

10 bags per carton  
8 cartons per EUR pallet layer  
104 cartons per EUR pallet

### Shelflife and storage:

24 months at -18°C.

Item: **105 448 020** Gold  
Count: 95/125 (XXL)

Item: **105 446 020** Black  
Count: 125/175 (XL)

Item: **105 444 020** Blue  
Count: 175/275 (L)

Item: **105 442 020** Lightblue  
Count: 275/375 (M)

Item: **105 406 000** (500g)  
Count: 125/175 (XL)

### Nutritional value per 100 g:

Energy:	326 kJ/78 kcal
Protein:	16.8 g
Carbohydrate:	0 g
Fat:	1.1 g
Salt:	1.5 g



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### Ingredients:

Cooked and peeled prawns (*Pandalus borealis*) single frozen, water, salt.

### Preparation:

Thaw in fridge 5-8 hours

### Language:

UK, CN

### Weight per bag:

500 g incl. water glaze  
450 g excl. water glaze

### Packaging 500g:

10 bags per carton  
8 cartons per EUR pallet layer  
104 cartons per EUR pallet

### Shelflife and storage:

24 months at -18°C.

Item: **105 287 000**

Count: 125/175

### Nutritional value per 100 g:

Energy: 326 kJ/78 kcal

Protein: 16.8 g

Carbohydrate: 0 g

Fat: 1.1 g

Salt: 1.5 g



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## Greenlandic shell-on prawns

The North Atlantic Prawn (*Pandalus borealis*) range among the worlds best prawns. The slow growth in the ice-cold waters around Greenland gives the prawns a firm texture and sweet flavour.

Shell-on prawns are cooked at sea and quick frozen already on-board the catching vessel to obtain the best quality possible.

**Ingredients:**

Greenlandic prawns with shell (*Pandalus borealis*).

**Preparation:**

Thaw in fridge 5-8 hours

**Language:**

UK, DK, SE, DE, FR, ES, JP, CN, RUS

**Weight per unit:**

5 kg per carton  
No water glaze

**Packaging:**

9 cartons per EUR pallet layer  
162 cartons per EUR pallet

**Shelflife and storage:**

24 months at -18°C.

Varenr.: 104 610 200  
Count: 50/70

Varenr.: 104 618 200  
Count: 60/80

Varenr.: 104 620 200  
Count: 70/90

Varenr.: 104 628 200  
Count: 80/100

Varenr.: 104 630 200  
Count: 90/120

Varenr.: 104 635 200  
Count: 90/130

Varenr.: 104 640 200  
Count: 120/150

Varenr.: 104 660 700  
Count: 150/180

Varenr.: 104 665 200  
Count: 180/200

**Nutritional value per 100 g:**

Energy:	390 kJ/90 kcal
Protein:	20 g
Carbohydrate:	0 g
Fat:	1.5 g
Salt:	1.8 g



## Raw Ama-Ebi Shell-on Prawns

The North Atlantic Prawn (*Pandalus borealis*) range among the worlds best prawns. The slow growth in the ice-cold waters around Greenland gives the prawns a firm texture and sweet flavour.

Raw Ama-Ebi Shell-on Prawns are packed directly in 1 kg. retail unit on-board the trawler and frozen straight after catch so the product is kept fresh. These prawns are ideal for Sushi.

### Ingredients:

Greenlandic prawns with shell (*Pandalus borealis*).

### Preparation:

Thaw in fridge 5-8 hours

### Language:

JP

### Weight per unit:

1 kg per unit  
No water glaze

### Packaging:

12 units per carton  
10 cartons per EUR pallet layer  
90 cartons per EUR pallet

### Shelflife and storage:

24 months at -18°C.

Item: 101 141 000  
Count: 50/70

Item: 101 141 700  
Count: 60/80

Item: 101 124 400  
Count: 70/91

Item: 101 124 450  
Count: 90/150

### Nutritional value per 100 g:

Energy:	390 kJ/90 kcal
Protein:	20 g
Carbohydrate:	0 g
Fat:	1.5 g
Salt:	0.87 g



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## Raw Italian-style Shell-on Prawns

The North Atlantic Prawn (*Pandalus borealis*) range among the worlds best prawns. The slow growth in the ice-cold waters around Greenland gives the prawns a firm texture and sweet flavour.

Italian-style Shell-on prawns are packed directly in master cartons on-board the trawler and frozen straight after catch so the product is kept fresh. They have a decorative red colour and a delicious sweet and intense shellfish flavour and no roe in the prawn head/body.

### Ingredients:

Greenlandic prawns with shell (*Pandalus borealis*).

### Preparation:

Thaw in fridge 5-8 hours

### Language:

UK, IT, ES, PT, JP, CN

### Weight per unit:

4.5 kg per carton  
No water glaze

### Packaging:

9 cartons per EUR pallet layer  
162 cartons per EUR pallet

### Shelflife and storage:

24 months at -18°C.

Item: **102 715 000**

Count: 90/130 (max 125)

Item: **102 720 000**

Count: 120/150 (max 145)

Item: **102 725 000**

Count: 120/150 (max 145)

Item: **102 730 000**

Count: 160/200 (max 200)

Item: **102 750 000**

Count: 200/250 (max 240)

### Nutritional value per 100 g:

Energy: 390 kJ/90 kcal

Protein: 20 g

Carbohydrate: 0 g

Fat: 1,5 g

Salt: 0.87 g

