Smoked salmon, whole side, skin-on

Cold smoked salmon from Royal Greenland is prepared from fresh Norwegian salmon (Salmo salar).

A long drying and smoking process gives the fish a uniform quality and a beautiful deep colour.

A whole side of salmon filet with skin.

**Ingredients:**
Salmon filet (Salmo salar) with skin, salt, smoke. FAO 05

**Preparation:**
Thaw in refrigerator

**Language:**
All Markets

**Weight per unit:**
13.5 kg per carton /Variable weight

**Packaging:**
4 cartons per EUR pallet layer
40 cartons per EUR pallet

**Shelflife and storage:**
12 months at -18°C.

**Nutritional value per 100 g:**
- Energy: 774 kJ/185 kcal
- Protein: 23 g
- Carbohydrate: 0.1 g
- Fat: 10 g* 
- Salt: 2.5 g

*) fat content can vary according to season +/- 5 g.
Smoked salmon, presliced

Cold smoked salmon from Royal Greenland is prepared from fresh Norwegian salmon (Salmo salar).

A long drying and smoking process gives the fish a uniform quality and a beautiful deep colour.

Royal Greenland offers 3 trimmings of the filet, where some or all of the brown back muscle is trimmed away.

T0: No brown muscle.
T3: Up to 3 cm brown muscle.
T8: Up to 8 cm brown muscle.

Ingredients:
Salmon filet (Salmo salar), salt, smoke. FAO 05

Preparation:
Thaw in refrigerator

Language:
All Markets

Weight per unit:
10-12.5 kg per carton /Variable weight

Packaging:
4 cartons per EUR pallet layer
40 cartons per EUR pallet

Shelflife and storage:
12 months at -18°C.

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Nutritional value per 100 g:

<table>
<thead>
<tr>
<th>Nutrient</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Energy</td>
<td>774 kJ/185 kcal</td>
</tr>
<tr>
<td>Protein</td>
<td>23 g</td>
</tr>
<tr>
<td>Carbohydrate</td>
<td>0.1 g</td>
</tr>
<tr>
<td>Fat</td>
<td>10 g*</td>
</tr>
<tr>
<td>Salt</td>
<td>2.5 g</td>
</tr>
</tbody>
</table>

*) fat content can vary according to season +/- 5 g.
Greenlandic halibut (Rheinhardtius hippoglossioides) range among the world’s finest edible fish due to its snow-white meat with delicate flavor and soft, tender texture.

Due to its natural fine flavour the halibut is very suitable for smoking. Royal Greenland smokes the Greenlandic halibut over beech wood, which gives it a soft smokyness and empazises its natural flavour profile.

**Ingredients:**
Halibut filet (Reinhardtius hippoglossioides) no skin or bones, salt, smoke. FAO 21

**Preparation:**
Thaw in refrigerator

**Language:**
All Markets

**Weight per unit:**
8 kg per carton /Variable weight

**Packaging:**
4 cartons per EUR pallet layer
40 cartons per EUR pallet

**Shelflife and storage:**
12 months at -18°C.

**Nutritional value per 100 g:**
- Energy: 768 kJ/185 kcal
- Protein: 15 g
- Carbohydrate: 0 g
- Fat: 14 g
- Salt: 2.5 g
Nutritional value per 100 g:

- Energy: 768 kJ/185 kcal
- Protein: 15 g
- Carbohydrate: 0 g
- Fat: 14 g
- Salt: 2.5 g

Greenlandic halibut (Rheinhardtius hippoglossoides) range among the world’s finest edible fish due to its snow-white meat with delicate flavor and soft, tender texture.

Due to its natural fine flavour the halibut is very suitable for smoking. Royal Greenland smokes the Greenlandic halibut over beech wood, which gives it a soft smoke flavour and emphasises the fine fish flavour.

**Ingredients:**
- Halibut filet (Reinhardtius hippoglossoides) no skin or bones, salt, smoke.

**Preparation:**
- Thaw in refrigerator

**Language:**
- All Markets

**Weight per unit:**
- 8.5 kg per carton /Variable weight

**Packaging:**
- 4 cartons per EUR pallet layer
- 40 cartons per EUR pallet

**Shelflife and storage:**
- 12 months at -18°C.

**Item:** 121 727 011
**Size:** 600-1000 g, Frozen
“Gravad” Dill marinated salmon

Marinated salmon from Royal Greenland is prepared from fresh Norwegian salmon (Salmo salar).

The salmon is marinated with a traditional Scandinavian sweet dill marinade that goes well with the fish, and makes the marinated salmon a perfect choice for a starter, summer or winter.

Royal Greenland offers 3 trimmings of the filet, where some or all of the brown back muscle is trimmed away.

T0: No brown muscle.
T3: Up to 3 cm brown muscle.
T8: Up to 8 cm brown muscle.

**Ingredients:**
Salmon filet (Salmo salar), salt, acidity regulator (acetic acid), dill, spices.

**Preparation:**
Thaw in refrigerator

**Language:**
All Markets

**Weight per unit:**
11.5 kg per carton /Variable weight

**Packaging:**
4 cartons per EUR pallet layer
40 cartons per EUR pallet

**Shelflife and storage:**
12 months at -18°C.

**Nutritional value per 100 g:**
<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Energy</td>
<td>860 kJ/210 kcal</td>
</tr>
<tr>
<td>Protein</td>
<td>23 g</td>
</tr>
<tr>
<td>Carbohydrate</td>
<td>0.1 g</td>
</tr>
<tr>
<td>Fat</td>
<td>10 g*</td>
</tr>
<tr>
<td>Salt</td>
<td>2.5 g</td>
</tr>
</tbody>
</table>

*) fat content can vary according to season +/- 5 g.
"Gravad" halibut, presliced

Greenlandic halibut (Rheinhardtius hippoglossioides) range among the world’s finest edible fish due to its snow-white meat with delicate flavor and soft, tender texture.

The fish is marinated with a traditional Scandinavian sweet dill marinade that goes well with the fish, and makes the marinated halibut a perfect choice for a starter summer or winter.

**Ingredients:**
Halibut filet (Reinhardtius hippoglossioides) no skin or bones, salt, sugar, dill, spices. FAO 21

**Preparation:**
Thaw in refrigerator

**Language:**
All markets

**Weight per unit:**
8 kg per carton /Variable weight

**Packaging:**
4 cartons per EUR pallet layer
40 cartons per EUR pallet

**Shelflife and storage:**
12 months at -18°C.

**Nutritional value per 100 g:**
- Energy: 768 kJ/185 kcal
- Protein: 15 g
- Carbohydrate: 0 g
- Fat: 14 g
- Salt: 2.5 g