



BY APPOINTMENT TO THE ROYAL DANISH COURT

Royal Greenland®



# Smoked salmon, whole side, skin-on

Item: 141 309 011  
Size: 900-1400 g

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

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

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

**Preparation:**  
Thaw in refrigerator

A whole side of salmon filet with skin.

**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.



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## 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.

Item: 141 329 011, T0  
Size: 1000 g, Frozen

Item: 141 310 011, T3  
Size: 900-1400 g, Frozen

Item: 141 303 011, T8  
Size: 900-1400 g, Frozen

### 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.





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## Smoked halibut, presliced, skinless

Item: 121 747 013  
Size: 500 - 1100 g, Frozen

Greenlandic halibut (*Reinhardtius 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 smokyness and emphasizes its natural flavour profile.

**Ingredients:**

Halibut filet (*Reinhardtius hippoglossoides*) 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



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## Smoked halibut, whole filet, skin-on

Item: 121 727 011  
Size: 600-1000 g, Frozen

Greenlandic halibut (*Reinhardtius 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 emphasizes the fine fish flavour.

### Ingredients:

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

### 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.

### Nutritional value per 100 g:

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



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## “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.  
FAO 05

### 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.

Item: 141 838 011, T0  
Size: 900-1400 g, Frozen

Item: 141 833 011, T3  
Size: 900-1400 g, Frozen

### Nutritional value per 100 g:

Energy:	860 kJ/210 kcal
Protein:	23 g
Carbohydrate:	0-1 g
Fat:	10 g*
Salt:	2.5 g

\*) fat content can vary according to season +/- 5 g.



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## “Gravad” halibut, presliced

Greenlandic halibut (*Reinhardtius hippoglossoides*) 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 hippoglossoides*) 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.

Item: 121 748 011  
Size.: 500-1100 g, Frozen

### Nutritional value per 100 g:

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