



BY APPOINTMENT TO THE ROYAL DANISH COURT

Royal Greenland®

PROFESSIONAL

PROFESSIONAL PRODUCT RANGE

Royal Greenland
**FIT FOR
FOODSERVICE
&
GASTRO**



ROYAL GREENLAND FACTS

- Royal Greenland has been trading Greenlandic products since 1774
- Royal Greenland is 100% owned by the Government of Greenland, and is the country's largest employer
- Annual turnover in 2014/2015 of 4,72 billion DKK
- Just above 2.700 employees around the world
- More than 1500 independent fishermen supply our Greenlandic factories with fresh seafood on a daily basis, year round
- Our own fishing fleet fish for prawns, halibut, cod and other species throughout the North Atlantic & Arctic Ocean
- Royal Greenland own and operate factories in Canada, Greenland, Quebec, Newfoundland, Denmark, Germany and Poland



Royal Greenland

Royal Greenland is among the largest global suppliers of seafood and is a truly vertically integrated company taking responsibility for the seafood from catch to finished goods. Our specialties are species from the North Atlantic & Arctic Ocean including Cold water prawns, Greenland halibut and Atlantic cod.

Our success depends on a close cooperation with local fishermen, authorities and our owners, the Government of Greenland alongside our ability to create value for our customers and consumers across the world. Royal Greenland takes responsibility to manufacture quality seafood, but also to foster Sustainable development and prosperity in the Greenlandic society, as well as in other societies across the North Atlantic where we are present.



Fit for Food service & Gastro

Based on our unique and direct access to some of the finest seafood the North Atlantic can offer, we welcome Food Service professionals to explore our selection of products designed for large scale kitchens. We know that the users of our products operate a business too. For this reason we make the effort to understand the needs of chefs and kitchen personnel and offer products that make their workday easier.

Kitchens are different and so are their needs - Royal Greenland caters to the chef that wants to create his own dish, who looks for a stable supply of high quality, fresh frozen seafood, in kitchen-ready packaging. We also cater to the kitchens that require good qua-

lity fish dishes that cook to perfection directly from the freezer - and to everybody in-between.

We are determined in our effort to create value throughout the Food Service value-chain and include innovation and expertise as part of our offer. Our Food Service Professional assortment consists of approximately 300 items designed to European Food Service - a concept overview is provided on the next pages.

The assortments are continuously refined with new introductions to meet new kitchen trends and needs and stay fit for Food Service & Gastro.

Kitchen Fit Concepts

Royal Greenland continuously develop new products and concepts that tap into kitchen trends and requirements

Fully Cooked



- Selection of breaded fish
- Ready to serve after thawing
- Tasty and juicy

CONVENIENCE

Saving time and effort without compromising on taste and quality

Gastrofit



- 12 uniform pieces of fish in a well-composed sauce
- Fits directly in 1/2 gastronor tray
- Prepare from frozen in less than 25 min.

Sous Vide



- Single portions of fish, sauce & vegetables
- Fully cooked - no health risk
- Prepare from frozen in microwave or water bath (Sous Vide)

Ziplock



- 100% Re-sealable bags
- Take one - store the rest
- Range of quality, equally sized fish portions

Glutenfree



- Delicious fish in glutenfree breading
- No eggs or milk
- Prepare from frozen in less than 25 min.

REDUCE FOODWASTE

Thaw only the food you need and store the rest

Hot Smoked Portions



- 100g portions of Greenland Halibut or Salmon
- Full of flavor
- Take one - store the rest

MSC Range



- Broad range of sustainably sourced seafood
- Wild caught and well managed
- New products coming soon

Selected Range



- The finest seafood carefully selected among all our productions
- North Atlantic & Arctic origin
- Outstanding quality to demanding gastronomy professionals

LUXURY QUALITY

When only the very best is good enough

Nutaaq® Cod



- **Fresher:** From water to freezer in max 2 hours
- **Brighter:** The uncooked flesh is almost translucent and perfectly lean due to the stringent quality processing
- **Tastier:** Fast and careful processing locks in the natural flavour

Gourmet Sliced



- Thick slices of cold-smoked Cod, Salmon or Greenland Halibut
- Luxury mouth feel and a pleasant flavour explosion
- Elegant and modern servings

CLEAN EATING

Healthy and nutritious food with natural flavours

All Natural



- All our natural fish are 'All natural'
- Pure fish - no chemicals or additives
- Sage and Sustainable - Quality assessed, traceable, caught within quotas

Low Salt



- Reduced salt content in brined (1,4%) and smoked (xx%) products
- Natural flavour is dominant - not salt
- Safe and tasty products

MODERN COOKING

Products adapted to modern cooking techniques

Organic



- Delicious fish in organic breading
- 60% fish
- Prepare from frozen in less than 25 min.

Clean Label



- Explore our wide range of Clean label convenience products
- Only natural ingredients - No artificial colourings, flavourings or preservatives
- Authentic taste & Natural appearance

Royal Greenland core species

From our home in the North Atlantic our key species are Cold water prawns, Greenland halibut, Atlantic cod and Plaice.

CORE SPECIES

Cold water prawns *Pandalus borealis*

Cold water prawns are a classic treat. They have a fine, sweet and juicy flavor, a beautiful pink color and a firm texture. Their full flavor and exquisite looks add luxury to any occasion.

Coldwater prawns are splendid in cold dishes where their umami flavor is fully utilized - either as a delicate garnish or the star of the show.



Greenland halibut *Reinhardtius hippoglossoides*

Greenland halibut is a true Arctic delicacy, very different from the Atlantic halibut. It has elegant, snow white, soft and juicy flesh and a mild flavor.

Greenland halibut is high in healthy omega-3 and is also appreciated for its kitchen functionality as it picks up flavor easily and never dries out.



Atlantic Cod *Gadus morhua*

Cod is a popular fish species throughout Europe. Atlantic cod has white and flaky meat and a mild, but yet intense umami flavor.

Atlantic cod is low in fat and a good source of protein, selenium and vitamin B6 and B12. It can be prepared in numerous ways with good result.



Plaice *Pleuronectes platessa*

Royal Greenland's plaice is primarily caught in the North Sea, mainly from Danish MSC certified fisheries.

Plaice provides fine, flat fillets with a pleasant flavor. Plaice has a naturally low content of fat and a high level of healthy nutrients. Plaice are great for breading, but works also well steamed or fried natural.



Shell-on prawns
Prawns, cooked and frozen at sea right after catch

Cooked and peeled prawns, frozen
Individually quick frozen, ready to thaw and use



Cooked and peeled prawns, brined
Chilled product, ready to drain and use



Halibut fillets
Large, white and uniform fillets without bones. Skin on/off

Halibut loins
The thickest and leanest part of the fillet, cut to specification. Skin on/off



Halibut portions
Portions cut to specification from the fillet. Skin on/off



Atlantic cod fillets
White uniform fillets, trimmed to specification, with or without bones. Skin on/off. MSC available

Atlantic cod loins
The thickest and leanest part of the fillet, cut to specification. Skin on/off. MSC available



Breaded or battered
Assortment of breaded/battered loins/fillets



Fillet
Fine, white fillets, skin off

Rolled fillet
Ready rolled fillet, skin off



Melt in the middle
Assortment of stuffed plaice with choice of sauce or mousse in the middle. Breaded or un-breaded

Breaded or dusted
Assortment of breaded plaice fillets. Oven-ready



Value added products

In our specialized, European facilities Halibut, Cod and Plaice together with Flounder, Haddock, Saithe, Alaska Pollack and Salmon can be enriched with a wide range of tasty breadings, batters, sauces, toppings, fillings, smoke and marinades.

VALUE ADDED

Smoked & Marinated

From our Danish smoke-house we offer two assortments based on high quality raw material.

COLD SMOKED/MARINATED: Whole fillets or presliced. Perfect for starters, lunch or on a buffet with bread and salad.

HOT SMOKED: Whole fillets or portions. Ideal for lunch buffet or a full meal with salad or pasta.

Roe and Warm water seafood

We offer a selection of pasteurized lumpfish roe from our German roe processing plant.

Roe can be used both as a garnish, flavourant and as the star of the show.

Complementary to our assortment of cold-water prawns, we offer a selection of Asian warm-water seafood in brine.

Breaded and battered

Royal Greenland offers an advanced assortment of value added fish products from our high performing factory in Koszalin, Poland.

The products are adapted to European tastes and most can be prepared in oven directly from the freezer.

Snacks, Soups and stuffed

The snack assortment consists of a delicious range of nuggets popular with children and adults alike. With a choice of fillings, breadings and batters.

Our soups are made from the finest ingredients and form a delicious appetizer or lunch.



Cold-smoked halibut
Soft texture and intense umami flavor

Cold-smoked cod
Delicate white slices, with a mild and clean flavor



Cold-smoked salmon
Well dried and smoked, all time favourite

'Gravad' salmon
A sweet Nordic specialty marinade with dill/fennel



Hot-smoked halibut
A buttery, melt-in-the-mouth umami explosion

Hot-smoked salmon
Rich salmon flavor, choice of black pepper on top



Hot-smoked portions
A buttery, melt-in-the-mouth umami explosion



Red lumpfish roe
Delicious lumpfish roe pearls in bright red, natural colors

Black roe lumpfish roe
Delicious lumpfish roe pearls in black, natural colors



Natural lumpfish roe
Wasabi flavored lumpfish roe pearls in bright green colors

Vannamei prawns
Large warm-water prawns ideal in hot dishes as wok, grill or paella. Available in brine or in garlic oil.



Crayfish tails
Crayfish has a very sweet and mild flavor and bright red markings on the flesh. They are decorative in salads or soups.



Breaded
We offer a selection of different breadings including plain, lemon/parsley, wholegrain and more. Standard fish/breading ratio 60/40

Lightly dusted
A range of products for those who like breadings but want a healthier profile. A tasty product with more fish and less breading. Standard fish/breading ratio 75/25



Meuniere
Range of fish fillets with just a layer of rye flour. Fish/breading ratio down to 92/8

Battered
A selection of especially cod and haddock in a crunchy batter, prefried and ready for the oven.



Gluten free / Organic
Range of fish fillets with crispy gluten free or organic breadings



Nuggets
Delicious fish pieces covered with crunchy batter or breading. Ovenable

Filled nuggets
Nugget with extra filling of ketchup, cheese or even spinach. Ovenable

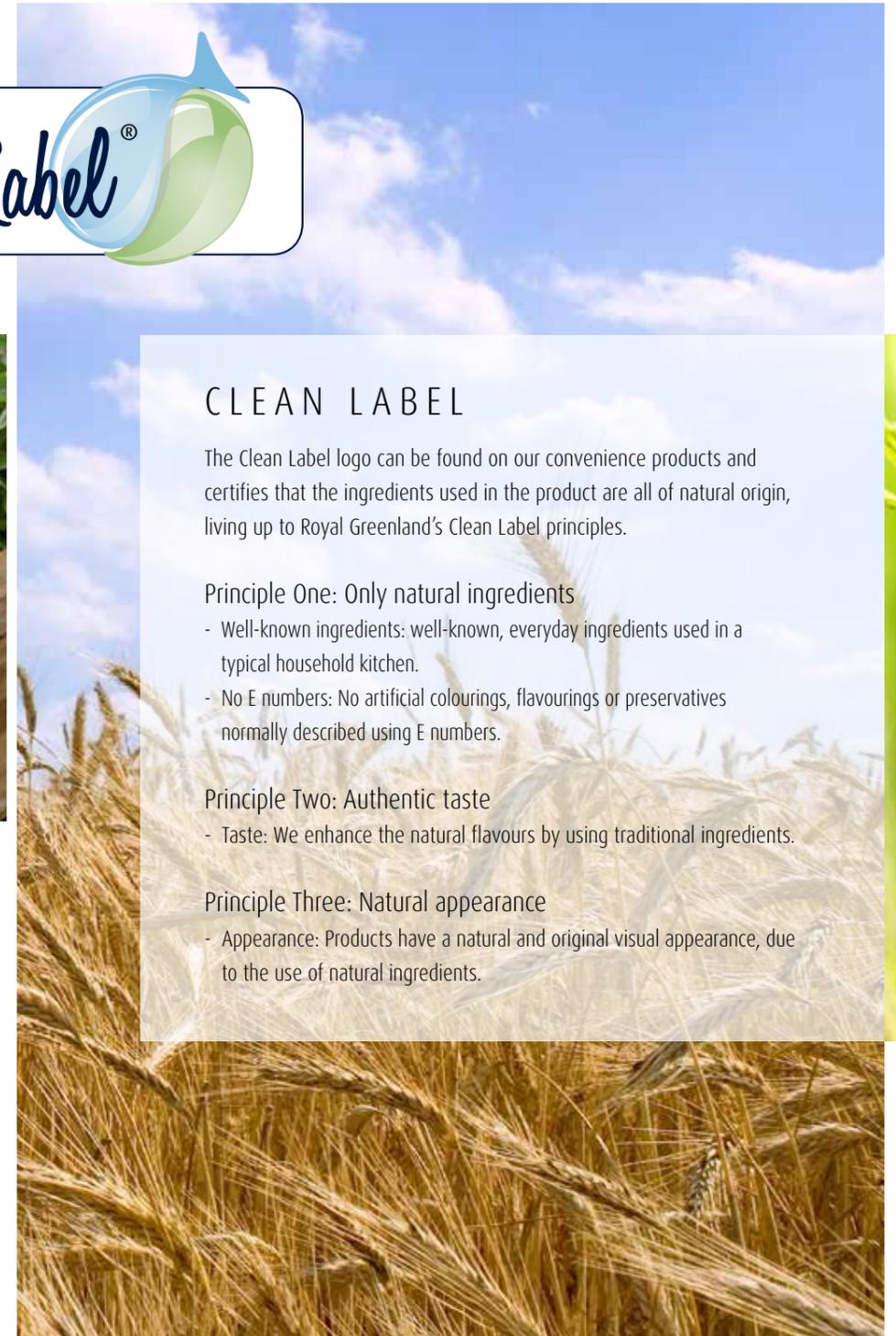


Lobstersoup with cognac
Delicious, creamy soup with lobstermeat

Greenlandic Bouillabaisse
Tasty tomatobased soup with halibut and prawns



Melt in the middle
Fish fillets wrapped around a delicate stuffing of sauce, prawns or vegetables



CLEAN LABEL

The Clean Label logo can be found on our convenience products and certifies that the ingredients used in the product are all of natural origin, living up to Royal Greenland's Clean Label principles.

Principle One: Only natural ingredients

- Well-known ingredients: well-known, everyday ingredients used in a typical household kitchen.
- No E numbers: No artificial colourings, flavourings or preservatives normally described using E numbers.

Principle Two: Authentic taste

- Taste: We enhance the natural flavours by using traditional ingredients.

Principle Three: Natural appearance

- Appearance: Products have a natural and original visual appearance, due to the use of natural ingredients.

CLEAN LABEL

ALL NATURAL

Our All Natural seal applies to all natural fish in the assortment and certifies to our customers, that the product lives up to Royal Greenland's All Natural principles of pureness, sustainability and food safety.

Principle One: Pureness

- No additives: The fish is not treated with chemicals or additives in any way.
- Glaze: Products are glazed with clean water to protect the fish during transport and storage.

Principle Two: Sustainability

- All fish are caught within quotas: All products from our own fisheries are strictly caught within quotas. For traded products, this is also an indispensable requirement.
- Traceability: We are able to trace raw materials, packaging and ingredients back to the supplier, and if necessary back to the source.

Principle Three: Food safety

- Quality control: All seafood has undergone thorough quality assessment.
- Quality certificates: All major production facilities are certified according to BRC (British Retail Consortium) and/or IFS (International Food Standard).



ALL NATURAL



PROFESSIONAL

Royal Greenland is the expert on North Atlantic seafood;
We are kitchen focused and insight driven through which we create seafood
solutions which add value for customers and delight diners.