



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 2.100 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.





Royal Greenland

**FIT FOR  
FOODSERVICE  
— & —  
GASTRO**

### 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.



## NEW CONCEPTS 2016



### Gluten free breading

A delicious crispy breading made from corn or rice

### Hot smoked portions

Hot smoked salmon or halibut portions.  
Great tasting smoked fish portions ideal for portion control



### Organic breading

100% organic ingredients in the breading is now available

# 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.



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



### 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 it's kitchen functionality as it picks up flavor easily and never dries out.



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

*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.



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

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



**Breaded or battered**  
Assortment of breaded/battered loins/fillets



## Plaice

*Pleuronectes platessa*

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

Place 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 naturel.



**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.

## 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 salat.

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



**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 favourit



**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



## 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.



**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 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.



### 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

## 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.



### 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 tomatabased soup with halibut and prawns



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



## 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.

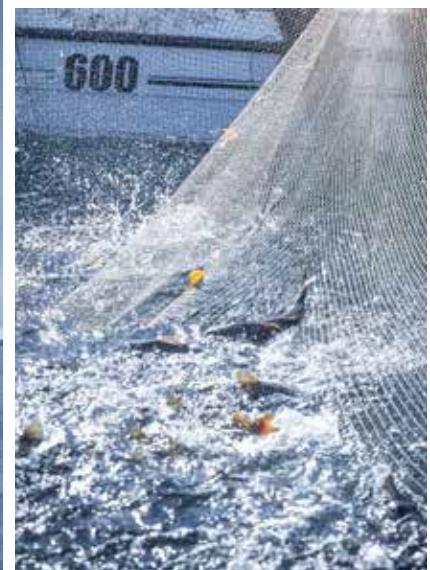
### Principle Two: Sustainability

- 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





## 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



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.

PROFESSIONAL