ATLANTIC COD

GADUS MORHUA

ROYAL GREENLAND®
The Atlantic Cod, Gadus morhua, is one of the most well-known and loved fish in the world. It is common all over the Atlantic and in the Barents Sea. Cod from the Arctic region are known for their firm texture and great flavour, which have time to develop fully, as the cold water makes the fish grow slower than elsewhere.

Cod is easily recognizable by its characteristic beard thread on its lower jaw and its beautifully speckled skin, which can change colour depending on the bottom conditions in its living area. It eats almost anything, but has a preference for cold water prawns, which are especially plentiful around Greenland. Both coastal areas and the open seas are home to cod, but they are quite temperature sensitive, which means that cod stocks are moving north as oceans are getting warmer.

Royal Greenland cod comes from three different sources and is processed in different ways:

- Our own offshore trawl fishery around Greenland and in the Barents Sea produces “Frozen at Sea” – fish of high quality that are bled, headed or filleted and quick frozen within few hours on board the fishing vessel.

- From independent fishermen in Greenland fishing inshore, primarily with traps.
  - From this fishery we get live cod for the outstanding Nutaaq™ quality production where the cod are processed within max. 2 hours from leaving the water.
  - The independent fishermen also deliver fresh, gutted and cleansed cod to our local factories for filleting directly.
  - For specialized cuts as loins and portions our cod from Greenland inshore fishery are processed in a high quality Chinese processing unit.

- Purchasing on the world market, primarily MSC cod from the Barents Sea processed in our specialized unit in Qingdao, China.
Nutaaq™

Nuutaq™ means “new” in Greenlandic and we have named it so, because it simply raises the bar and defines a new quality standard in the cod market:

**Fresher:** From water to freezer in a maximum of 2 hours

**Brighter:** The uncooked flesh is almost translucent white and perfectly lean due to the stringent quality control and trimming by hand

**Tastier:** The natural flavor and moisture are locked in due to the fast processing

Our Nutaaq cod are trap-caught in the west Greenlandic fiords by individual fishermen. From the fisherman’s net the cod are transported alive the short distance to our processing facility in Maniitsoq. Here, they are kept in sea-water until they literally swim into the factory where they are processed in un-stressed conditions in a smooth flow. The process from the live cod comes out of the water, to the fillet enters the freezer takes max. 2 hours. The fish is bled and filleted pre-rigor in a fast process which provides fillets of exceptionally high quality, which hold their moisture better than cod from traditional processing, providing outstanding eating quality.

Frozen at Sea

Frozen at Sea cod is of great quality. The fish is caught by our own trawlers operating the seas around Greenland and Norway, fishing far from shore.

The fish are hauled onboard, graded, sorted, headed/gutted and filleted directly in the onboard factory – all within a matter of hours. The fillets are then packed in interleaved cartons and frozen. The short and fast process from catch to frozen product provides fish of very fresh quality.

Land based

Royal Greenland does local processing in Greenland close to the fishing grounds at our filleting facilities along the coast of Western Greenland. Here local trap fishermen catch the cod alive in pound nets, which allows them to sort the fish, setting back non-target species and undersized fish. The fish are gutted and delivered straight to the factory for filleting and packing. Close cooperation between fishermen and Royal Greenland means that it is possible to adapt the amount of caught fish to production capacity, so that all fish are processed within 24 hours. This provides fish of excellent, fresh quality. Available products include interleaved and IQF fillets with/without skin and pinbones.

Precision cuts

For special cuts such as loins, portions and cubes our skilled processing unit in Qingdao, China offers a wealth of opportunities for advanced cuts of Atlantic cod from both Greenland and the Barent Sea. The fish remains of high quality and the handcrafted quality cuts provides convenient solutions for Retail and Food Service alike.
Culinary Qualities
Cod is very white and separates in large flakes when it is cooked. The flavour is mild and the texture is firm and juicy. Due to the cold water in the North Atlantic & Arctic Ocean, the cod living here gets a hint of sweetness, which underlines the intense, deep umami flavour.

Flavour matches
The intense umami flavour makes cod a great bearer of other flavours. It is able to both play the lead in mild servings and form the base of more full-flavoured dishes.

The lean meat is ideal to pair with creamy, rich sauces and it works well paired with sweet ingredients as root vegetables, oranges and baked bell peppers. Bitter and sour impressions as cauliflower and tart berries ensures balance.

Cooking tips
Cod can be prepared in the oven, steamed, pan-fried, smoked or grilled. Cook at low temperatures for longer time in order to preserve the juiciness of the delicate meat.
Filet, packed interleaved or IQF
Loins, with or without skin, packed IQF
Value added - breaded/battered, stuffed and topped varieties
Smoked cod - cold smoked over beech embers