

# PRAWNS

**Taste:** The Cold-water prawn is well-known to consumers across the world and appreciated for its flavor. Due to their ice-cold environment, the cold-water prawns grow very slowly. They are approximately 6 years old when they are large enough to be caught. The slow growth gives the cold-water prawn plenty of time to develop their sweet umami flavor and delicious, firm texture which is very different to the much larger warm water prawns - that only grow for 6 months.



## Freshness:

1. **OFFSHORE:** Caught in open waters of the North Atlantic & Arctic ocean by large factory trawlers : The prawn are sorted and frozen within three hours from catch to secure optimal freshness and quality.
2. **INSHORE:** Caught inshore in the fjords and inlets close to the landing factory : Once received in the factory the prawn undergo a quality check, is cooked and peeled in one process before they are quick frozen.

**Quality:** Processing after HACCP principles - The productions are supervised by Quality officers that continuously certify high level of quality and hygiene.

**Environment** - Cold water prawn fishing in west Greenland has acquired MSC certification.



## Peeled Tail On (Fantail)

Size	Pcs/tray	Packaging
2L	50	20 trays/ctn × 2/bdl
L	50	
LA	50/30/20 Cassette pack 36	
A	50/30/20	



## Raw Peeled Prawn

Size	Pcs/LBS	Packaging
L	100-200	500 g × 10 bags × 2/bdl
M	200-300	
7 g portion tray	7 g × 10	(7 g × 10) × 10 trays × 10/ctn



## Cooked & Peeled Prawn

Size	Pcs/LBS	Packaging
XL	125-175	5 kg × 2/bdl
L	175-275	
M	275-375	
S	400-600	



## Raw Shell-on Prawn

Size	Packaging
90/150	1 kg × 12 boxes



## Italian Prawn

Size	Packaging
160/200	1 kg × 12 boxes 4.5 kg × 1 box
200 up	4.5 kg × 1 box



## Raw Headless Prawn

Size	Packaging
5 kg w/o jaw	5 kg × 1 box × 2/ndl
1 kg w/ jaw	1 kg × 5 bags × 2/ndl



## Sea Cooked Shell-on Prawn

Size	Packaging
90/130	5 kg × 1 box
Other size	



## Raw Shell-on covered with flour

Size	Packaging
1 kg	1 kg × 10 bags

# SNOW CRAB

## Taste: unique delicacy and intense umami flavor

Snow crab lives in the North Atlantic & Arctic ocean and in the North Pacific near the North Pole. The crab lives in depth from 20-1200 meters but it prefers 70-280 meters on a muddy or sandy bottom where there is plenty of prey. This unique delicacy and intense umami flavor add elegance into any dish. It just doesn't get any better.

## Freshness: process immediately after landed alive to the factory

The snow crabs are landed alive to the factory and quickly slaughtered and cooked before quick frozen.

## Quality: Processing after HACCP principles

The productions are supervised by Quality officers that continuously certify high level of quality and hygiene.

## Environment

Snow crab is caught by local fishermen who gently hauls the line of traps. Each crab is evaluated and the undersized crabs and the females are set back into the sea, as only large males are taken into the factory for production. This way the females live to reproduce and secure a healthy stock of crabs.



### Boiled Leg Meat

Size	Pcs/300 g	Packaging
4L	10	300 g × 10 bags × 2/bdl
3L	12	
2L	15	
L	20	
M	25	
S	30	
SS	36	
SS-40	40	



### Boiled Leg Meat Portion

Size	Pcs/500 g	Packaging
3L	15	500 g × 10 bags × 2/bdl
2L	20	
L	25	
M	30-35	



### Boiled Arm Meat

Size	Pcs/300 g	Packaging
Extra large	19-23	300 g × 10 bags × 2/bdl
Large	24-35	
Medium	36-45	
Small	46UP	

# SNOW CRAB

BY APPOINTMENT TO THE ROYAL DANISH COURT

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## Boiled Butterfly Cut

Size	Size	Pcs/tray	Packaging
Large	130 g/tray	20	40 trays
Medium	110 g/tray	20	40 trays x 2/bdl



## Boiled Shell-On Claw

Size	Pcs/kg	Packaging
5L	16-20	1 kg x 6 bags x 2/bdl
4L	21-25	
3L	26-30	
2L	31-35	
L	36-40	
M	41-50	



## Boiled Half Shell-On Claw

Size	Pcs/kg	Packaging
5L	16-20	1 kg x 10 bags
4L	21-25	
3L	26-30	
2L	31-35	
L	36-40	
M	41-50	
S	51-60	
SS	61-70	



## Boiled Mixed Flake

Size	Packaging
500 g	500 g x 20 bags
200 g	200 g x 25 bags x 2/bdl



## Boiled Half Cut Mixed Pack

Size	Packaging
600 g	600 g x 6 fancy boxes x 2/bdl



## Boiled Section (Cluster)

Size	Size (g)	Packaging
4L	300 g UP	3 kg x 2/bdl
3L	250-300 g	
2L	200-250 g	
L	150-200 g	
500 g	Fancy box	500 g x 6 fancy boxes x 2/bdl

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# GREENLAND HALIBUT



## Taste : Mild flavor and good meat texture

Greenland Halibut is fatty fish with a high content of Omega-3. It ranks among the world's finest edible fish with its snow-white meat, delicate flavor and soft, uniform consistency.

## Freshness :

1. OFFSHORE: Caught in open waters of the North Atlantic & Arctic ocean by large factory trawlers : The halibut is sorted and frozen on board immediately after catch to secure optimal freshness and quality.
2. INSHORE: Caught inshore in the fjords and inlets close to the landing factory : The halibut undergo a quality check and is quick frozen once receive at the factory.

## Quality: Processing after HACCP principles

The productions are supervised by Quality officers that continuously certify high level of quality and hygiene.

## Sustainability

Greenland halibut is fished inshore by longline and off-shore by trawler with special modified fishing net for halibut, part of the offshore quota is MSC certified.



### Greenland Halibut Frill Slice

Size (g/pcs)	Packaging
5 g	g listed × 20 pcs × 20 trays × 2/bdl
6 g	
8 g	
9 g	
10 g	
11 g	
12 g	
W5g (with 2 pcs)	



### Greenland Halibut Frill Stick

Size	Packaging
500 g/tray	10 trays × 2/bdl



### Greenland Halibut Slice

Size (g/pcs)	Packaging
6 g	6 g × 20 pcs × 50 trays × 2/bdl
8 g	8 g × 20 pcs × 5 trays × 10/ctn



## Greenland Halibut Skinless Bonless Portion Cut

Size (g/pcs)	Packaging
40 g	g listed x 10 pcs x 10 bags x 2/bdl g listed x 5 pcs available
50 g	
60 g	
70 g	
80 g	
100 g	
120 g	



## Greenland Halibut Skinless Stake Cut

Net WT/pcs	Packaging
60 g	50 pcs x 2/bdl 50 pcs x 3/bdl 40 pcs x 2/bdl
70 g	
80 g	
100 g	



## Greenland Halibut Skin-On Steak Cut

Net WT/pcs	Packaging
60 g	50 pcs x 2/bdl 50 pcs x 3/bdl 40 pcs x 2/bdl
70 g	
80 g	
100 g	



## Greenland Halibut Skin-less fillet (Pin Bone-In)

Fillets/5 kg	Packaging
4-6	5 kg x 1 box x 2/bdl
7-10	
11-15	



## Greenland Halibut Skin-on fillet (Pin Bone-Out)

Fillets/5 kg	Packaging
4-6	5 kg x 1 box x 2/bdl
7-10	
11-15	



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# OTHER FISH & ROE



## Lumpfish Caviar

Fishing of lumpfish in west Greenland is done with gill-nets from small boats. The roe is carefully removed from the fish right after catch on the boat and is delivered every day to our factory. The roe is carefully separated from the membranes in an automatic process and salted at the factory. The salted roe is shipped to our factory having state-of-the-art production facilities in Germany. Then it's produced to the final products. The closed jar is pasteurized for ultimate food safety.



### Lumpfish Caviar (Black)

Size (g/jar)	Packaging
50 g	50 g x 12 x 5 boxes



# OTHER FISH & ROE

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In recent years, large stocks of mackerel have been observed around East Greenland and Royal Greenland has been granted fishing rights for these stocks by the Government of Greenland.

The mackerel is known for full flavour and high content of healthy Omega-3.



## Atlantic Mackerel Skin-on Boneless Portion cut

Size	Packaging
50 g	g listed x 5 pcs x 20 bags x 2/bdl
60 g	
70 g	
80 g	



## Atlantic Mackerel Slightly Salted Fillet

Pcs/5 kg	Packaging
25	5 kg x 2/bdl
30	
36	
40	
45	
50	



## Atlantic Mackerel Tatsuta

Size	Packaging
1 kg	1 kg x 6 bags x 2/bdl
250 g	250 g x 10 bags x 4/bdl



## Atlantic Mackerel Skin-on Boneless Portion Cut with Teriyaki Sauce

Size	Packaging
50 g	50 g x 10 pcs x 10 bags x 2/bdl

The redfish lives in the deep sea off the Greenlandic coast. The ice-cold Arctic water makes the redfish grow very slowly, allowing flavors to develop fully. Royal Greenland catch the redfish by trawlers that has freezing facility to freeze fish on board immediately after catch to ensure freshness and very high quality. Compared to redfish caught in other areas, the Greenlandic redfish has high fat content and mild and delicate flavor.



## Redfish Skin-on boneless portion cut

Size	Packaging
50 g	10 pcs x 10 bags x 2/bdl
60 g	
70 g	
80 g	