

Smoked salmon



Smoked products

FOOD *service*

BY APPOINTMENT TO THE  ROYAL DANISH COURT
Royal Greenland®

Smoked salmon

Smoked salmon

In order to bring out the fine quality of the salmon and give it an attractive red smoked crust, Royal Greenland smoked salmon is dry salted (*Salmo salar*). This is an extra plus for the quality.

To prepare:

Thaw at room temperature for 3-4 hours.

Ingredients:

Salmon fillets without skin or bone, salt.

Weight: 900-1,400g (whole side, sliced)

Packaging: 10 per carton, 8-12kg per carton, 40 cartons per pallet.

Nutritional values per 100g:

Energy: 820 kJ/200 kcal

Protein: 20g

Carbohydrate: 0g

Fat: 13*)g

*) fat may vary +/- 5g.

Storage and shelf life:

Approx. 3 weeks at -2-5°C or approx. 12 months at -18°C.



Salt %	Lactose %	Gluten	Nuts
2.5-4.0	No	No	No

Commodity code: 141 309 011

Whole side: Approx. 900-1,400g each



Commodity code: 141 310 011

Sliced: Approx. 900-1,400g each



Smoked salmon, presliced



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Smoked salmon, presliced

Smoked salmon

In order to bring out the fine quality of the salmon and give it an attractive red smoked crust, Royal Greenland smoked salmon is dry salted (*Salmo salar*). This is an extra plus for the quality.

To prepare:

Thaw at room temperature for 3-4 hours.

Ingredients:

Salmon fillets without skin or bone, salt.

Weight: 1,000g

Packaging: 10 per carton, 8-12kg per carton, 40 cartons per pallet.

Nutritional values per 100g:

Energy: 820 kJ/200 kcal

Protein: 20g

Carbohydrate: 0g

Fat: 13*)g

*) fat may vary +/- 5g.

Storage and shelf life:

Shelf-life at Max -18°C: 9 month from packing date.



Salt %	Lactose %	Gluten	Nuts
2.5-4.0	No	No	No

Commodity code: 141 327 011

Weight: 1,000g each



Smoked salmon, party



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Smoked salmon, party

Smoked salmon

In order to bring out the fine quality of the salmon and give it an attractive red smoked crust, Royal Greenland smoked salmon is dry salted (*Salmo salar*). This is an extra plus for the quality.

To prepare:

Thaw at room temperature for 3-4 hours.

Ingredients:

Salmon (*Salmo salar*), water, salt, smoke.

Weight: 200g

Packaging: Number of cartons per layer: 16
Number of layers: 16
master, 256 master/pallet.

Nutritional values per 100g:

Energy: 860 kJ/200 kcal

Protein: 21g

Carbohydrate: 0g

Fat: 13*)g

*) fat may vary +/- 5g.

Storage and shelf life:

Shelf-life at Max -18°C: 9 month from packing date.



Salt %	Lactose %	Gluten	Nuts
2.5-3.5	No	No	No

Commodity code: 141 504 111

Weight: 200g each



Smoked salmon, party, neutral



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Smoked salmon, party, neutral

Smoked salmon

In order to bring out the fine quality of the salmon and give it an attractive red smoked crust, Royal Greenland smoked salmon is dry salted (*Salmo salar*). This is an extra plus for the quality.

To prepare:

Thaw at room temperature for 3-4 hours.

Ingredients:

Salmon (*Salmo salar*), water, salt, smoke.

Weight: 200g

Packaging: Number of cartons per layer: 12
Number of layers: 18
master, 216 master/pallet.

Nutritional values per 100g:

Energy: 860 kJ/200 kcal
Protein: 21g
Carbohydrate: 0g
Fat: 13*)g

*) fat may vary +/- 5g.

Storage and shelf life:

Shelf-life at Max -18°C: 9 month from packing date.



Salt %	Lactose %	Gluten	Nuts
2.5-3.5	No	No	No

Commodity code: 141 504 011

Weight: 200g each



Smoked salmon, scottish, frozen



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Smoked salmon, scottish, frozen

Smoked salmon

In order to bring out the fine quality of the salmon and give it an attractive red smoked crust, Royal Greenland smoked salmon is dry salted (*Salmo salar*). This is an extra plus for the quality.

To prepare:

Thaw at room temperature for 3-4 hours.

Ingredients:

Salmon (*Salmo salar*), water, salt, smoke.

Weight: 250g

Packaging: Number of cartons per layer: 17

Number of layers: 13

master, 221 master/pallet.

Nutritional values per 100g:

Energy: 860 kJ/200 kcal

Protein: 21g

Carbohydrate: 0g

Fat: 13*)g

*) fat may vary +/- 5g.

Storage and shelf life:

Shelf-life at Max -18°C: 9 month from packing date.



Salt %	Lactose %	Gluten	Nuts
2.5-4.0	No	No	No

Commodity code: 141 205 011

Weight: 250g each



Smoked salmon, party, frozen



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Smoked salmon, party, frozen

Smoked salmon

In order to bring out the fine quality of the salmon and give it an attractive red smoked crust, Royal Greenland smoked salmon is dry salted (*Salmo salar*). This is an extra plus for the quality.

To prepare:

Thaw at room temperature for 3-4 hours.

Ingredients:

Salmon (*Salmo salar*), water, salt, smoke.

Weight: 100g

Packaging: Number of cartons per layer: 15

Number of layers: 17

master, 255 master/pallet.

Nutritional values per 100g:

Energy: 860 kJ/200 kcal

Protein: 21g

Carbohydrate: 0g

Fat: 13*)g

*) fat may vary +/- 5g.

Storage and shelf life:

Shelf-life at Max -18°C: 12 month from packing date.

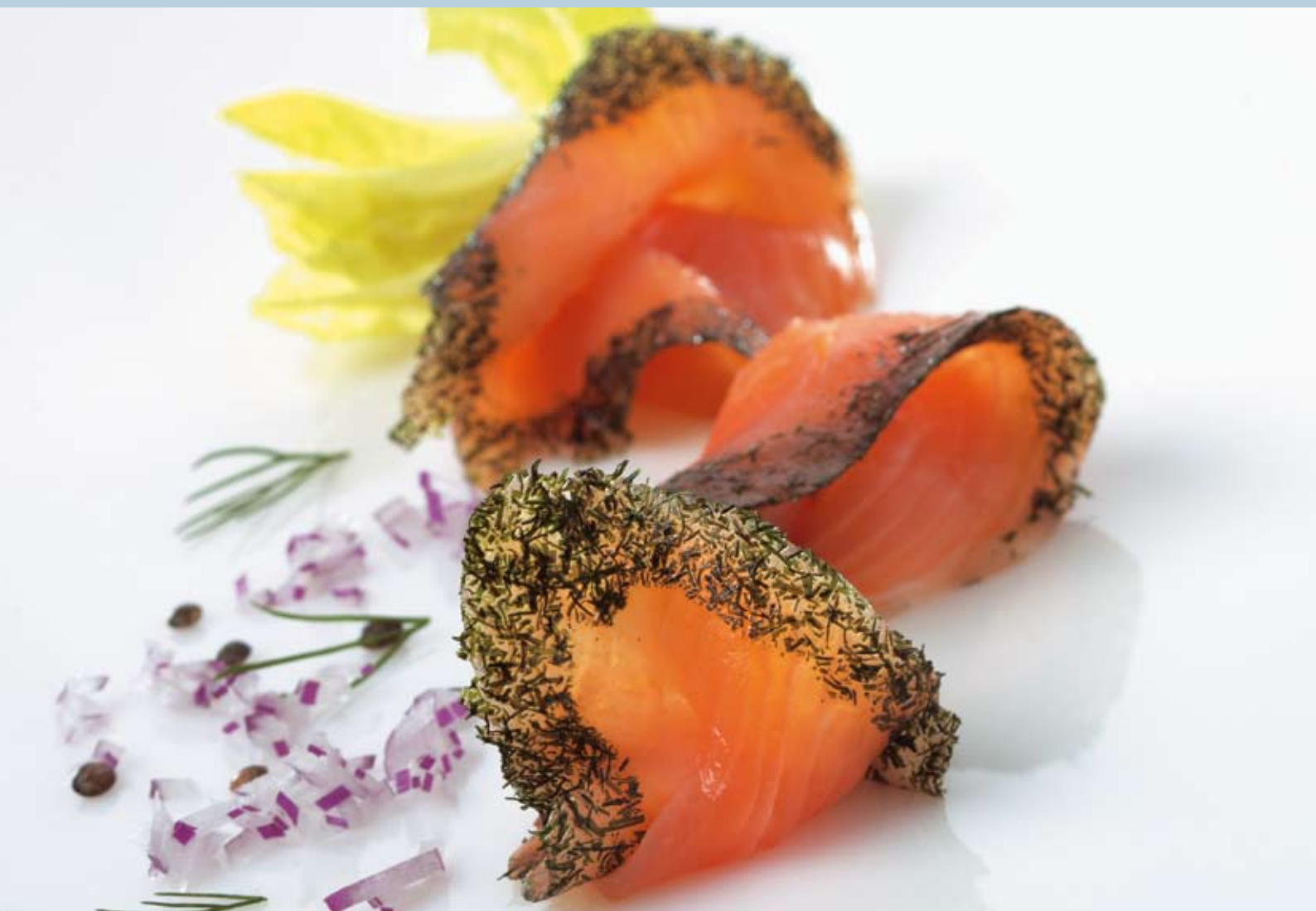


Salt %	Lactose %	Gluten	Nuts
2.5-4.0	No	No	No

Commodity code: 141 514 111

Weight: 100g each

Gravlax



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Gravlax

Gravlax

Royal Greenland gravlax (*Salmo salar*) is made according to an old, well-tested recipe. The fine taste of dill is perfect with salmon and makes gravlax the ideal starter for either summer or winter. Serve Gravlax with bread and a mustard and dill dressing if you like it.

To prepare:

Thaw at room temperature for about 1 hour. For the best flavour, the salmon should be taken out of the wrapping about 20 minutes before serving.

Ingredients:

Salmon fillets without skin or bones; salt, sugar, dill and seasoning.

Weight: 900-1,400g (sliced)

Packaging: 10 per carton, approx. 8-12kg per carton, 40 cartons per pallet.

Nutritional values per 100g:

Energy: 790 kJ/190 kcal

Protein: 20g

Carbohydrate: 0-1g

Fat: 12*)g

*) fat may vary +/- 5g.

Storage and shelf life:

16 days at +5°C or 9 months at -18°C.



Salt %	Lactose %	Gluten	Nuts
2.5-4.0	No	No	No

Commodity code: 141 833 011

Sliced: 900-1,400g



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Hot-smoked salmon



Smoked products

FOOD *service*



Hot-smoked salmon

Hot-smoked salmon

Hot-smoked fillets of salmon (*Salmo salar*).
Makes an ideal light hot meal, for instance with a mixed salad, pasta or bread rolls.

To prepare:

Thaw at room temperature for about 4 hours.
Can also be warmed in the oven.

Ingredients:

Norwegian salmon (*Salmo salar*), salt.

Weight: Approx. 900–1,400g (whole side)

Packaging: 10 per carton, approx. 8–12kg per carton,
40 cartons per pallet.

Nutritional values per 100g:

Energy: 820 kJ/200 kcal

Protein: 20g

Carbohydrate: 0g

Fat: 13*)g

*) fat may vary +/- 5g.

Storage and shelf life:

Approx. 12 months at -18°C.



Salt %	Lactose %	Gluten	Nuts
2.0-3.0	No	No	No

Commodity code: 141 410 011

Whole side: 900–1,400g each.



Hot-smoked salmon with pepper



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Hot-smoked salmon with pepper

Hot-smoked salmon with pepper

Hot-smoked fillets of salmon (*Salmo salar*) seasoned with pepper. Makes an ideal light hot meal, for instance with a mixed salad, pasta or bread rolls.

To prepare:

Thaw at room temperature for about 4 hours.
Can also be warmed in the oven.

Ingredients:

Norwegian salmon (*Salmo salar*), salt, pepper, smoke.

Weight: Approx. 900-1,400g each. (whole side)

Packaging: 10 per carton, approx. 8-12kg per carton,
40 cartons per pallet.

Nutritional values per 100g:

Energy: 820 kJ/200 kcal

Protein: 20g

Carbohydrate: 0g

Fat: 13*)g

*) fat may vary +/- 5g.

Storage and shelf life:

Approx. 12 months at -18°C.



Salt %	Lactose %	Gluten	Nuts
2.0-3.0	No	No	No

Commodity code: 141 411 011

Whole side: Approx. 900-1,400g each



Smoked Greenland halibut



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Smoked Greenland halibut

Smoked Greenland halibut

Greenland halibut (*Reinhardtius Hippoglossoides*) lives in the pure, clear icy waters off Greenland. The conditions here are ideal for the Greenland halibut to develop an exquisite consistency and flavoursome light flesh that is excellent for smoking. Royal Greenland uses a special method to smoke Greenland halibut to enhance its fine flavour.

To prepare:

Thaw at room temperature for 3-4 hours.

Ingredients:

Greenland Halibut, salt

Weight: Approx. 900-1,400g whole or sliced.

Packaging: 10 per carton, 8-12kg per carton, 40 cartons per pallet.

Nutritional values per 100g:

Energy: 740 kJ/180 kcal

Protein: 15g

Carbohydrate: 0g

Fat: 13g

Storage and shelf life:

Approx. 3 weeks at 2-5°C or approx. 9 months at -18°C.



Salt %	Lactose %	Gluten	Nuts
2.5-4.0	No	No	No

Commodity code: 121 727 011

Whole side: Approx. 900-1,400g each



Smoked Greenland halibut, presliced



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Smoked Greenland halibut, presliced

Smoked Greenland halibut

Greenland halibut (*Reinhardtius Hippoglossoides*) lives in the pure, clear icy waters off Greenland. The conditions here are ideal for the Greenland halibut to develop an exquisite consistency and flavoursome light flesh that is excellent for smoking. Royal Greenland uses a special method to smoke Greenland halibut to enhance its fine flavour.

To prepare:

Thaw at room temperature for 3-4 hours.

Ingredients:

Greenland Halibut, salt

Weight: Approx. 1,000g, 900-1,400g whole or sliced.

Packaging: Number of cartons per layer: 4

Number of layers: 10

master, 40 master/pallet.

Nutritional values per 100g:

Energy: 690 kJ/165 kcal

Protein: 14g

Carbohydrate: 0g

Fat: 12*)g

Storage and shelf life:

Approx. 3 weeks at 2-5°C or approx. 9 months at -18°C.



Salt %	Lactose %	Gluten	Nuts
2.5-4.0	No	No	No

Commodity code: 121 747 011

Sliced: Approx. 900-1,400g each



Commodity code: 121 747 011

Sliced: Approx. 900-1,400g each



Commodity code: 121 747 191

Sliced: Approx. 1,000g each

Smoked Greenland halibut, party



Smoked products

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Smoked Greenland halibut, party

Smoked Greenland halibut

Greenland halibut (*Reinhardtius Hippoglossoides*) lives in the pure, clear icy waters off Greenland. The conditions here are ideal for the Greenland halibut to develop an exquisite consistency and flavoursome light flesh that is excellent for smoking. Royal Greenland uses a special method to smoke Greenland halibut to enhance its fine flavour.

To prepare:

Thaw at room temperature for 3-4 hours.

Ingredients:

Greenland Halibut, salt

Weight: Approx. 200g sliced.

Packaging: Number of cartons per layer: 14

Number of layers: 12

master, 168 master/pallet.

Nutritional values per 100g:

Energy: 690 kJ/165 kcal

Protein: 14g

Carbohydrate: 0g

Fat: 12*)g

Storage and shelf life:

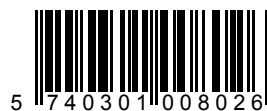
Approx. 3 weeks at 2-5°C or approx. 9 months at -18°C.



Salt %	Lactose %	Gluten	Nuts
2.5-3.5	No	No	No

Commodity code: 121 390 011

Weight: 200g each



Smoked salmon trout fillets



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Smoked salmon trout fillets

Smoked salmon trout fillets

The smoked fillets are made from delicious, Danish rainbow trout (*Oncorhynchus Mykiss*). The fillets are skinless. Day-fresh fillets are hot-smoked over beech wood in the classical, traditional way, giving this delicious product its very distinctive and delightfully smoky aroma.

To prepare:

Thaw at room temperature for about 3-4 hours.

Ingredients:

Skinned and boneless rainbow trout, salt.

Weight: Approx. 60g each.

Packaging: 19-21, approx. 1,200g, carton of 9.6kg, 56 cartons per pallet.

Nutritional values per 100g:

Energy: 520 kJ/120 kcal
Protein: 22g
Carbohydrate: 0g
Fat: 4.0g

Storage and shelf life:

Approx. 12 months at -18°C. 3 weeks at 5°C.



Salt %	Lactose %	Gluten	Nuts
2.0-3.0	No	No	No

Commodity code: 143 595 950

Weight: Approx. 60g each

