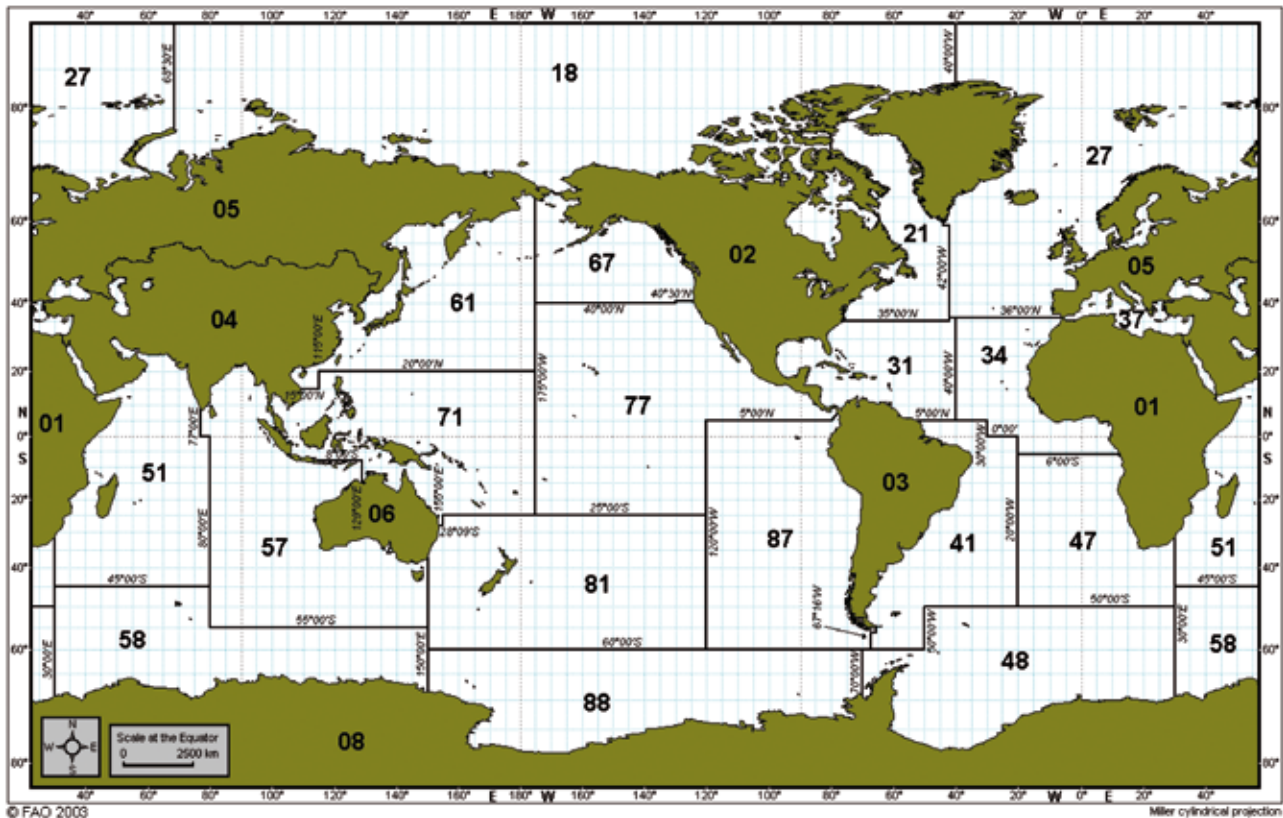


Royal Greenland - Algemene informatie



Algemene informatie

FAO-vanggebieden



Noordwest Atlantisch gebied	FAO 21
Noordoost Atlantisch gebied	FAO 27
Oostzee	FAO 27
Middenwest Atlantisch gebied.....	FAO 31
Middenoost Atlantisch gebied	FAO 34
Zuidwest Atlantisch gebied.....	FAO 41
Zuidoost Atlantisch gebied	FAO 47
Middellandse Zee.....	FAO 37
Zwarte Zee.....	FAO 37
Indische oceaan	FAO 51 en 57
Stille Oceaan	FAO 61, 67, 71, 77, 81 en 87
Antarctica	FAO 48, 58, 88

Klein vislexicon Koud water garnalen – warm water garnalen

Koud water garnalen

Garnalen



Pandalus borealis

Warm water garnalen

Garnalen



Heterocarpus reedi

Warm water garnalen

Garnalen



Metapenaeus monoceros

Warm water garnalen

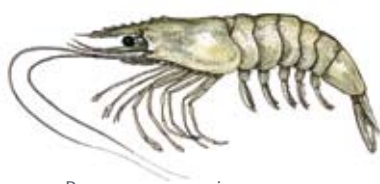
Garnalen



Penaeus monodon

Warm water garnalen

Garnalen



Penaeus vannamei

Warm water garnalen

Garnalen



Penaeus indicus

Klein vislexicon Kreeft en seafood

Louisiana-rivierkreeft



Procambarus clarkii

False snapper



Nemipterus spp.

Calamares



Loligo spp.

Inktvis



Sepia spp.

Groenschaalmosselen



Perna viridis

Mosselen



Mytilus edulis

Klein vislexicon Visfilet specialiteiten

Schol



Pleuronectes platessa

Heek



Merluccius spp.

Hoki



Macruronus novaezelandiae.

Schelvis



Melanogrammus aeglefinus

Roze Zalm



Oncorhynchus gorbuscha

Blauwe wijting



Micromesistius poutassou

Keta-zalm



Oncorhynchus keta

Kabeljauw



Gadus spp.

Koolvis



Pollachius virens

Forel



Oncorhynchus mykiss

Zwarte heilbot



Reinhardtius hippoglossoides

Zalm



Salmo salar

Alaska Koolvis



Theragra chalcogramma

Roodbaars



Sebastes spp.

Koud water garnalen tellingen



count 500 - 800/lb



count 400 - 600/lb



count 275 - 375/lb



count 175 - 275/lb



count 125 - 175/lb

**Relatie van tellingen
(geen ware afmetingen)**

Garnalentelling - definitie

Een maatstaf voor categorisatie van garnalen is de indeling in aantal stuks per Engels pond. Een Engels pond (lb) = 453,59 gram (g). Afhankelijk van het aantal garnalen per Engels pond krijgen ze verschillende benamingen.

In deze samenhang wordt ook wel gesproken van kalibreren of ijken. Kalibreren is geen exacte maatvoering, maar een bereik waarbinnen een eenheid valt, bijvoorbeeld 21-25 garnalen per pond. Dat wil zeggen: een gemiddelde waarde van 23 garnalen per lb. Bij garnalen met kop en schaal wordt de telling uitgevoerd in aantal stuks per kilo.

Lijst met gebruikte afkortingen

Algemene afkortingen / Begrippen - vis

Algemene afkortingen / Begrippen - warm water garnalen

Afkorting/Begrip	Internationaal	Begripsomschrijving
FW	Freshwater Shrimp	Zoet water garnalen
SW	Seawater Shrimp	Zeegarnalen
Whole	whole	Heel, met kop en schaal
H/On	Head on	Met kop, met schaal
H/L	Headless	Zonder kop
HLSO	Headless, shell on	Zonder kop, met schaal
P	Peeled	Gepeld
PD	Peeled, deveined	Gepeld, zonder darm
PUD	Peeled, undeveined	Gepeld, met darm
PTO	Peeled, tail on	Gepeld, maar met staartsegment
D	Deveined	Zonder darm
UD	Undeveined	Darm niet verwijderd
R	Raw	Rauw
C	Cooked	Gekookt
CTO	Cooked, tail on	Gekookt, gepeld, ontdarmd, met staartsegment
FW	freshwater	Zoetwater (garnalen)
Fresh	fresh	gekoeld (niet levend)
Easy peel	Easy peel	Grote garnalen, rauw, zonder kop, met schaal met volledige snede over de ruglengte, ontdarmd
Butterfly	Butterfly	In de lengte opengesneden grote garnalen, d.w.z. zonder kop, gepeld, met staartstuk, "butterfly"-snede opengesneden, korte zijde dichtgelaten

Afkortingen

Iqf / individually quick frozen

Per stuk afzonderlijk ingevroren (losse) producten.

Pbi / pin bone in

Visfilets waarvan de hoofd- of middengraat evenals de graten van vinnen bij het fileren zijn verwijderd. De zijgraten (pinbones) zijn niet verwijderd.

Skin off

"ontveld" of "zonder huid" zijn delen van vissen waarvan de huid met schubben en tot op de - vaak zilvergrijze - binnenste laag van de leerhuid is verwijderd.

Boned

Vrijwel graatloos zijn visfilets, delen van visfilets en vissticks, die maximaal twee graten (achtergebleven graten) per kilo vis bevatten. Achtergebleven graten zijn graten en delen van graten langer dan 10 mm en met een doorsnee van meer dan 1 mm. Hierbij wordt echter de graatbasis met een doorsnee van maximaal 2 mm of, wanneer deze gemakkelijk mechanisch te verwijderen is, buiten beschouwing gelaten.

Pbo / pin bone out

Vrijwel graatvrije visfilets, waarbij de in de zijlijn in het vlees stekende zijgraten (pinbones) die bij het fileren (ontgraten) van de vis technisch onvermijdelijk in de filet blijven zitten, door middel van een bijzondere snede (bijv. een V-snede) apart verwijderd zijn.

Sfr / single frozen

Producten worden aangemerkt als single frozen wanneer ze tijdens het verwerkingsproces slechts eenmaal bevroren zijn.

Dfr / double frozen

Producten worden aangemerkt als double frozen wanneer ze tijdens het verwerkingsproces tweemaal ingevroren zijn, d.w.z. na het eerste invriesproces volgt een gedeeltelijk ontdooingsproces voor verdere verwerking van de producten, en vervolgens vindt een tweede vriesproces plaats.

Bf / block frozen / Im Block gefrorene Filets.

IL / interleaved

Interleaved producten vormen in blokken ingevroren, afzonderlijk verwijderbare filets die middels folie van elkaar gescheiden zijn.

MAP / modified atmosphere packing

Verpakt onder gemodificeerde atmosfeer.

J Cut

Trim, waarbij kraagbot en zijgraten verwijderd worden.

Onze productielocaties



Onze productielocaties Groenland



Onze productielocaties Canada - Matane



Onze productielocaties Denemarken – Aalborg – Glyngøre



Onze productielocaties Polen - Koszalin



Onze productielocaties Duitsland - Wilhelmshaven



1. Conditions of Sale

The deliveries, services and offers on the part of the Contractor are made exclusively on the basis of these terms of business. They also apply to the future business relationships, even if these have not been expressly agreed again. Acceptance of the goods indicates that these terms of business have been accepted. Confirmations to the contrary made by the Client referring to his own terms of business are herewith expressly rejected. Deviations from these terms of business are only valid where the Contractor confirms them in writing.

All prices are calculated based on the relevant valid price lists plus the relevant legal VAT.

2. Terms of Service

The service is provided for fresh goods from a minimum quantity of 100 kg and above and/or for frozen goods from 1500 kg net weight and above, carriage paid.

For lower order quantities freight surcharges will be added corresponding to the respective applicable price list.

All rights are expressly reserved regarding method of performance and restrictions on the quantities to be delivered.

The Client is obliged to check the goods without delay in accordance with § 377 HGB (German Commercial Code).

Differences in weight and quantities and/or complaints must be made by fax immediately following acceptance of the goods, and the Contractor given the opportunity to make his own investigations.

Complaints must be made at the latest within 24 hours. Complaints do not release the Client from the obligation to correctly handle the goods.

If the goods are not handled in accordance with the specified instructions / guidelines then any claims arising regarding defective goods become void. The risk transfers to the Client as soon as the delivery has been handed over to the transporter. If the shipment from the Contractor's store becomes impossible then the risk transfers to the Client with the report that the goods are ready for shipment. Claims for defects do not apply where there is only an insignificant deviation from the agreed property or where there is only an insignificant deviation in the usability.

Delivery dates are not binding unless otherwise expressly agreed. A late delivery does not entitle the Client to withdraw from the sales contract and gives him no right to compensation for damages on any grounds whatsoever. The Client can within the framework of the legal regulations only withdraw should the Contractor be responsible for a breach of duty.

The Client is required to explain within a period of 2 days of being required to do so by the Contractor whether he is to withdraw due to the breach of duty or whether he insists on the delivery being made. In the case of defects the legal provisions apply.

Events involving force majeure, disruptions to transport or operations and also events such as lack of transport vehicles and fuel, disruptions at supplier companies which prevent a timely delivery, disruptions which have occurred and their effects, all release the Contractor from her obligation to deliver for the period of the disruption and its effect. The Contractor is entitled to make partial deliveries and partial service at any time. Guarantee claims against the Contractor cannot be ceded and only apply to the direct Contractor.

Claims against the Contractor for compensation for damages besides the service or instead of the service on the grounds of delays are, where verified, restricted to a total of € 1.000,00.

Any further liability due to delay is excluded.

3. Retention of Title

All goods are delivered subject to retention of title and remain the property of the Contractor until the complete payment of all claims arising from the business relationship with the Client, including any claims which arise in future. The Client may dispose of the goods in the normal course of business but may not mortgage them, assign them by way of collateral, or dispose of them in any other way. In the event of serious doubts regarding ability to pay or in the event of a delay in payment and also in the event of the application for the opening of insolvency proceedings or composition proceedings the Contractor is entitled at any time to demand the goods be returned even without setting an extension of time or announcing a withdrawal to the extent that it appears to her to be necessary to cover all her claims. For this purpose she is entitled to have the rooms in which the goods are stored entered by persons authorised by her.

If the goods either in whole or in part are resold then all the claims against the Third Parties arising from the resale pass to the Contractor as a security; this does not require any special agreement with the Client or with the Third Party.

Upon demand from the Contractor the Client must inform the Contractor of the debtors of the ceded claim without delay; the Contractor can report the cession to the debtors.

The retention of title remains even if the individual claims have been included in a currently open invoice and the account settled and accepted.

The retention of title in the goods is subject to a condition subsequent in the goods such that with complete fulfilment of the total claims arising from the business relationship with the Client, the ownership in the retained goods transfers to the Client without further action.

4. Terms of Payment

Payments are to be made within 14 days following receipt of the invoice and without making any deductions. If the period of payment is not complied with the Contractor is entitled to invoice the Client for the costs of reminders and also for interest on delayed payments at a rate of 10% per annum plus the legal VAT. It may be set lower if the Client can demonstrate the Contractor has suffered lesser damages. In this case the legal rate of interest applies. The Client is only entitled to offsetting amounts in the event that claims against reduction and subsequent fulfilment or claims for damages have become valid and if it has been determined that the counterclaims have the force of law.

5. Place of Performance, Applicable Law and Place of Jurisdiction

Place of performance for deliveries and payments and sole place of jurisdiction is Bremen.

German law applies to these terms of business and to the whole of the legal relationships between the Contractor and the Client.

Should a provision in these terms of business be or become ineffective, or should a provision forming part of other agreements be or become ineffective, then this does not affect the validity of all the other provisions or agreements.