

BY APPOINTMENT TO THE ROYAL DANISH COURT

Royal Greenland®

LOW SALT ROE

Healthier and tastier

Greenlandic
Lumpfish roe
Low salt

Ready to serve



Greenlandic lumpfish roe

Lumpfish roe is a touch of luxury that releases a burst of fresh sea flavour with a crisp pop in the mouth. We have reduced the salt content of our roe from 4% to just 2,8%, without reducing any of the flavour or the shelf life, providing you with a healthier, natural sea fresh product.

- **Fished in Greenland** by local fishermen
- **Full traceability** from fish to finished product
- Natural seafresh - **Ready to serve**
- **No AZO colours** - choice of natural colours
- **high level of omega-3**
- Low salt (2,8%)
- **Convenient** packaging
- **18 month** shelf life
- **MSC**





Royal Greenland
**FIT FOR
 FOODSERVICE
 &
 GASTRO**



NEWS!



Royal Greenland's lumpfish roe is caught along the coast of west Greenland by local fishermen. We ensure full traceability from fish to finished product.

Each product is fully pasteurized for full food safety and we only dye with AZO-free colours. The roe is naturally high in healthy omega-3 fatty acids and is also a great source of iodine, potassium and selenium.

Try our lumpfish roe as 'that little extra something' and add a touch of decadence to any serving. Serve it with sour, creamy or crisp flavours to add a counterpart to the fresh and salty taste of the roe.



182 075 401
 Lumpfish Roe
 Black

 **Low Salt**
 6 x 75g

182 075 402
 Lumpfish Roe
 Red (yellow)

 **Low Salt**
 6 x 75g

182 100 428
 Lumpfish Roe
 Black

 **Low Salt**
 12 x 100g

182 100 429
 Lumpfish Roe
 Red

 **Low Salt**
 12 x 100g

182 250 403
 Lumpfish Roe
 Black, PET

 **Low Salt**
 8 x 250g

182 250 404
 Lumpfish Roe
 Red, PET

 **Low Salt**
 8 x 250g