

GADUS MORHUA

ATLANTIC COD



BY APPOINTMENT TO THE ROYAL DANISH COURT

Royal Greenland®



The Atlantic Cod, *Gadus morhua*, is one of the most well-known and appreciated 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 make 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.

Royal Greenland cod comes from three different fisheries 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 and/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 Nutaq® 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 China or with trusted partners in Europe.





Nutaag®

Nutaag® 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

Fishing for Nutaag® cod takes place for only a few months each year, where local fishermen catch the cod in their net traps. From the traps, the cod are lead directly to large seawater pools and from here transported carefully by a well boat to our processing facility in Maniitsoq.

When processing begins, the cod is taken into the factory, where they are bled and filleted pre-rigor in a smooth, continuous flow to ensure the exceptional quality.

Frozen at Sea

Frozen at Sea cod is of great quality. The fish is caught by our own trawlers operating in 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 short and fast process from catch to frozen product provides fish of very high quality.

Land based

Royal Greenland process cod in Greenland close to the fishing grounds at our filleting facilities along the coast of Western Greenland. Here local 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. This provides fish of excellent, fresh quality. Available products include interleaved and IQF fillets with/without skin and pinbones.

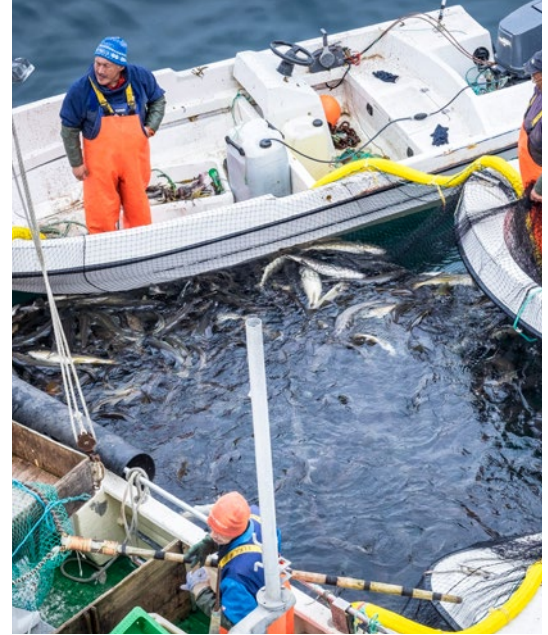
Lightly salted cod

Our lightly salted cod are large cod fillets from our own fishery. Expertly salted and deep-frozen, the fillets have a salt content of 1.2-1.4 %, which is ideal for direct cooking. They contain no phosphates or other additives.

Precision cuts & convenience

For special cuts such as loins, portions and cubes our skilled processing units in China offer 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.

Moreover we offer a range of convenience products based on cod, manufactured by our trusted partners in Europe.





Culinary Qualities

Cod is very white and separates in large flakes when 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.





Nutaaq®
H&G and fillets



Loins, with or
without skin



Value added - bread-
ed/battered, stuffed
and topped varieties



Frozen at Sea or
inshore from Green-
land: H&G and fillets



Lightly salted cod
fillets

