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KULINA'S



SEAFOOD
FRESH . FROZEN . SMOKED



Delicate taste
FOR RETAIL AND FOODSERVICE

Please contact us – we are here to help



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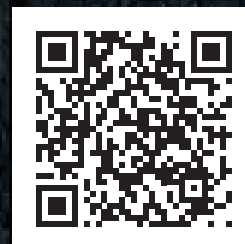
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WANT TO KNOW US BETTER?
SCAN AND WATCH A VIDEO ABOUT US



Let us collaborate on Seafood

WE ARE AN AMBITIOUS, DANISH SUPPLIER OF SEAFOOD

Food with You ApS specializes in seafood for retail and foodservice in Scandinavia and the rest of the world.

It is you, as a customer, that we focus on. We want to service and inspire you. We want you to feel that we are here for you.

Our goal is for you to get the most out of our partnership, so you can meet your customers expectations and needs. In close collaboration with skilled and certified manufacturers in Denmark and abroad, we offer a wide range of seafood in highest quality.

Flexibility is one of our strengths. That is why administration, cold and frost storage, packaging and shipping are under one roof in Denmark – right by the highway close to the Danish-German border.

Our many years of experience with seafood is fundamental and ensures that you experience a collaboration based on value creation, high service and credibility.

This magazine is created to inspire. It shows a lot of delicious products – at the same time is not exhaustive of what products we can offer.



Food with You is a strong partner in customized private label and branded products for retail.



Products for foodservice we sell under the brand KULINAs.



GREAT VARIETY & EXCELLENT TASTE

Coldsmoked



Sliced salmon, cold smoked
without skin and bones
VARIABLE WEIGHT: 900-1400 g, 1800-2200 g,
5-10 pcs/carton depend on weight

*Combi salted to ensure juicy taste.
Sliced from D-trim without skin, which gives the
most real salmon meat.*



**COLD SMOKED SALMON AND HALIBUT
WITH A LIGHT AND DELICATE SMOKEY
TASTE HAS A MYRIAD OF USES.**

The smoky taste is especially popular for starters,
lunch and sandwiches.

We offer a wide range of carving options. Everything
from classic sliced to beautiful large long sliced
slices that are ideal for salmon roulade.

The salmon products are produced from superior
Norwegian salmon.



**Salmon fillet, cold smoked,
whole side**
with skin, without bones
VARIABLE WEIGHT: 900-1400 g, 1800-2200 g,
5-10 pcs/carton depend on weight

*Dry salted to ensure firm consistency.
Smoked of D-trim with skin.*



**Salmon fillet, cold smoked,
chef's cut**
without skin and bones
VARIABLE WEIGHT: 900-1500 g, 10 pcs/carton

*Dry salted to ensure firm consistency.
Cut vertically into 7-8 mm thick slices of D-trim
without skin and without brown meat.*



**Salmon, cold smoked,
sliced**
without skin and bones
FIXED WEIGHT: 500 g, 800 g, 1000 g,
10 pcs/carton

*Dry salted to ensure firm consistency.
Cut in slices from D-trim without skin.
With or without brown meat.*



**Halibut, cold smoked,
whole side**
with skin, without bones
VARIABLE WEIGHT: 800-1400 g, 10 pcs/carton

*Dry salted to ensure firm consistency.
Smoked of D-trim with skin.
Wild caught.*



**Halibut, cold smoked,
sliced**
with skin, without bones
VARIABLE WEIGHT: 800-1400 g, 10 stk./carton

*Dry salted to ensure firm consistency.
Smoked of D-trim with skin.
Wild caught*



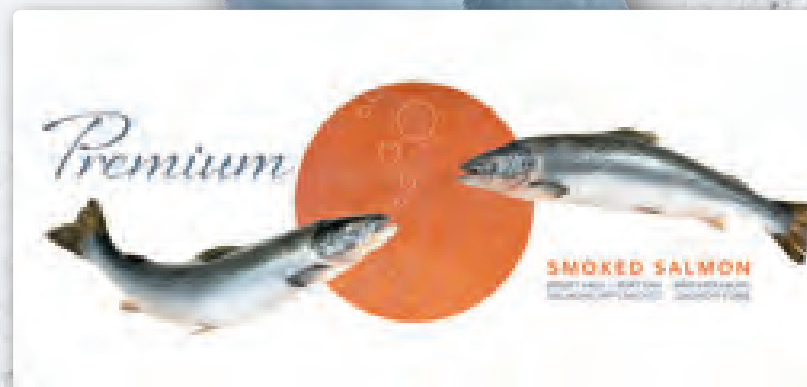
**Salmon fillet, cold smoked,
long sliced**
with skin, without bones
VARIABLE WEIGHT: 900-1500 g, 10 pcs/
carton

*Dry salted to ensure firm consistency.
Cut horizontally of D-trim into thin slices.*

White line Sliced smoked salmon

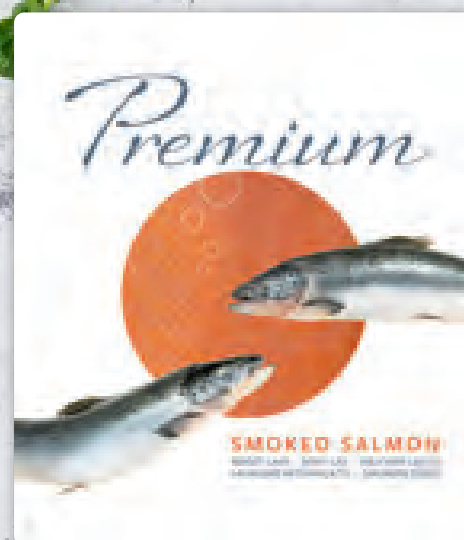
Our White line serie of smoked salmon is made of superior norwegian salmon (salmo salar).

It is sliced salmon packed in a white designed foil for retail, that indicates clean label and high quality salmon.



Sliced cold smoked salmon
without skin and bone
WEIGHT: 150-250 g, 6 pcs/carton

*Cut in slices from smoked D-trim.
Display carton.*



Sliced cold smoked salmon
without skin and bone
WEIGHT: 100 g, 12 pcs/carton

*Cut in slices from smoked D-trim.
Display carton.*



Salmon packed as housebrand, private label or custom brand

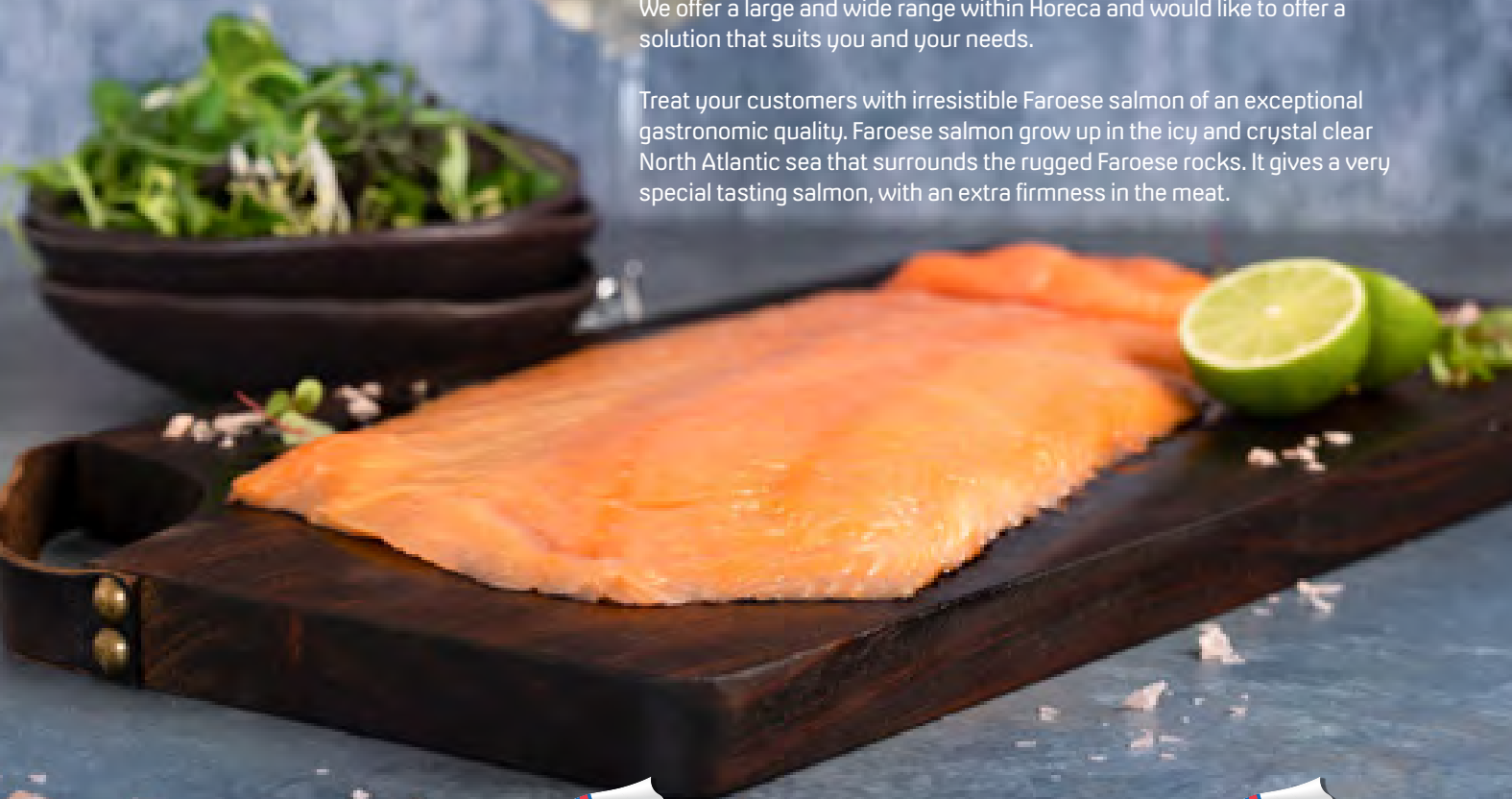
WHAT DO YOU PREFER?

With our housebrand of smoked and gravad salmon you ensure a good quality at competitive price. You can choose to sell the salmon products in our housebrand or as private label. You could also take it further and design your own brand together with our inhouse design department.

Large & sliced

We offer a large and wide range within Horeca and would like to offer a solution that suits you and your needs.

Treat your customers with irresistible Faroese salmon of an exceptional gastronomic quality. Faroese salmon grow up in the icy and crystal clear North Atlantic sea that surrounds the rugged Faroese rocks. It gives a very special tasting salmon, with an extra firmness in the meat.



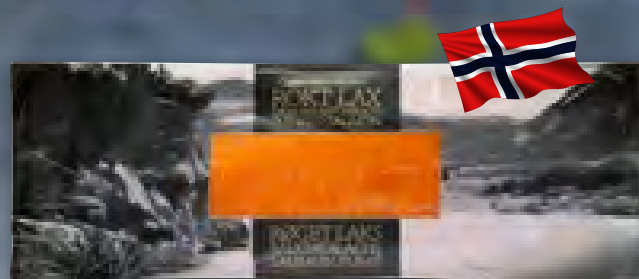
Salmon filet, cold smoked, sliced
without skin, without bones
WEIGHT: 1000 g, 8 pcs/carton

*Dry salted to ensure firm consistency.
Smoked Faroese salmon of D-trim with skin.*



Salmon filet, cold smoked, whole side
with skin, without bones
WEIGHT: 1400-1800 g, 8 pcs/carton

*Dry salted to ensure firm consistency.
Smoked Faroese salmon of D-trim with skin.*



Salmon filet, cold smoked, sliced
without skin, without bones
WEIGHT: 1000 g, 5-10 pcs/carton

Injected, combi or dry salted depend on customer specification.



Salmon filet, cold smoked, whole side
with skin, without bones
WEIGHT: 1000 g, 5-10 pcs/carton

Injected, combi or dry salted depend on customer specification.



Icelandic salmon, sliced
without skin and bone
WEIGHT: 100 g, 10 pcs/carton

*Icelandic salmon is ideal for farming salmon due to the cool and clean water temperature in combination with the raw nature. This combination gives the salmon a completely unique taste and texture.
Display carton.*



MSC Alaska sockeye, sliced
without skin and bone
WEIGHT: 100 g, 10 pcs/carton

*Sockeye salmon is the slimmest species of salmon. It is wild salmon caught along the coast of Alaska.
Display carton.*

Scottish salmon, sliced
without skin and bone
WEIGHT: 100 g, 10 pcs/carton

*High quality Scottish salmon. The unique nature provides perfect farming opportunities and ensures that Scottish salmon has a very special character.
Display carton.*

Faroese salmon, sliced
without skin and bone
WEIGHT: 100 g, 10 pcs/carton

*Faroese salmon grow up in the icy and crystal clear North Atlantic sea that surrounds the rugged Faroese rocks. It gives a very special tasting salmon, with an extra firmness in the meat.
Display carton.*

Nordic cove

A NEW LINE of salmon from the Nordic hemisphere. It is coldsmoked salmon from Iceland, the Faroe Islands, Scotland and the coast of Alaska.

Because of the icecold water Nordic Cove salmon is unique in taste and color with a very soft and smooth texture.



Gourmet tail hanged salmon

A BOMBARDMENT FOR YOUR SENSES

Salmon fillet, tail hanged, cold smoked
with skin and rope, without bones
WEIGHT: 400 g, 500 g, 900-1200 g
or 1200-1500 g

*Dry salted, to ensure firm consistency.
Smoked by D-trim, which gives the most
real salmon meat.
Norwegian Superior salmon*

Tail hanged salmon provides a gastronomic quality boost to a seafood dish.
It looks beautiful with the tail cord and the neat, shiny surface.

The salmon is smoked in the traditional way at a small local smokehouse in western Denmark.

When the salmon is smoked hanging in the tail, the juice drips off and the consistency becomes firm, with an intense salmon flavor. The cord the salmon hangs in when smoked helps to give a nice, authentic and rustic look.

THE ULTIMATE WAY TO SERVE AN ENTIRE SALMON SIDE

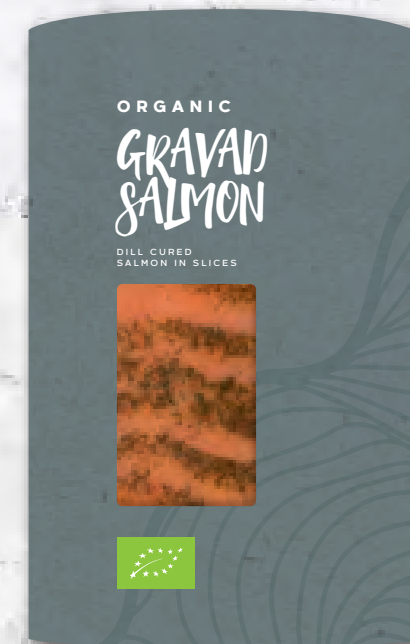


Organic salmon



Organic cold smoked salmon, sliced
Without brown meat and bones
WEIGHT: 100 g, 5 pcs/carton

*Beechwood smoked.
Display carton.*



Organic gravad salmon, sliced
Without brown meat and bones
WEIGHT: 100 g, 5 pcs/carton

*Beechwood smoked.
Display carton.*



Organic hot smoked salmon
With skin and without bones
WEIGHT: 100 g, 6 pcs/carton

*Beechwood smoked.
Display carton.*

**WE OFFER BOTH COLD- AND HOT SMOKED
CERTIFICATED ORGANIC SALMON.**

As well known from organic production on land, animal welfare and consideration for nature and the environment are a focus point in organic fish farming. Non-GMO-modified substances in the fish feed, as well as the use of medicines and chemicals is minimized.

No artificial dye is added to the fish feed. Therefore, you will find that organic salmon is a little lighter in the meat than conventional salmon.



NORDIQ
SELECT
CLASSIC

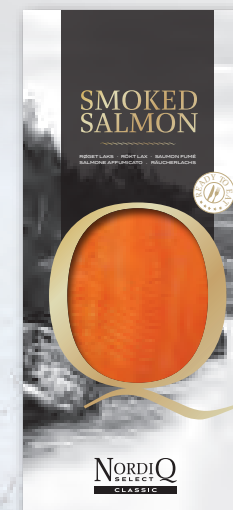
NordiQ taste Carefully selected

NordiQ Select Classic is especially designed and selected for a authentic Nordic look and taste. We have carefully created a concept that covers a range of the most demanded products by customers world wide.

The products are hand-salted and smoked over beechwood. All together a uniquely balanced Nordic taste with a soft texture.

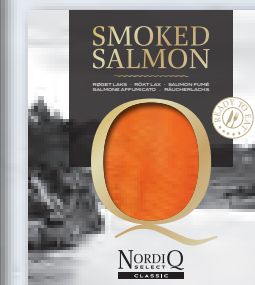
Tapas salmon
Natural, gravad and lemon
WEIGHT: 150 g,
12 pcs/10 pcs/carton

Norwegian superior salmon.



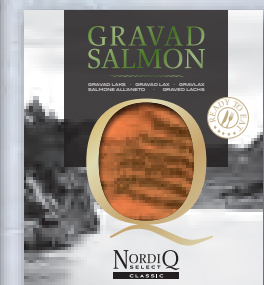
Cold smoked salmon
WEIGHT: 200 g, 8 pcs./carton
100 g, 10 pcs./carton

*Norwegian superior salmon.
Display carton.*



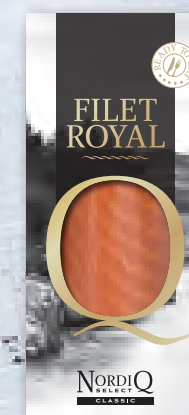
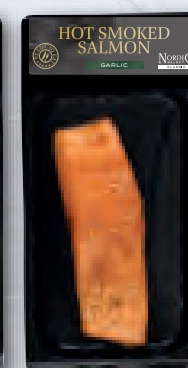
Gravad salmon
WEIGHT: 200 g, 8 pcs./carton
100 g, 10 pcs./carton

*Norwegian superior salmon.
Display carton.*



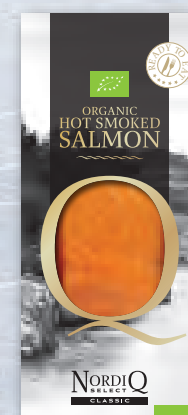
Hot smoked salmon
Natural, pepper, garlic
WEIGHT: 100 g, 6 pcs/carton

*Norwegian superior salmon.
Display carton.*



Filet royal
WEIGHT: 125 g, 6 pcs/carton

*Light coldsmoked salmon.
The finest cut from the back of
the salmon. Cut to size and slowly
smoked over beech wood.
Norwegian superior salmon.
Display carton*



**Organic
hot smoked salmon**
WEIGHT: 100 g, 6 pcs/carton

*Norwegian superior salmon.
Display carton.*



NORDIQ
SELECT
GOURMET CUT

Specialities from around the world with a NordiQ twist

We have been around the world for inspiration for our "Gourmet Cut" specialties products. From the mountain parts of Turkey were the surrounding clear waters are perfect for trout to Italy for inspiration on salmon carpaccio. Every product in the "Gourmet Cut" seafood has a NordiQ twist in taste and is always a tasteful treat to every worldkitchen.



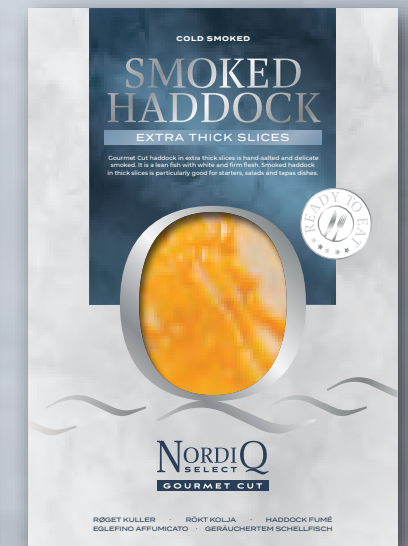
ASC hot smoked trout fillet
WEIGHT: 100 g, 6 pcs/carton

*Smoked trout, filleted by hand and deboned.
Tender meat with a rich flavorful taste.*



Smoked tuna
WEIGHT: 100 g, 6 pcs/carton

*Vertically thick sliced pieces of tuna.
Dry salted with a delicate structure.
Slowly smoked for 2-3 days.
Without brown meat.*



Smoked haddock
WEIGHT: 100 g, 6 pcs/carton

*Handsalted, slowly smoked for 2-3 days.
Vertically cut in thick and tasty gourmet
slices.
Without brown meat.*



Salmon carpaccio
With vinegar and cheese in the packaging
WEIGHT: 124 g, 5 pcs/carton

*Salmon carpaccio is first marinated and then cut
in to very thin slices.
Serve with parmigiano reggiano, vinaigrette,
tomato, rucola leaves, roasted pine nuts and thin
toasted slices of bread.*



A BOMBARDMENT FOR YOUR SENSES

Hot smoked salmon

HOT SMOKED SALMON IS PARTICULAR POPULAR AND TASTEFUL FOR STARTERS, ON BUFFETS, IN SANDWICHES, FOR LUNCH OR AS A FILLING IN SALADS.



Salmon fillet, hot smoked, naturel
with skin, without bones
VARIABLE WEIGHT:
900-1500 g, 10 pcs/carton

*Brine salted, to ensure juicy taste.
Smoked D-trim.
Norwegian superior salmon.*



Salmon fillet, hot smoked, pepper
with skin, without bones
VARIABLE WEIGHT:
900-1500 g, 10 pcs/carton

*Brine salted, to ensure juicy taste.
Smoked D-trim.
Norwegian superior salmon.*

WE OFFER DIFFERENT FLAVORS AND SIZES OF HOT SMOKED SALMON

Our whole sides of smoked salmon, is an eye-catcher on any buffet. We offer them both as neutral and with a sprinkle of pepper. Both with custom smoky taste and a full-bodied and flavorful consistent that is excellent.

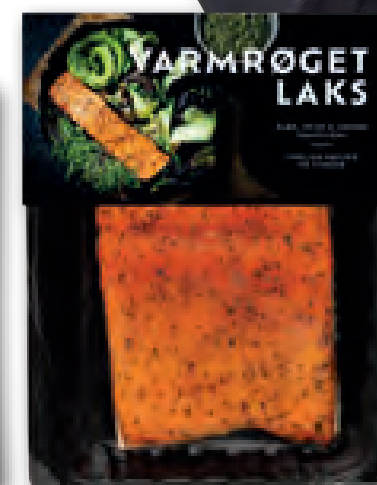
Salmon is a fatty fish and therefore there are plenty of beneficial omega-3 fatty acids also in hot smoked salmon.

The fillets are trimmed and hot-smoked slowly over beech wood for 6-8 hours. This preserves the juice, the most beautiful orange color emerges and the good smoked taste comes through.

Hot smoked salmon cuts

with skin, without bones
VARIANTS: pepper, garlic, natural, BBQ, mexico, sweet chili
WEIGHT: 100-500 g

*Brine salted, to ensure juicy taste.
Smoked D-trim over beech wood.
Display cartons – quantities per display depend on weight/product.*



HOT SMOKED SALMON IS A PERFECT FIT FOR A BUDDHA BOWL.



Pulled & pieces

THIS IS THE SOLUTION TO KEEPING YOUR BUDGET WHEN CHOOSING FISH ON THE MENU

Use hot smoked, pulled salmon in wraps or as the main role in a salmon rilette. It is available in a varied assortment and spices.

The cold-smoked salmon pieces are ideal in dishes that are heated, such as pies, puff pastry slices and puff pastry recipes.



Salmon pieces, cold smoked
without skin and bones
FIXED WEIGHT: 1000 g, 10 pcs/carton

Easy to use in hot dishes, where the salmon is peeled in small pieces, e.g. pies, pirogues and pizza.



Pulled salmon, hot smoked natural
without skin and bones
FIXED WEIGHT: 1000 g, 10 pcs/carton
VARIANTS: different flavors to choose from

Delicious for cold dishes, where the salmon is served in smaller pieces, e.g. salads and in sandwiches.



Trout pieces, cold smoked
without skin and bones
FIXED WEIGHT: 2000 g, 5000g/carton

Easy in hot dishes where trout is peeled in small pieces, e.g. pies, pierogies and pizza.



Pulled trout, hot smoked natural
without skin and bones, light meat
FIXED WEIGHT: 2000 g/carton

Delicious in cold dishes where trout is used for salad, mousse etc.



Tasty trout

ASC trouts are farmed in clear water in the mountain parts of Turkey in farms that actively works towards environmental sustainability and social responsibility.

Trout has a flaky texture that requires a gentle handling and are therefore fileted by hand and then deboned. After hot smoking the trout fillets are immediately cooled down so the great quality and delightful taste is intact.

The fillets are ready to eat and is a treat on a healthy menu being high in omega-3.

Hot smoked trout has a very buttery texture and and therefore it's also possible to pack them with thin sheets between every fillet for an easy and quick handing in the kitchen. This we could agree depend on specification.

CHEETS SEPERATES THE FILETS FOR EASY HANDLING IN THE KITCHEN.



ASC trout fillet, hot smoked
without skin, without bone
WEIGHT: 375 g, 5 fillet at 70-80 g pr pack
8 pcs/carton



ASC trout fillet, hot smoked
without skin, without bone
FIXED WEIGHT: 7-9 fillets at 55-65 g pr. pack of 500 g,
24 pcs/carton



BAKED SALMON, TOPPED WITH
RED ONION, CRESS, CAPERS,
ASPARAGUS, DILL AND LEMON.
SERVE IN A WREATH OF BABY
LETTUCE LEAVES AND WITH A
YOGURT DRESSING.

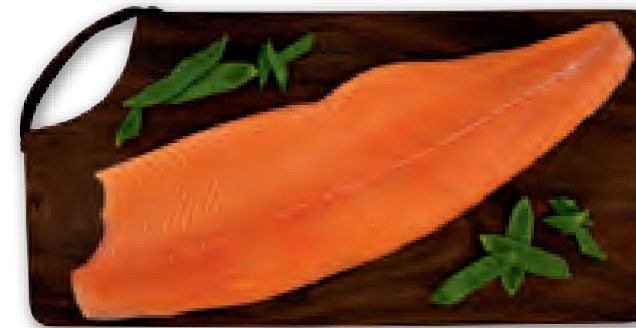


POWER FOOD

Raw salmon

Salmon is a power source when healthy eating is on the agenda. It is rich in lean, muscle-building protein, healthy fats in the form of omega-3 and several essential vitamins and minerals. Therefore, you can advantageously add more salmon to your range to promote the health of your customers.

Oven-baked salmon is hugely versatile in the kitchen. It does well both hot and cold, and can be varied in a myriad of flavors from strong to mild, sweet to sour.



Salmon fillet, fresh
with skin, without bones
WEIGHT:
800-1200 g, 10 pcs/carton
1400-1800 g, 10 pcs/carton

*Cut into C /D trim.
Norwegian superior salmon.*



PACKED AFTER CUSTOMER REQUEST.
IVP / IQF



Salmon portions, fresh, 100 % salmon
with skin, without bones
IQF 5 kg/carton ore chainpack
WEIGHT: After demand

*Cut from C/D trim.
Norwegian superior salmon.*



Salmon portions, fresh, 100 % salmon
without skin, without bones
IQF 5 kg/carton ore chainpack
WEIGHT: After demand

*Cut from C/D trim.
Norwegian superior salmon.*

White fish

White fish is an amazingly delicious serving that can be prepared in lots of different ways. White fish is healthy and generally very mild in taste, making it suitable for many different serving suggestions.

Cod in particular is firm in the meat, and when cooked it separates into large delicious flakes, which gives a special expression. In fact, the mild and juicy cod does not need to be accompanied by so much other than a good parsley oil and seasonal vegetables. Cod has become an exclusive serving that at the same time is healthy with less than 2% fat per. 100 g.



WE ALSO OFFER SAITHE, HADDOCK AND OTHER "WHITE FISH" PRODUCTS BOTH AS LOINS AND PORTIONS

- JUST ASK ABOUT IT!



Cod loins, 100% cod
Without skin, without bones.
Uniform pieces.
SIZE: 100-120 g / 120-140 g / 140-160 g, 180 g +
NET WEIGHT: 4500 g, bulk frozen
GROSS WEIGHT: 5000 g incl. protective glazing



MSC plaice fillet, fresh, 100% fish
Without black skin, without bones
WEIGHT:
40-70 g, 60-100 pcs/carton at 4000 g.
70-110 g, 38-60 pcs/carton at 4000 g.
GROSS WEIGHT: 5000 g incl. protective glazing



Flounder fillet, fresh, 100% fish
Without black skin, without bones
WEIGHT:
40-70 g, 60-100 pcs/carton at 4000 g.
70-110 g, 38-60 pcs/carton at 4000 g.
GROSS WEIGHT: 5000 g incl. protective glazing



Cod portions, 100% cod
Without skin, without bones.
Uniform pieces.
SIZE: 100-120 g / 120-140 g / 140-160 g
NET WEIGHT: 4500 g, bulk frozen
GROSS WEIGHT: 5000 g incl. protective glazing



Whole, raw trout
Cleaned with head
WEIGHT: 450 g, 10 pcs/carton



Whole raw trout

Trout is an incredibly delicious fish. It is easily overlooked due to its popular big brother the salmon.

But there is something Mediterranean and intense about it when the whole rainbow trout is stuffed with herbes and gets grillmarks from the hot barbeque.

Chain-packed fillets

Chain-packaged frozen fish portions are easy to handle and can be used as needed - just use the number you must serv and leave the rest in the freezer.

They are cut into uniform pieces and salmon pieces can be delivered both with and without skin.



Cod portions, 100 % cod
without skin, without bones
WEIGHT: 2-6 pcs,
chain pack, single pack



Salmon portions, 100 % salmon
without skin, without bones
WEIGHT: 2-6 pcs,
chain pack, single pack

Superieur norwegian salmon

QUICK & EASY SERVINGS

Breaded fillets



Breaded and pre-fried fillets are easy and quick to handle in the kitchen.

A sure success on the children's plate, the Danish "smørrebrød" or for the buffet.

The above plate with "Stjernesud" (Shooting star) is a classic at summertime in Denmark with breaded fillets as a base topped with shrimps, steamed fillet, smoked salmon, trout roe and vegetables.

We offer oven-ready fillets that are pre-fried so they are golden and crispy in the oven.

In addition, we offer raw breaded fillets – ready to go directly in the fryer, on the pan or to steam.

DID YOU KNOW THAT WE ARE ONE OF THE BIGGEST SUPPLIERS OF FISH FILLETS IN DENMARK?

WE WOULD ALSO LIKE TO DELIVER TO YOU!

FISH FILLET IS OFTEN MADE OF FLOUNDER OR ISSING FILLET.

OUR FILLETS ARE ALWAYS WITHOUT BLACK SKIN WHICH GIVES A VERY MEATY FILLET.



Fish fillet, breaded, 50-54 % fish

Without black skin, without bones

WEIGHT:

50-70 g, 70-100 pcs/carton at 5000 g.

70-100 g, 50-70 pcs/carton at 5000 g.

100-130 g, 38-50 pcs/carton at 5000 g.

The breeding is adapted to traditional Danish taste.
Processed from different types of flat fish.



Fish fillet, breaded and pre-fried, 50-54 % fish

Without black skin, without bones

WEIGHT:

50-70 g, 70-100 pcs/carton at 5000 g.

70-100 g, 50-70 pcs/carton at 5000 g.

100-130 g, 38-50 pcs/carton at 5000 g.

The breeding is adapted to traditional Danish taste.
Processed from different types of flat fish.



MSC Plaice fillet, breaded and pre-fried, 50-60 % fish

Without black skin, without bones

WEIGHT:

50-70 g, 70-100 pcs/carton at 5000 g.

70-100 g, 50-70 pcs/carton at 5000 g.

100-130 g, 38-50 pcs/carton at 5000 g.

140-180 g double, 28-36 pcs/carton at 5000 g.

The breeding is adapted to traditional Danish taste.



MSC Plaice, breaded, 50-60 % fish

Without black skin, without bones

WEIGHT:

50-70 g, 70-100 pcs/carton at 5000 g.

70-100 g, 50-70 spcs/carton at 5000 g.

100-130 g, 38-50 pcs/carton at 5000 g.

The breeding is adapted to traditional Danish taste.



PLAICE IS A FANTASTIC VERSATILE RAW MATERIAL THAT IS MSC CERTIFIED IN KULINA'S RANGE.

Plaice is regarded with its characteristic red-spotted skin and the tasty white meat as "the classic flatfish" by many Danes. The flesh is white, lean and firm in consistency.



OVENREADY
PLASTIC
TRAY



MSC langoustine, raw, whole

Wild caught
COUNT: 30-45 pcs/kg
WEIGHT: 500 g, 4 pcs/carton
Excl. 5-10 % glazing

Processed and packed in Denmark.

Superb shellfish

HERE IS SOME OF THE FINEST FOOD FROM DENMARK

Danish lobsters is an exquisite delicacy that provides an eye-catcher on the buffet. It's the star on the shellfish plate. Claws, heads and shells? Use them for a base of a lobster bisque.

Sea-cooked shrimps from the waters north of Skagen are cooked directly at sea. Taste and quality get a strong expression from port and on to your guests.



MSC langoustine, raw, whole

Wild caught
COUNT: 30-45 pcs/kg
WEIGHT: 2000 g, 1 pcs/carton
Excl. 5-10 % glazing

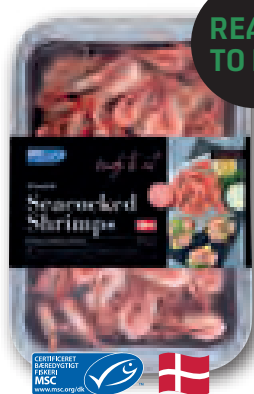
Processed and packed in Denmark



Langoustine tail, raw, with shell

Wild caught
COUNT: 30-45 pcs/kg
WEIGHT: 300 g, 20 pcs/carton
Excl. 5-10 % glazing

Processed and packed in Denmark.



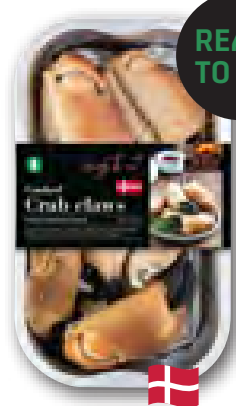
READY
TO EAT

MSC sea-cooked shrimps

Landed in Skagen
COUNT: medium/large
NET WEIGHT: 2000 g

The shrimps are boiled on the ship and immediately frozen to preserve the intense flavor and consistency. Ready to eat after thawing - just peel of the head and shell, and you have the most tasty shrimps

Origin: Denmark.



READY
TO EAT

Crab claws, cooked, frozen

Wild caught
WEIGHT: 400 g, 6 pcs/carton

Processed and packed in Denmark.



MSC scallops, raw, whole

Wild caught
WEIGHT: 800 g/10 pcs/carton

With glaze
Origin: Japan, USA or Canada.



MSC sea-cooked shrimps

Landed in Skagen
COUNT: medium og large
NET WEIGHT: 2000 g

The shrimps are boiled on the ship and immediately frozen to preserve the intense flavor and consistency.

Origin: Denmark.



MSC langoustine, raw, whole

WEIGHT:
Size I, 66-90 g/pcs, 11-15 pcs/kg,
16-22 pcs/carton at 1500 g
incl. 10% ice glazing.
Size II, 50-63 g/pcs, 16-20 pcs/kg,
24-30 pcs/carton at 1500 g
incl. 10% ice glazing.

Processed and packed in Denmark.



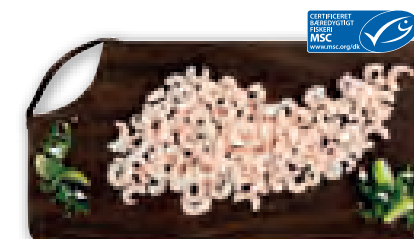
MSC langoustine tails, raw, with shell

WEIGHT:
20/30 pcs/lb, 44/66 pcs/kg,
packed i 10 x 1000 g/carton
30/40 pcs/lb, 66/88 pcs/kg,
packed i 10 x 1000 g/carton
The weight is excl. ice glazing

Processed and packed in Denmark.



ALL SHRIMPS AND NORDIC LOBSTERS ARE OF COURSE
MSC LABELED FOR A SUSTAINABLE AND CONTROLLED CATCH.



MSC cold water shrimps, cooked and peeled

Ready to eat after thawing.
COUNT: 100/200, 200/300, 500 stk./lb
GROSS WEIGHT: 2500 g
NET WEIGHT: 2000 g

Origin: Greenland. Packed in Denmark.



Crayfish tails

Wild caught
COUNT:
150/200, 200/300, 300/500 pcs/lb
NET WEIGHT: 2000 g in blocks

Origin: China



Torpedo prawns
Breaded and prefried
WEIGHT: 180 g, 10 pcs/carton

Oprindelse: Indien eller vietnam



Vannamei grill skewers
Raw on wood stick
WEIGHT: 200 g, 10 pcs/carton

Origin: India and Vietnam



ASC vannamei shrimps
Cooked tail on
WEIGHT: 200 g, 20 pcs/carton

Origin: India or Vietnam



ASC vannamei shrimps
Raw, headless, shell on.
WEIGHT: 200 g, 20 pcs/carton

Origin: India or Vietnam

GETS THE TASTE BUDS TO DO SOMERSAULTS

Hot water shrimps

Hot water prawns are available in different sizes – they are tasty and juicy.
Our vannamei prawns are without intestinal cord,, so you don't have to do all that work in the kitchen.
And you won't be disappointed when you fry them. They largely retain their size during cooking.

The prawns are ideal for Asian cuisine, on buffets, in appetizers and as a filling in soups.
Quick cooking in the kitchen – just fry them quite briefly on the pan and watch them do somersault.



Vannamei shrimps, raw without shell, PD
Peeled and deveined.
SIZE: 16-20 pcs/lb, 35-44 pcs/kg.
NET WEIGHT: 750 g
GROSSWEIGHT INCL. 25% ICE GLAZING: 1000 g, 10 bags/carton

Origin: India or Vietnam



Vannamei shrimps, raw, HLSO
Headless, shell on, deveined.
SIZE: 16-20 pcs/lb, 21-25 pcs/pund.
NET WEIGHT: 700 g
GROSS WEIGHT INCL.30% ICE GLAZING: 1000 g, 10 bags/carton

Origin: India or Vietnam



Ebi Fry shrimps
Vannamei shrimp in crispy breading.
SIZE: 3L, 10 x 30 g/pack
NET WEIGHT: 300 g/pack,
20 packs/carton

Origin: India or Vietnam



Black tiger shrimps, raw, PD
Peeled and deveined.
SIZE: 16-20 stk./lb, 35-44 pcs/kg.
NET WEIGHT: 700 g, 750 g, 800 g
GROSS WEIGHT INCL. ICE GLAZING: 1000 g, 10 bags/carton

Origin: India or Bangladesh



Black tiger shrimps, raw, HLSO
Headless, shell on, deveined.
SIZE: 16-20 stk./lb, 35-44 pcs/kg.
NET WEIGHT: 700 g, 750 g, 800 g
GROSS WEIGHT INCL. ICE GLAZING: 1000 g, 10 bags/carton

Origin: India or Bangladesh