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It's in our nature

About us

Royal Greenland is a global leader in seafood with a mission to provide sustainable, healthy and delicious quality seafood to customers around the world. We are a fully vertically integrated company, which means we take responsibility for every step of our seafood's journey from sea to our customers.

Our seafood primarily originates from the North Atlantic.

We provide seafood solutions for seafood processors, foodservice as well as retail customers in key markets throughout the world and has a dedicated Key Account Manager team responsible for servicing our customers.

Our portfolio for your success

Our product range includes cold water shrimp / Greenland shrimp (*Pandalus borealis*), Greenland halibut, Atlantic cod as well as lobster, snow crab, „German caviar“ from lumpfish roe and smoked fish. Royal Greenland's food safety strategy is based on:

- High raw material quality
- High hygiene standards
- Stabilization of bacteriology
- Continuous risk assessment

Royal Greenland participates in external scientific research in areas such as food safety and development of internal competences within production and quality assurance. Our factories are IFS and BRC audited. A large part of our products are MSC and ASC certified. In 2022 we have been awarded the Seafood Star for our special commitment to sustainability.

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| ■ Market-Leader for Caviar made from Lumpfish-roe | ■ Atlantic cod Nutaag: live catch, fast processing to fillet in only 2 hours |
| ■ Greenland halibut with snow-white tender meat and high omega-3 content | ■ Smoked products of high quality |
| ■ Cold water shrimp / Greenland shrimp from wild catch off the west coast of Greenland with less than 1% bycatch | ■ Classic kibbles, Stuffed breaded plaice and crispy shrimp |

