



# Skrei®

## Norwegian Cod in Its Prime

Skrei® is a unique, ultra-premium seasonal Norwegian Cod that migrates from the Barents Sea to its spawning grounds off Norway's north coast.

To be classified as Skrei, the cod must meet strict criteria.

### Certified

- Fully grown (about five years old)
- Caught on small local fishing boats
- In pristine condition—no scratches, bruising or other injuries
- Branded with Skrei tag on dorsal fin

### Distinct

- Skrei has a fresh and clean, fully developed flavor due to its mature age
- Meat features large, smooth white flakes and firm texture
- When perfectly cooked (no more than medium) the flesh has a silky bite that finishes cleanly

### Seasonal

- Only available from January to April

### Sustainable

- Marine Stewardship Council (MSC) certified
- Only 10% of over 400 million migrating Norwegian Cod are caught and branded Skrei per year

### Storage

- Keep Skrei stored at 32°–39°F
- Do not allow the Skrei's skin or meat to come in contact with ice
- Keep branded Skrei boxes upright at all times

### Handling

- Keep Skrei fillets dry at all times
- Wash with water or pat dry with clean paper
- Please note: Water will change Skrei's skin color