

Skrei® Handling Tips

From the moment the white chest bearing a Skrei® logo arrives, you know you have something special on your hands.

Inside, you'll find a wild Norwegian Cod in marvelous condition, featuring a Skrei tag on its forward dorsal fin. Please review these easy-to-follow tips to help you maintain the pristine quality of Skrei—Norwegian Cod in Its Prime.

Storage

- Store between 32° and 39.2°F
- Keep Skrei in its box until you're ready to prepare it
- Keep Skrei boxes upright at all times
- When storing fillets, do not allow the Skrei's skin or meat to come in contact with ice

Handling

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

Yield

- A whole fish split into two fillets will yield 74%

