

Cod-Skrei

Skrei is Norwegian Arctic cod, but it's a special run of this wandering ocean stock that's renowned for its lean meat and distinct, delicious taste. It's also reported to have the highest nutritional value of all cod. Quality Labelled Skrei must be: Wild-caught between January and April, fully grown (approximately five years old), caught in the traditional spawning grounds that line Norway's coast, in immaculate condition – no nicks, bruises or damage, packed within 12 hours of being caught, stored between 0-2 °C (32-35.6 °F), and packed and processed in accordance with strict criteria that guarantee the highest quality.

Image
Coming
Soon

Product Details

Pack Size	Various
Cooking Methods	Bake, Broil, Fry, Sauté, Steam
Texture	Medium
Flavor	Mild
Availability	January - April
Scientific Name	Gadus morhua
Location	Norway