WEEKLY OFFER

13.01. UNTIL 18.01.







A North Sea Treasure from the Lofoten Islands

Skrei is a special type of winter cod, considered one of the North Sea's treasures due to its unique migration from the Barents Sea to the Lofoten Islands. This migratory fish travels impressive distances to spawn in the clear waters off the Norwegian coast. The result is a low-fat fish of exceptional quality with firm, white flesh and a delicate flavour.

Sustainable Fish and Environmental Protection

Sustainability is at the heart of our Skrei operations. Our partner fisheries only use traditional, environmentally friendly fishing methods to ensure that Skrei stocks are maintained in Arctic waters. We actively support initiatives to preserve marine ecosystems and respect the environment in which Skrei thrives.

Quality assurance from the Arctic to the plate

Our promise of quality begins with the selection of our fishermen and their fishing areas. Only the best Skrei catches are selected. Each fish is carefully processed by experienced professionals to ensure that only products of the highest quality are delivered. We guarantee freshness and authenticity from the Arctic straight to your kitchen. Skrei can be prepared in a variety of ways. Whether fried, grilled, poached or raw as sushi - the culinary possibilities are almost unlimited.

- Wild cod from the Arctic
- Environmentally friendly fishing methods
- Freshness and authenticity

SEASON START

Skrei, 2 - 4 kg

Gadus morhua, headless

approx. 2,0 - 4,0 kg / Piece, 1 Piece / Box

- caught in the Norwegian Sea - FAO 27

Article: 550575

Daily Price

Skrei, 4 - 6 kg

Gadus morhua,

approx. 4,0 - 6,0 kg / Piece, 1 Piece / Box

- caught in the Norwegian Sea - FAO 27

Article: 550672

Daily Price

Skrei loins

Gadus morhua, skin on

approx. 800 g+ / Piece, 3,0 kg / Box

- caught in the Norwegian Sea - FAO 27

Article: 550901

Daily Price

Skrei filet

Gadus morhua, skin on

approx. 800 g+ / Piece, 3,0 kg / Box

- caught in the Norwegian Sea - FAO 27

Article: 550716

Daily Price



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MEAT

REGIONAL

Dry Aged Pork Chop I NORDISH PORK

Matured on the bone for 21 days, with long rib bones approx. 3,0 - 4,0 kg / Piece - Niedersachsen

Article: 543356



Veal Tenderloin approx. 1,0 - 1,4 kg / Piece - Netherlands

Article: 540566

Beef Rump Steak I TAURUS GOLD

200 Days Grain Fed

approx. 2,6 kg / Piece - Uruguay

Article: 543597

Beef Top Round I TAURUS GOLD

200 Days Grain Fed

approx. 2,0 kg / Piece - Uruguay

Article: 543416



POULTRY

REGIONAL

Prignitzer Corn Chicken Leg

boneless, skin on

approx. 250 g / Piece, 4 Piece / Pack - Brandenburg

Article: 543032

Duck Breast

frozen

approx. 325 g / Piece, 2 Piece / Päckchen, 10,0 kg /

Carton - Germany

Article: 563047



FISH

Redfish Filet I hand filleted & scaled

Sebastes marinus, skin on approx. 150 - 200 g / Piece, 3,0 kg / Box - caught in the Northeast Atlantic - FAO 27

Article: 550763



Butterfish Filet

Lepidozybium flavobrunneum, skinless, frozen, 20 % Glaze approx. 2,0-7,0 kg / Piece

- caught in the Northwest Pacific - FAO 61c

Article: 560578



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FRUITS & VEGGIES

Mini/King Trumpet

BIO-Quality

approx. 1,0 kg / Box - Nordrhein-Westfalen

Article: 520962



DELI

REGIONAL

Truffle-Gnocchi

filled, frozen

1,5 kg / Pack - Germany

Article: 560815

Ciabatta Natur I **BÄCKEREI PHILIPPS**

approx. 250 g / Piece, 20 Piece / Carton - Bayern

Article: 563006

Focaccia Rosemary I **BÄCKEREI PHILIPPS**

frozen approx. 1,2 kg / Piece, 2 Piece /

Carton - Bayern

Article: 562997









PHILIPPS



REGIONAL

Frisee yellow I KELTENHOF

fein, approx. 60% yellow

250 g / Bag, 4 Bag / Box - Baden-Württemberg

Article: 521016

Shii-Take-Mushroom

approx. 1,0 kg / Box - Nordrhein-Westfalen

Article: 521787

Radicchio 'Castelfranco'

approx. 2,5 kg / Box - Italy

Article: 520421

Kumquats

approx. 4,0 kg / Box - Italy

Article: 521304







FOR TUESDAY

NEW HARVEST



