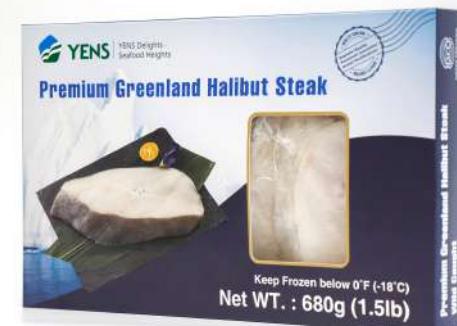


Halibut Steak

Reinhardtius hippoglossoides



- ▶ Origin: Greenland
- ▶ Method of Capture: Longline
- ▶ Seasonality: June ~ November
- ▶ Shelf Life: 24 months (Frozen)
- ▶ Pack: IVP, IWP
- ▶ Form: Skin on, Bone in, Glazed
- ▶ Thawing Method: Place under running water until thawed.
Do not leave soaking in water.
- ▶ Cooking Method: Baking, Steaming, Pan-frying, Broiling, Grilling



Steak size (NW)	Case NW	Units per Case
*135-175gm (4-6 oz)	10 KG (22Lbs)	57-74
*175-230gm (6-8 oz)	10 KG (22Lbs)	43-57
*240-290gm (8-10 oz)	10 KG (22Lbs)	34-41
*290-360gm (10-12 oz)	10 KG (22Lbs)	27-34

**THICK CUT
3 CM**



**MEDIUM CUT
2 CM**



**THIN CUT
1 CM**

