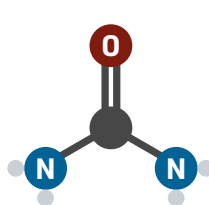




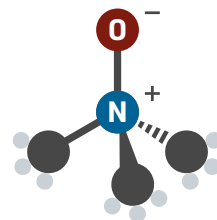
## Iceland: Hákarl

Hákarl is fermented Greenland shark, a national dish of Iceland. It's eaten throughout the year but is traditionally eaten as part of the mid-winter festival þorrablót. Greenland shark is poisonous when fresh due to high levels of urea and trimethylamine oxide. The traditional process of fermentation for up to 12 weeks and drying for several months makes it edible. However, hákarl still contains high levels of ammonia which dominates the smell and taste of the fish.

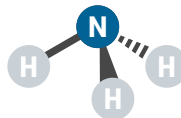
KEY: ● Carbon ● Oxygen ● Nitrogen ● Hydrogen



Urea



Trimethylamine oxide



Ammonia