



BAKKAFROST

ESTABLISHED 1968

FRESH
WHOLE
SALMON



Salmon from the
FAROE ISLANDS



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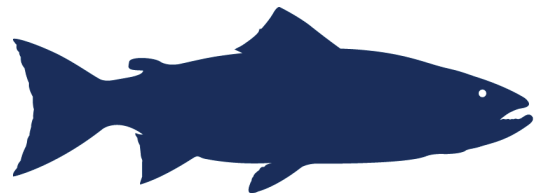
DID YOU KNOW THAT BAKKAFROST ...

- salmon is free from GMO
- salmon is free of antibiotics
- produces its own fishmeal and fish oil used in the feed
- feed has an especially high level of marine resources

DID YOU KNOW THAT SALMON ...

- is rich in Omega-3
- has a high level of vitamins
- is a good source of protein

The American Heart Association recommends eating fish (particularly fatty fish like salmon) at least two times (two servings) a week



PRODUCT SPECIFICATION:

PRODUCT:	Fresh Whole Salmon
SPECIES:	Atlantic Salmon (<i>Salmo Salar</i>)
COUNTRY OF ORIGIN:	Farmed, harvested and processed in Faroe Islands
QUALITY:	Superior
BONES:	N/A
SKIN:	N/A
TRIMS:	N/A
SIZES:	1-2; 2-3; 3-4; 4-5; 5-6; 6-7; 7-8; 8-9; 9+ kg
COLOUR:	Minimum 26 SalmoFan

PACKAGING AND LOGISTIC SPECIFICATION:

STORAGE:	The salmon are stored in styropor boxes with flake ice, which keeps the temperature on around 2°C (35.6°F) throughout the transportation.
PACKAGING:	Styropor 20 kg Box (44 lbs) The boxes are packed on either europallets for sea-freight or PMC's for air-freight.
DELIVERY:	Fresh Whole Salmon from Bakkafrost are delivered with air, sea or truck. This insures the consumer a superior quality second to none.
MOQ:	Sea-freight: 540 kg (≈ 1190 lbs) 1 europallet ≈ 27 boxes Air-freight: 880 kg (≈ 1940 lbs)
ORDER UNIT:	Sea/truck-freight: Ask the sales department Air-freight: 44 boxes; 95 boxes; 137 boxes; 161 boxes (161 boxes is the most common)

For centuries seafood, has had a vital role in the survival of the Faroese community and therefore it has played a fundamental role in the history of Faroe Islands. The seafood here has always been of superior quality and therefore Bakkafrost has, since the establishment in 1968 focused on producing premium quality seafood for human consumption from its location in the Faroe Islands.

Salmon from Bakkafrost are raised and nurtured with care in the wild pristine waters surrounding Faroe Islands. The salmon are fed a special feed with an especially high level of marine resources. This gives the Bakkafrost salmon a delicious unique taste with a healthy and sustainable profile.

