

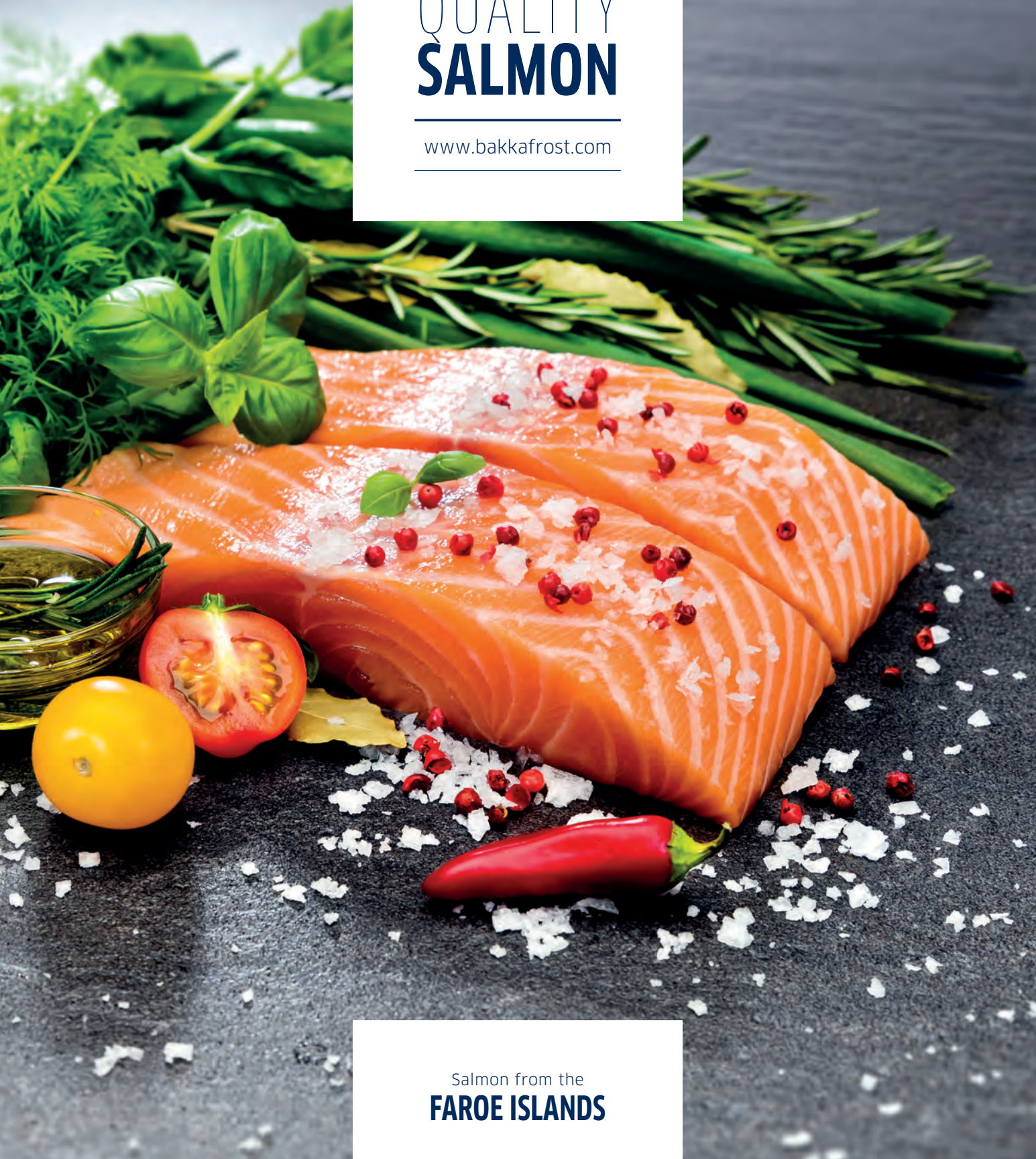


BAKKAFROST

ESTABLISHED 1968

PREMIUM
QUALITY
SALMON

www.bakkafrost.com



Salmon from the
FAROE ISLANDS

Bakkafrost Salmon is Unique



Situated in the Faroe Islands, between Iceland, Scotland and Norway, in the heart of the North Atlantic Current and the clean pristine ice-cold waters of the North Atlantic Ocean, Bakkafrost is located in the prime spot to produce unique salmon products. The beautiful deep isolated fjords, with their steady currents and low constant sea temperature, is a natural habitat for wild salmon and therefore offer the perfect conditions for farming Premium Atlantic Salmons.

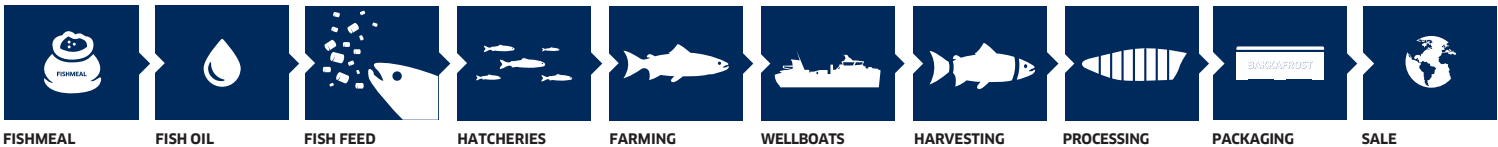
Another major reason for Bakkafrost unique quality salmon is the integrated value chain, that makes Bakkafrost a pioneer on the global market. Thus Bakkafrost produces its own feed and even more important, Bakkafrost also produces its own fishmeal and fish oil. This combination of producing the raw material and the final feed is imperative, because it enables Bakkafrost total control and an unprecedented traceability from the initial catch, of the sustainable fish used for the feed, to the final delivery of the Premium Quality Salmon to the customer.

An additional reason that makes it's possible for Bakkafrost to farm Premium Quality Salmon, is the implementation of strict internal and external procedures and quality control systems in every aspect of the value chain, from the initial smolt production to the final delivery of the finished product. For several years there has also been strict national regulations on aqua farming in Faroe Islands, which has led to a robust and healthy sustainable farmed salmon.

To ensure Bakkafrost's role as a frontrunner and insure the renowned premium quality, Bakkafrost has committed to implementing various certifications. E.g. all stages of the production chain are HACCP compliant and certified according to Global G.A.P. Our value-added product factories are fully certified, consistent with IFS and BRC standards. A part of Bakkafrost's 19 licenses in Faroe Islands have also been ASC certified and the goal is to be completely certified in 2020.

These aspects, among others, are vital for ensuring Bakkafrost's well-known Unique Superior Quality Salmon to its satisfied customers world-wide.

Bakkafrost Value Chain



Extensive Product Range

Bakkafrost has an extensive product range, which varies from fresh whole salmons to extensively processed frozen products. The product range is continuously reviewed and renewed based on the customers' current demands and requirements.

Here is a short overview of some of the products that Bakkafrost offers.

WHOLE ATLANTIC SALMON

Whole Atlantic Salmon is graded Superior or Ordinary and can be delivered in the following sizes: 1-2, 2-3, 3-4, 4-5, 5-6, 6-7, 7-8, 8-9, 9+ kg

FRESH ICED

Fresh ices whole Atlantic Salmon is delivered gutted head on, packed in 20 kg Styropor boxes or in 20 kg air boxes.

FROZEN

Frozen whole Atlantic Salmon is delivered gutted head-on/off, packed in 40 kg boxes or in 25 kg boxes.



VALUE ADDED PROCESSED ATLANTIC SALMON

The value added processed products are cut from whole Atlantic Salmon and can be processed in various ways.

PROCESSED ATLANTIC SALMON (FRESH)

Atlantic Salmon Portions
Atlantic Salmon Fillets

PROCESSED ATLANTIC SALMON (FROZEN)

Atlantic Salmon Portions

BY-PRODUCTS

Belly flaps (3+ cm)
Belly flaps (1-3 cm)
Salmon heads
Salmon backbones
Salmon off cuts
Salmon skin



About Bakkafrost

Bakkafrost was established as a family business in 1968 by the two brothers Hans and Róland Jacobsen. In the initial years Bakkafrost focused on processing different species of fish and it was not until 1986 that the company shifted to its current core business, farming, harvesting and processing high quality salmon in Faroe Islands.

Through the years Bakkafrost has grown and is today by far the biggest exporter of Atlantic Salmon from Faroe Islands. Worldwide, Bakkafrost has turned in to one of the leading producers of Premium Quality Atlantic Salmon, and is today widely renowned for its Superior Quality Salmon, which

customers throughout the world has grown to desire and expect.

The son of founder Hans Jacobsen, Regin Jacobsen has since 1989 been the CEO of Bakkafrost. Regin has carried the impeccable values of Bakkafrost on, and has set ambitious goals for Bakkafrost. One of these goals was achieved in 2010, when Bakkafrost became listed on the Oslo Stock Exchange. This goal was just one of the goals on the way towards the main vision, which is the strive for farming Sustainable Superior Quality Salmon. To reach this ultimate vision Bakkafrost continuously innovate and expand business.





Distribution

The location of Bakkafrost in Faroe Islands is perfect for delivering by air to markets worldwide within a few hours after harvesting. In this way it's possible to ensure the customers Fresh Superior Quality Salmon no matter where in the world they are located.

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