

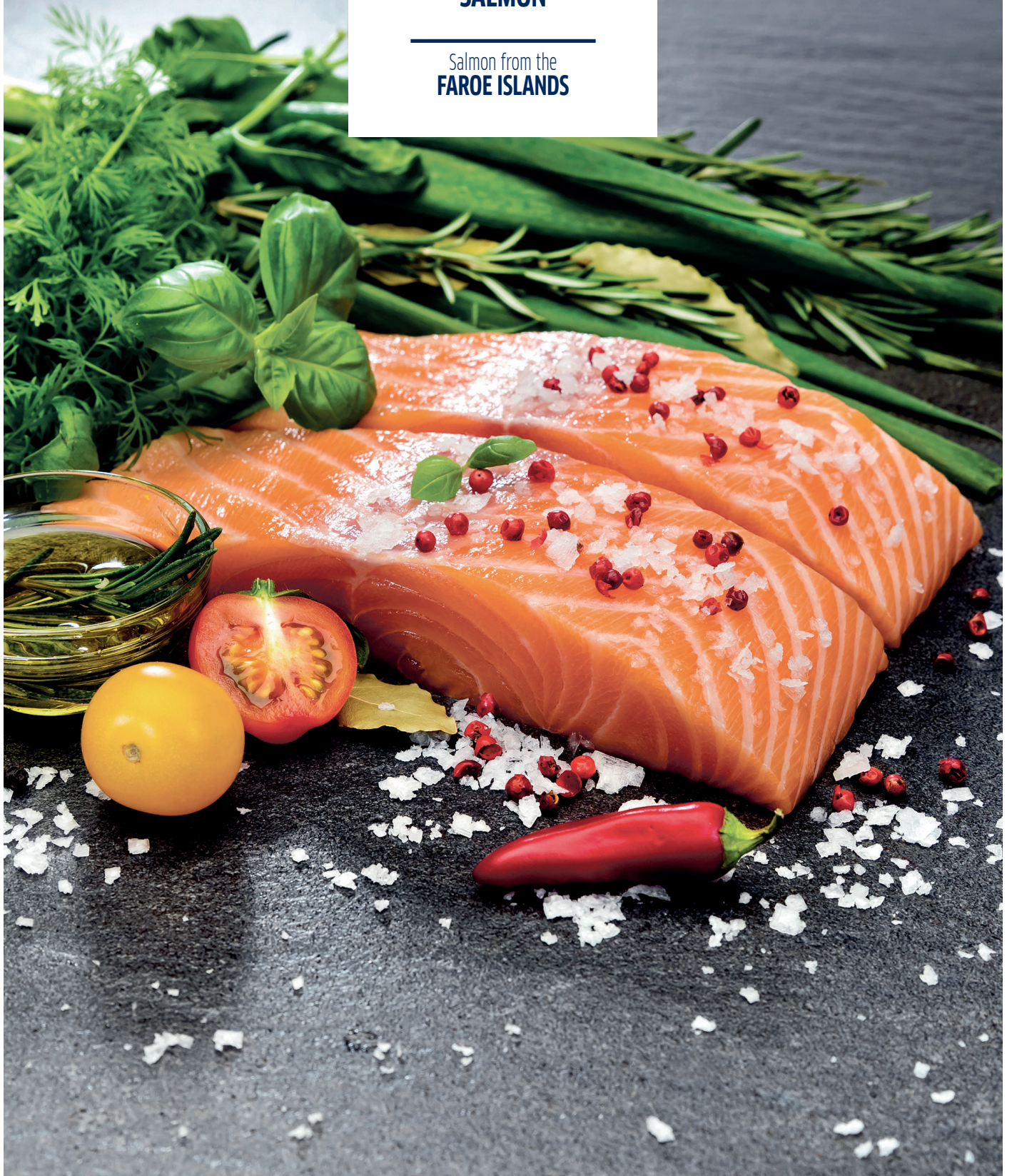


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FRESH  
SKIN-PACK  
**SALMON**

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Salmon from the  
**FAROE ISLANDS**





## FRESH SKIN-PACK SALMON

### 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

Salmon from the  
**FAROE ISLANDS**



Salmon portion



Skin-packed salmon portion

### PRODUCT SPECIFICATION:

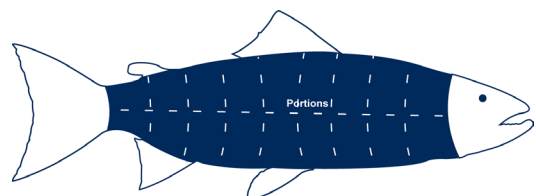
<b>PRODUCT:</b>	Fresh Skin-Pack Salmon Portions
<b>SPECIES:</b>	Atlantic Salmon ( <i>Salmo Salar</i> )
<b>COUNTRY OF ORIGIN:</b>	Farmed, harvested and processed in Faroe Islands
<b>QUALITY:</b>	Superior
<b>BONES:</b>	Pin-bone out
<b>SKIN:</b>	Skin-On or Skin-Off
<b>TRIM:</b>	Trim D or E
<b>SIZES:</b>	Portion size 100 - 250 g per portion (Depends on customers specifications)
<b>COLOUR:</b>	Minimum 23 SalmoFan

### PACKAGING AND LOGISTIC SPECIFICATION:

<b>STORAGE:</b>	The skin-packed trays are stored in styropor boxes with flake ice, which keeps the temperature on around 2°C (35.6°F) throughout the transportation.
<b>PACKAGING:</b>	Skin-Pack contains 1-2 portion(s) in each tray. The skin-packed trays are packed in styropor boxes and packed on either europallets for sea-freight or PMC's for air-freight.
<b>DELIVERY:</b>	The skin-packed salmon portions are delivered with sea-freight or air-freight. This insures the customer a fast and competitive delivery.
<b>MOQ:</b>	Sea-freight: 540 kg (≈ 1190 lbs) 1 europallet ≈ 27 boxes Air-freight: 880 kg (≈ 1940 lbs)
<b>ORDER UNIT:</b>	Sea-freight: 27+ styropor boxes 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.



Portion-cuts of the salmon