



**BAKKAFROST**

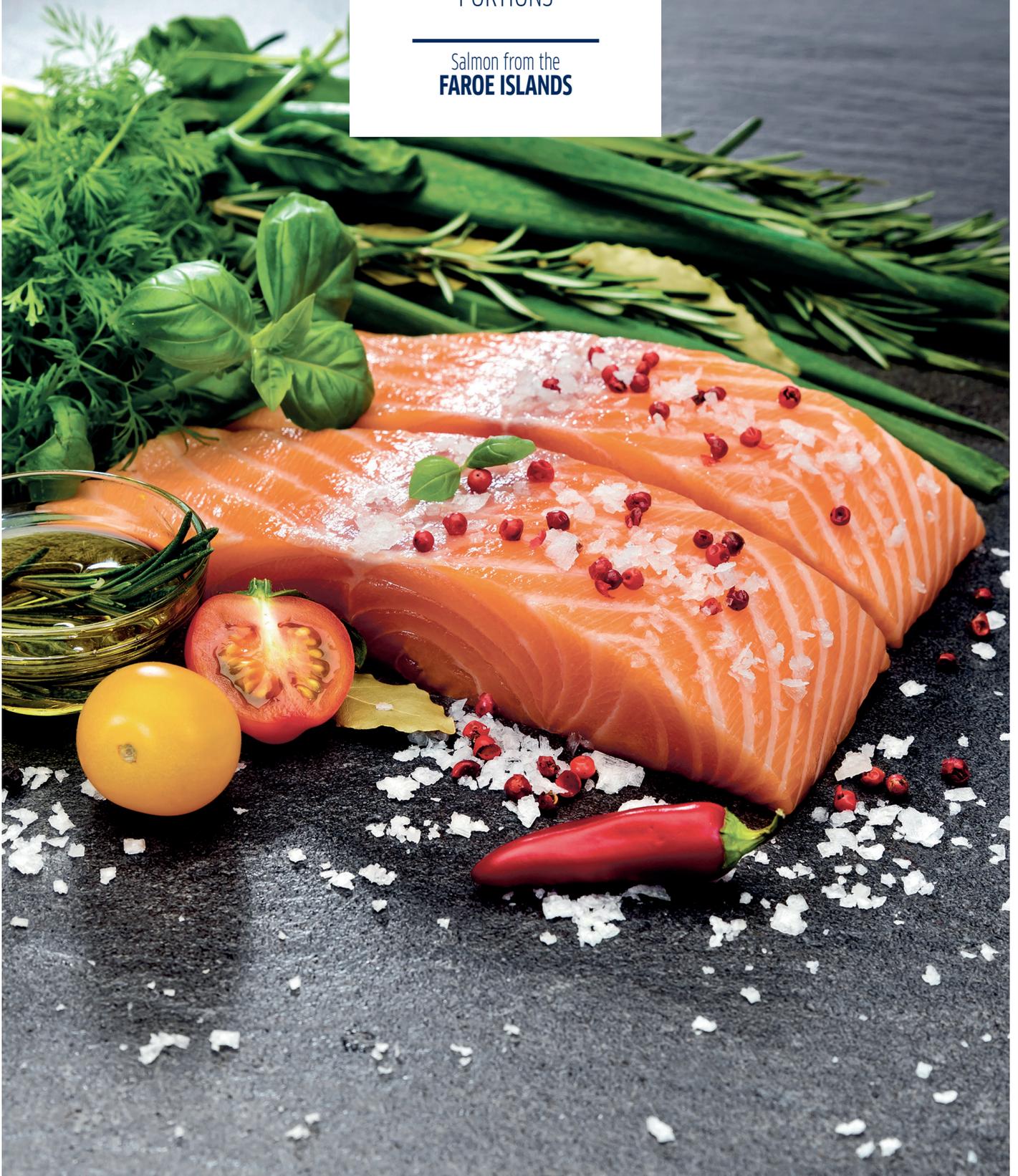
ESTABLISHED 1968

---

FROZEN  
**SALMON**  
PORTIONS

---

Salmon from the  
**FAROE ISLANDS**



## FROZEN SALMON PORTIONS

Salmon from the  
**FAROE ISLANDS**

### 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:

<b>PRODUCT:</b>	Frozen 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>	100 - 250 g (Depends on customers specifications)
<b>COLOUR:</b>	Minimum 23 SalmoFan

### PACKAGING AND LOGISTIC SPECIFICATION:

<b>STORAGE:</b>	The salmon are stored frozen in freezer, which keeps the temperature on around -18°C (-0.4°F) throughout the transportation.
<b>PACKAGING:</b>	Retailboxes with 2-10 portions in each boxes. Retailbags with 8-10 portions in each bag. Chainpack with 2-6 portions in each chain. IQF with 1 portion in a vacuum pack.  The boxes, bags, chainpack and IQF are packed in masterboxes and packed on europallets (800x1200 mm) for sea-freight.
<b>DELIVERY:</b>	Frozen Salmon Portions from Bakkafrost are delivered with sea-freight. This insures the customer a fast and competitive delivery.
<b>MOQ:</b>	930 kg (2050 lbs))
<b>ORDER UNIT:</b>	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.

