



Superior salmon from the
FAROE ISLANDS

ABOUT BAKKAFROST

Bakkafrost was established in 1968 as a family business with emphasis on processing and exporting herring caught in Faroese waters. In the following years, other wild caught fish species also came into the portfolio.

In 1979, Bakkafrost shifted the business focus towards aquafarming. Since then, the emphasis has been on raising quality salmon in the pristine waters surrounding the Faroe Islands.

Today, Bakkafrost with its main focus on raising a superior quality salmon, has built a totally vertically integrated value chain second to none in the industry. This fact, among others, has secured Bakkafrost a total control of all aspects of the raising process from roe to the final sale and distribution to the customers throughout the World.



REVENUES IN 2020:
(EUR 1,000)

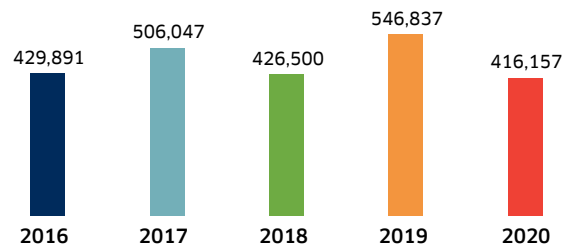
416,157



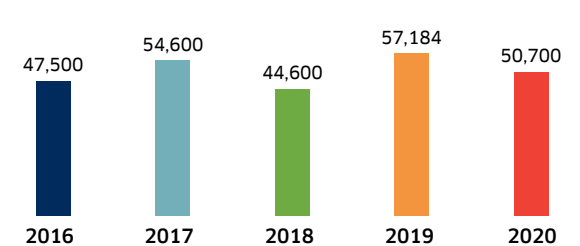
HARVESTED IN 2020:
tgv

50,700

REVENUE IN THE FAROE ISLANDS (EUR 1,000)



HARVESTED VOLUME IN THE FAROE ISLANDS (TGW)





BAKKAFROST SALMON AT A GLANCE

NUTRITION

OMEGA-3 LEVELS MEAN

2.6g
per 100g

RDI 2.5-3g

OMEGA-3 TO 6 RATIO

1.6

VITAMIN D MEAN

8.12µg
per 100g

RDI 10µg

PROTEIN LEVELS

21.0g
per 100g

RDI 58-116g

VITAMIN B12 LEVELS MEAN

3.0µg
per 100g

RDI 2µg

VITAMIN E LEVELS MEAN

3.34mg
per 100g

RDI 9 mg

SELENIUM MEAN

0.03g
per 100g

RDI 0.06mg

IODINE MEAN

0.004g
per 100g

RDI 0.15mg



Bakkafrost data calculated through an analysis of whole salmon variations between all Bakkafrost sales sizes from 3-4 kg up to 7+ kg.
RDI Sources: Nordic Nutrition 2012 and EFSA

ENVIRONMENT & HEALTH

ASC CERTIFIED SITES

100%

Faroe Islands

CERTIFICATIONS

**BRC
IFS**

**OGT (NON GMO)
GLOBAL GAP**

AUDITS PASSED

100%

at Bakkafrost in 2020

ANTIBIOTIC USE

0

MEDICINE IN BATH

0

Used by Bakkafrost to treat
sea lice in 2020

FEED CONVERSION RATIO

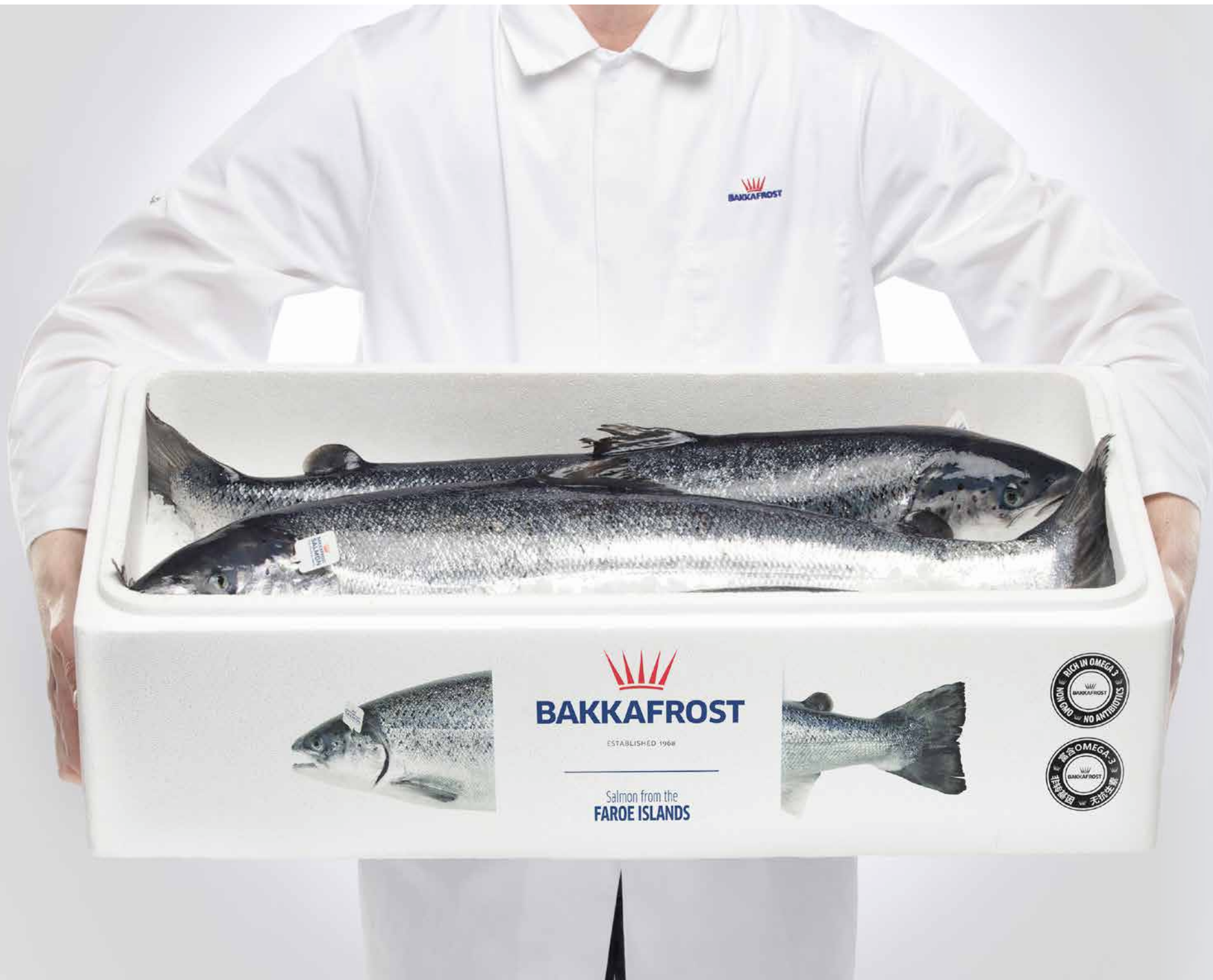
1.08/1

Bakkafrost salmon
(1.2-1.5kg GSI average)

CO₂e

0.6g

per 40g typical serving of salmon
GSI average




BAKKAFROST

ESTABLISHED 1968

Salmon from the
FAROE ISLANDS



WHAT MAKES SUPERIOR BAKKAFROST SALMON SPECIAL?

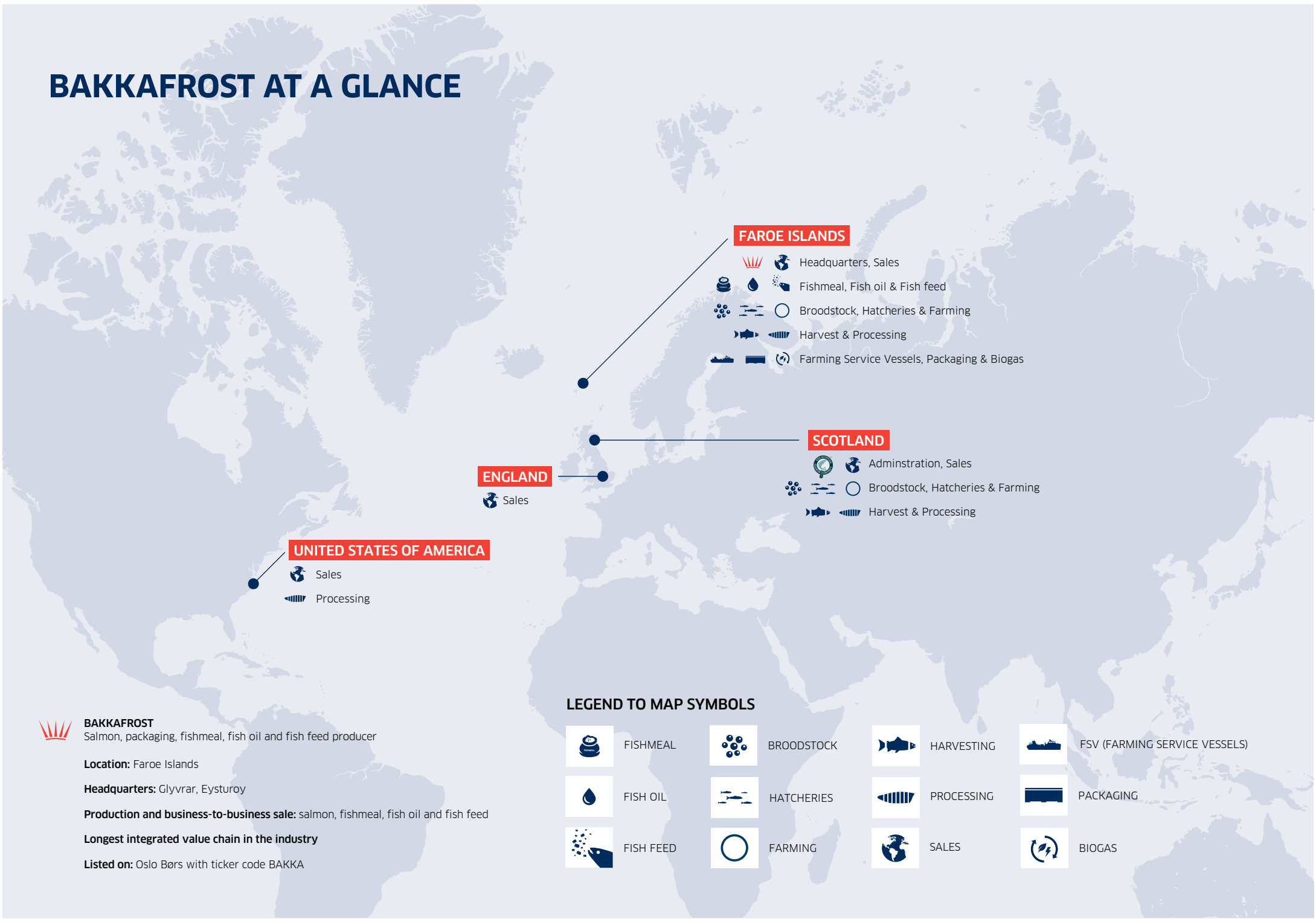
Bakkafrost's incentive to breeding and raising a superior quality salmon without parallel in the market, has been our ability and desire to deliver consumers throughout the world with a salmon that is *Tasty*, *Healthy* and *Sustainable*. These three imperative points have direct correlation with Bakkafrost's main focus on quality.

Therefore, every decision Bakkafrost makes is to ensure consumers a superior quality salmon with emphasis on *Taste*, *Health* and *Sustainability*.

There are many reasons why Bakkafrost Salmon has an unrivalled quality. In this underlying figure we have listed some of them.



BAKKAFROST AT A GLANCE



BAKKAFROST

Salmon, packaging, fishmeal, fish oil and fish feed producer

Location: Faroe Islands

Headquarters: Glyvrrar, Eysturoy

Production and business-to-business sale: salmon, fishmeal, fish oil and fish feed

Longest integrated value chain in the industry

Listed on: Oslo Børs with ticker code BAKKA

FISHMEAL, FISH OIL & FEED

Our fishmeal, fish oil and feed company, Havsbrún is an important part of our ability to raise superior quality salmon.

The composition of the Havsbrún fish feed is first and foremost fishmeal and fish oil which originates from our integrated fishmeal plant. Therefore, the majority of the top quality proteins and lipids in the Havsbrún feed is supplied by ourselves, which results in a unique traceability and control of key feed ingredients. The Havsbrún feed probably has the highest inclusion of marine raw materials within the salmon industry. Additional plant derived proteins and -lipids in our feed originate strictly from NON-GM sources.

Because of our location in the Faroe Islands, our fishmeal factory and feedmill are situated close to the fishing grounds that surround our islands. Together with a highly developed fishing fleet, our geographical location enables us to process fresh high quality fish material to fishmeal, fish oil and ultimately to fish feed.

Atlantic salmon feeds on other organisms such as smaller fish and crustaceans in the wild. Therefore, marine proteins and -lipids are the natural parts of the salmon diet. Havsbrún has adapted this dietary strategy to our feed, where the majority of proteins and lipids derive from our self-supplied marine raw materials. Not only does the fishmeal and -oil contribute with essential nutrients to ensure good fish health and growth, our marine raw materials also have a significant influence on the salmon quality. For example is the characteristic redness of the salmon fillet highly influenced by the marine raw materials. Thereto, the fatty acid profile in the salmon reflects the richness of the long chain omega-3 fatty acids in the feed. In addition, the high inclusion of fish oil in the feed provides a good balance between omega-3 and omega-6 fatty acids in both feed and salmon.

Overall, our feed formulation aims to satisfy the nutritional- and health requirements of salmon to ensure a robust fish with good growth, while simultaneously ensuring a conversion of feed into high quality salmon products.



Scan for more info:





LOCATION

The Faroe Islands are the perfect location for premium salmon production. Its remote location in the center of the North Atlantic Ocean between Norway, Scotland and Iceland is complemented by pristine clear waters, cool steady sea temperatures, strong currents, and accessible fjords that are deep and long.

LOGISTICS

The location of Bakkafrøst in the Faroe Islands is also perfect for delivering to markets worldwide by air within a few hours after harvesting. This ensures the possibility to deliver fresh superior quality salmon to customers no matter where in the world they are located.

Bakkafrøst utilizes a streamlined transportation infrastructure to get our fish to all major markets in the world from our streamlined facilities in the Faroe Islands.

Bakkafrøst flies or sails the fresh fish to international hubs on mainland Europe where it's immediately driven or flown to its final destination. Our quick turn around time makes it possible to get fresh salmon to any international market inside of 24 hours.





Scan for more info:



SUSTAINABILITY

The fast-growing global population coupled with increasing demand for protein is putting unprecedented pressure on the planet. In this scenario, there is a challenge to produce protein and valuable essential fish oils efficiently and sustainably – a challenge which the aquaculture industry is stepping up to meet.

As the largest salmon farmer in the Faroe Islands, at Bakkafrøst we have a duty to ensure we also do this responsibly; which means thinking long-term on economic, social, and environmental issues.

While the industry benefits from the one of the most efficient feed-to-food conversion ratios and relatively low CO₂ emissions compared to other sectors, reducing our environmental impact remains a priority. With the longest fully integrated value chain in the salmon industry, we are in an advantageous position to further limit our emissions and have total traceability.

Our significant contribution to the Faroese economy, through employment, taxes and returns, means we have a big responsibility to everyone with an invested interest in the company.

By investing in the health of our business, our people, our salmon, the environment and the communities in which we operate, we believe we will achieve our vision to enable healthy living for millions of people globally and create long-term value for our stakeholders and society at large.

The Bakkafrøst Difference

- We have the longest fully integrated value chain in the salmon industry, giving us full traceability from fish feed to the final product.
- We benefit from excellent water quality and circulation due to strong currents, and cool steady sea temperatures, which creates excellent conditions for farming high quality salmon.
- We have not used antibiotics to treat our salmon since 2004, and every year we are making new commitments to phase out the use of medicine to treat our salmon.
- We have a lower than average feed conversion ratio.
- We became the first company to start filtering all the fish oil we produce for our feed, of dioxins and dioxin-like PCBs.
- We only use Pro-Terra certified soybeans, rapeseed oil and marine ingredients certified as sustainable, and plant proteins and oils that are non-GM, in our feed.
- We have one of the highest levels of omega 3 in our salmon.
- We have a healthy Omega-3 to 6 ratio.



FRESH PRODUCTS

Scan for more info:



Bakkafrost has a comprehensive product portfolio that is divided into two main categories: Fresh and Frozen products.

The main fresh products are Whole Atlantic Salmon, Fillets and Portions. These products are produced in a variety of different sizes, specifications and packaging options which vary from customer to customer and market to market.

The fresh whole Atlantic salmon is one of Bakkafrost's main sales items and is a favorite product among quality conscious restaurants worldwide. This superior quality salmon is raised for about 30 months and has eaten Bakkafrost unique feed rich in marine ingredients, before it's harvested, packed and shipped to the final destination. The salmon has a high level of Omega-3 fatty acids, the meat is firm and has a bright distinctive colour.

FRESH SALMON FILLETS

Scan for more info:



PRODUCT SPECIFICATION:

PRODUCT: Fresh Whole Fillets
SPECIES: Atlantic Salmon (Salmo Salar)
ORIGIN: Farmed, harvested and processed in the Faroe Islands
QUALITY: Superior
BONES: Pinbone in; Pinbone out
SKIN: Skin-on; Skin-on descaled; Skin-off
TRIMS: C-trim; D-trim; E-trim
SIZES: 1,4-1,8 kg · 1,8-2,2 kg · 2,2-2,6 kg · 2,6 kg +
COLOUR: Minimum 26 SalmoFan



FRESH WHOLE SALMON

Scan for more info:



PRODUCT SPECIFICATION:

PRODUCT: Fresh Whole Salmon
SPECIES: Atlantic Salmon (Salmo Salar)
ORIGIN: Farmed, harvested and processed in the 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



FRESH SKIN-PACK SALMON

Scan for more info:



PRODUCT SPECIFICATION:

PRODUCT: Fresh Skin-Packed Salmon Portions
SPECIES: Atlantic Salmon (Salmo Salar)
ORIGIN: Farmed, harvested and processed in the Faroe Islands
QUALITY: Superior
BONES: Pinbone out
SKIN: Skin-on; Skin-on descaled; Skin-off
TRIMS: Trim D, Trim E
SIZES:

- Customer specific sizes portions from 80 g to 250 g per portion (2.82 to 8.82 oz.)
- Packed portions per skin-packed tray or board: 1 portion; 2 portions
- Cut of 3-4 kg · 4-5 kg · 5-6 kg · 6-7 kg salmon

COLOUR: Minimum 26 SalmoFan





Scan for more info:



FROZEN PRODUCTS

Bakkafrost has a comprehensive product portfolio that is divided into two main categories: Fresh and Frozen products.

The frozen products are very popular because they can be used in a variety of places, such as in retail stores, in the foodservice branch and the HoReCa-segment.

The main advantages of buying frozen products is that customer prolong the shelf-life of the product while maintaining the Bakkafrost Salmon's many health qualities and the delicious flavor.

Bakkafrost produces a wide variety of frozen salmon products. We will only mention a small portion of them here. Scan the qr-code above to see more products.

Scan for more info:



FROZEN CHAIN-PACKED PORTIONS

PRODUCT SPECIFICATION:

PRODUCT: Frozen Chain-Packed Salmon Portions
SPECIES: Atlantic Salmon (*Salmo Salar*)
ORIGIN: Farmed, harvested and processed in Faroe Islands
QUALITY: Superior
BONES: Pinbone out
SKIN: Skin-on; Skin-on descaled; Skin-off
TRIMS: Trim D, Trim E
SIZES:

- Customer specific sizes portions from 80 g to 250 g per portion (2.82 to 8.82 oz.)
- Packaging sizes per chain: 2 portions; 3 portions; 4 portions; 5 portions; 6 portions
- Cut of 3-4 kg · 4-5 kg · 5-6 kg · 6-7 kg salmon

COLOUR: Minimum 24 SalmoFan



FROZEN RETAIL - BOX PORTIONS

Scan for more info:



PRODUCT SPECIFICATION:

PRODUCT: Frozen Retail-box Salmon Portions
SPECIES: Atlantic Salmon (Salmo Salar)
ORIGIN: Farmed, harvested and processed in the Faroe Islands
QUALITY: Superior
BONES: Pinbone out
SKIN: Skin-on; Skin-on descaled; Skin-off
TRIMS: Trim D, Trim E
SIZES:

- Customer specific sizes portions from 80 g to 250 g per portion (2.82 to 8.82 oz.)
- Packed portions per retail-box: 2 portions; 10 portions
- Cut of 3-4 kg · 4-5 kg · 5-6 kg · 6-7 kg salmon

COLOUR: Minimum 24 SalmoFan



FROZEN RETAIL - BAG PORTIONS

Scan for more info:



PRODUCT SPECIFICATION:

PRODUCT: Frozen Retail-bag Salmon Portions
SPECIES: Atlantic Salmon (Salmo Salar)
ORIGIN: Farmed, harvested and processed in the Faroe Islands
QUALITY: Superior
BONES: Pinbone out
SKIN: Skin-on; Skin-on descaled; Skin-off
TRIMS: Trim D, Trim E
SIZES:

- Frozen Retail-bag Salmon Portions are packed in a convenient retail-bag containing 10 portions sizing 140-170 g (5 to 6 oz.) - Net weight 1.55 kg (3.42 lbs)
- Packed portions per retail-bag: 10 portions
- Cut of 3-4 kg · 4-5 kg · 5-6 kg · 6-7 kg salmon

COLOUR: Minimum 24 SalmoFan



FROZEN RETAIL - BAG TAILS

Scan for more info:



PRODUCT SPECIFICATION:

PRODUCT: Frozen Salmon Tails
SPECIES: Atlantic Salmon (Salmo Salar)
ORIGIN: Farmed, harvested and processed in the Faroe Islands
QUALITY: Superior
BONES: Pinbone out
SKIN: Skin-on; Skin-off
TRIMS: Trim D; Trim E
SIZES:

- Standard product: 600 g (21.16 oz.) · 709 g (25 oz.)
- Can be delivered on various sizes in retail bags depending on customer requirement and volumes

COLOUR: Minimum 24 SalmoFan



SMOKED PRODUCTS



SMOKED SLICED SALMON

Scan for more info:



PRODUCT SPECIFICATION:

PRODUCT: Frozen Smoked Sliced Salmon
SPECIES: Atlantic Salmon (Salmo Salar)
ORIGIN: Farmed, harvested and processed in the Faroe Islands
QUALITY: Superior
BONES: Pinbone out
SKIN: Skin-off
TRIMS: Trim E
SIZES:

- Smoked Sliced Salmon are packed in a convenient retail sleeve
- Available in 100 or 200 g per pack (3.53 or 7.05 oz.)
- Packed with 10 packs in each masterbox

COLOUR: Minimum 24 Salmofan



SMOKED FILLET

Scan for more info:



PRODUCT SPECIFICATION:

PRODUCT: Frozen Smoked Fillet
SPECIES: Atlantic Salmon (Salmo Salar)
ORIGIN: Farmed, harvested and processed in the Faroe Islands
QUALITY: Superior
BONES: Pinbone out
SKIN: Skin-off
TRIMS: Trim E
SIZES:

- Smoked Fillet is packed in a convenient retail vacuum pack

COLOUR: Minimum 24 Salmofan



CO PRODUCTS

FROZEN SALMON BITS & PIECES

Scan for more info:



PRODUCT SPECIFICATION:

PRODUCT: Frozen Salmon Bits & Pieces
SPECIES: Atlantic Salmon (Salmo Salar)
ORIGIN: Farmed, harvested and processed in the Faroe Islands
QUALITY: N/A
BONES: Bone-less
SKIN: Skin-off
TRIMS: N/A
SIZES: • Packed in 7.5 kg blocks
• 4 blocks per masterbox
COLOUR: Minimum 24 SalmoFan



FROZEN SALMON OFF-CUTS (TRIMMINGS)

Scan for more info:



PRODUCT SPECIFICATION:

PRODUCT: Frozen Salmon Trimmings/Off-cuts
SPECIES: Atlantic Salmon (Salmo Salar)
ORIGIN: Farmed, harvested and processed in the Faroe Islands
QUALITY: N/A
BONES: N/A
SKIN: N/A
TRIMS: N/A
SIZES: • Packed in 18 kg boxes
COLOUR: N/A



FROZEN SALMON HEADS

Scan for more info:



PRODUCT SPECIFICATION:

PRODUCT: Frozen Salmon Heads
SPECIES: Atlantic Salmon (Salmo Salar)
ORIGIN: Farmed, harvested and processed in the Faroe Islands
QUALITY: N/A
BONES: N/A
SKIN: N/A
TRIMS: N/A
SIZES: • 300-500g ; 400g +
• Packed in 15 kg boxes
COLOUR: N/A



FROZEN SALMON BELLY FLAPS

Scan for more info:



PRODUCT SPECIFICATION:

PRODUCT: Frozen Salmon Belly Flaps
SPECIES: Atlantic Salmon (Salmo Salar)
ORIGIN: Farmed, harvested and processed in the Faroe Islands
QUALITY: N/A
BONES: N/A
SKIN: Skin-on
TRIMS: N/A
SIZES: • The bellies are sorted in two sizes:
Small 1-3 cm - Large 3+ cm - XL 5+ cm
• Packed in 18 kg boxes
COLOUR: Minimum 23+ SalmoFan



FROZEN SALMON BACK-BONES

Scan for more info:



PRODUCT SPECIFICATION:

PRODUCT: Frozen Salmon Backbones
SPECIES: Atlantic Salmon (Salmo Salar)
ORIGIN: Farmed, harvested and processed in the Faroe Islands
QUALITY: N/A
BONES: N/A
SKIN: N/A
TRIMS: N/A
SIZES: • Packed in 15 kg boxes
COLOUR: N/A



FROZEN SALMON SKIN

Scan for more info:



PRODUCT SPECIFICATION:

PRODUCT: Frozen Salmon Skin
SPECIES: Atlantic Salmon (Salmo Salar)
ORIGIN: Farmed, harvested and processed in the Faroe Islands
QUALITY: N/A
BONES: N/A
SKIN: Skin-on
TRIMS: N/A
SIZES: • Packed in 15 kg boxes
COLOUR: N/A



BAKKAFROST COMPANIES

P/F Bakkafrost Holding

Bakkavegur 9
FO-625 Glyvvar
Faroe Islands
Tel +298 40 50 00
Fax +298 40 50 09
bakkafrost@bakkafrost.com

P/F Bakkafrost Sales

Bakkavegur 9
FO-625 Glyvvar
Faroe Islands
Tel +298 40 50 00
Fax +298 40 50 09
sales@bakkafrost.com



Bakkafrost Online Presence:

MAIN:

Website: bakkafrost.com

Facebook: facebook.com/bakkafrost

Instagram: instagram.com/bakkafrost

Vimeo: vimeo.com/bakkafrost

USA:

Web-shop: bakkafrostshop.com

Facebook: facebook.com/bakkafrost.us

UK:

Facebook: facebook.com/bakkafrost.uk

Bakkafrost UK Ltd.

Estate Road 2
Grimsby
DN31 2TG
England, UK
Tel +44 (0) 1472265000
Fax +44 (0) 1472265029
bakkafrostUK@bakkafrost.com

Bakkafrost USA LLC.

25 Corporate Drive
Wayne, NJ 07470
USA
Tel +1 973 249 5300
bakkafrostUSA@bakkafrost.com
USA-webshop: bakkafrostshop.com





Superior salmon from the
FAROE ISLANDS