



FROZEN
SALMON
FILLETS

Superior salmon from the
FAROE ISLANDS



FROZEN SALMON FILLETS

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

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PRODUCT SPECIFICATION:

PRODUCT:	Frozen Salmon Fillets
SPECIES:	Atlantic Salmon (<i>Salmo Salar</i>)
COUNTRY OF ORIGIN:	Farmed, harvested and processed in Faroe Islands
QUALITY:	Superior
BONES:	Pinbone in; Pinbone out
SKIN:	Skin-On; Skin-On descaled; Skin-Off
TRIM:	C-Trim; D-Trim; E-Trim
SIZES:	1.0-1.4kg; 1.4-1.8kg; 1.8-2.2kg; 2.2kg + Cut of 3-4; 4-5; 5-6; 6-7 kg salmon
COLOUR:	23-26 SalmoFan

PACKAGING AND LOGISTIC SPECIFICATION:

STORAGE:	The salmon is frozen in corrugated boxes, and the temperature kept at around -18°C (-0.4°F) throughout the transportation
PACKAGING:	<ul style="list-style-type: none"> • Corrugated box: 20 kg (44 lbs); 40 kg (88 lbs) • The boxes are packed on either euro pallets for sea-freight or PMC's for air-freight.
DELIVERY:	Frozen Salmon Fillets from Bakkafrost are delivered with air, sea and/or truck. This ensures the consumer a fast and easy delivery
MOQ:	<ul style="list-style-type: none"> • Sea-freight: Packed on euro pallet • Ask the sales department for MOQ
ORDER UNIT:	<ul style="list-style-type: none"> • Sea/truck-freight: Ask the sales department

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.