



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)

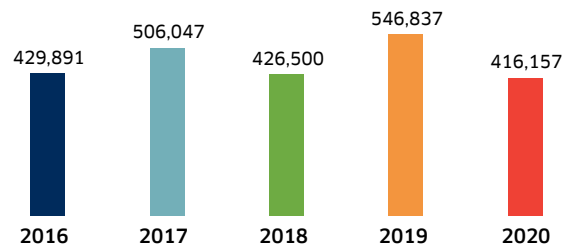
**416,157**



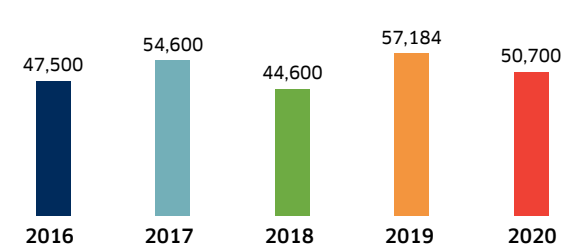
HARVESTED IN 2020:  
tgv

**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 Bakkafröst in 2020

### ANTIBIOTIC USE

**0**

Not used since 2004

### MEDICINE IN BATH

**0**

Used by Bakkafröst to treat  
sea lice in 2020

### FEED CONVERSION RATIO

**1.08/1**

Bakkafröst salmon  
(1.2-1.5kg GSI average)

### CO<sub>2</sub>e

**0.6g**

per 40g typical serving of salmon  
GSI average





# WHAT MAKES SUPERIOR BAKKAFROST SALMON SPECIAL?

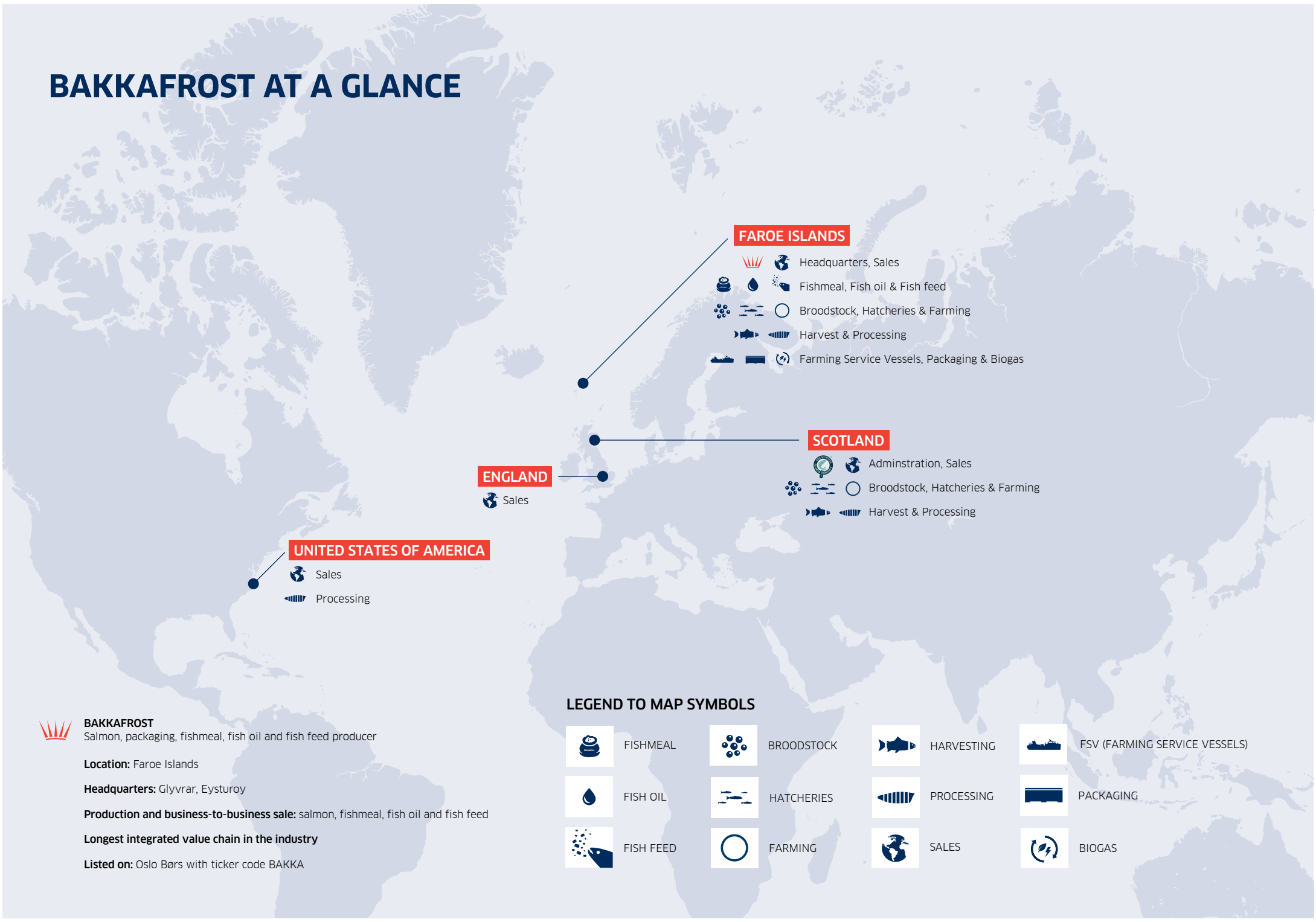
Bakkafrost's incentive to breeding and raising a superior quality salmon without parallel in the market, has been our ability and desire to deliver consumers throughout the world with a salmon that is *Tasty*, *Healthy* and *Sustainable*. These three imperative points have direct correlation with Bakkafrost's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



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## 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.







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## 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 CO<sub>2</sub> 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

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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 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 from 3-4 kg · 4-5 kg · 5-6 kg · 6-7 kg salmon

**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 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:** A-trim; B-trim, C-trim; D-trim; E-trim  
**SIZES:** 1.0-1.4 kg · 1.4-1.8 kg · 1.8-2.2 kg · 2.2-2.6 kg · 2.6 kg +  
**COLOUR:** Minimum 26 SalmoFan



# 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 WHOLE SALMON

### 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 23-26 SalmoFan

Scan for more info:



## FROZEN FILLET

### PRODUCT SPECIFICATION:

PRODUCT: Frozen 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: A-trim; B-trim; C-trim; D-trim; E-trim  
SIZES: 1.0-1.4 kg · 1.4-1.8 kg · 1.8-2.2 kg · 2.2-2.6 kg · 2.6 kg +  
COLOUR: Minimum 23-26 SalmoFan

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 from 3-4 kg · 4-5 kg · 5-6 kg · 6-7 kg salmon

  
COLOUR: Minimum 24 SalmoFan

Scan for more info:





## 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 from 3-4 kg · 4-5 kg · 5-6 kg · 6-7 kg salmon

**COLOUR:** Minimum 24 SalmoFan



## FROZEN BURGERS

Scan for more info:



### PRODUCT SPECIFICATION:

**PRODUCT:** Frozen Retail-box Salmon Burgers  
**SPECIES:** Atlantic Salmon (*Salmo salar*)  
**ORIGIN:** Farmed and harvested in the Faroe Islands  
 Processed in Germany  
**QUALITY:** N/A **BONES:** N/A  
**SKIN:** N/A **TRIMS:** N/A  
**SIZES:**

- Packed portions per retail-box: 100 g (3.5 oz) per portion 2x100g per retail-box

**COLOUR:** N/A



## 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 from 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:**

- Standardproduct: 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  
SMOKING: Cold smoked



## 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  
SMOKING: Cold smoked





# 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 (16.5 lbs) 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 (40 lbs) 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 (33 lbs) 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 (40 lbs) 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 (33 lbs) 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 (33 lbs) boxes  
COLOUR: N/A



# BAKKAFROST COMPANIES

## P/F Bakkafrost Holding

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Faroe Islands  
Tel +298 40 50 00  
Fax +298 40 50 09  
[sales@bakkafrost.com](mailto:sales@bakkafrost.com)



## Bakkafrost Online Presence:

### MAIN:

**Website:** [bakkafrost.com](http://bakkafrost.com)

**Facebook:** [facebook.com/bakkafrost](https://facebook.com/bakkafrost)

**Instagram:** [instagram.com/bakkafrost](https://instagram.com/bakkafrost)

**Vimeo:** [vimeo.com/bakkafrost](https://vimeo.com/bakkafrost)

### USA:

**Web-shop:** [bakkafrostshop.com](http://bakkafrostshop.com)

**Facebook:** [facebook.com/bakkafrost.us](https://facebook.com/bakkafrost.us)

### UK:

**Facebook:** [facebook.com/bakkafrost.uk](https://facebook.com/bakkafrost.uk)

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Superior salmon from the  
**FAROE ISLANDS**