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FRESH  
**SALMON**  
FILLETS

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Salmon from the  
**FAROE ISLANDS**



## FRESH SALMON FILLETS

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>	Fresh Salmon Fillets
<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>	Pinbone in; Pinbone out
<b>SKIN:</b>	Skin-On; Skin-On descaled; Skin-Off
<b>TRIM:</b>	C-Trim; D-Trim; E-Trim
<b>SIZES:</b>	Cut of 3-4; 4-5; 5-6; 6-7 kg salmon
<b>COLOUR:</b>	Minimum 26 SalmoFan

### PACKAGING AND LOGISTIC SPECIFICATION:

<b>STORAGE:</b>	The salmon are stored in expanded polystyrene (EPS) boxes with flake ice, which keeps the temperature at around 2°C (35.6°F) throughout the transportation
<b>PACKAGING:</b>	<ul style="list-style-type: none"><li>• Polystyrene box: 10 kg (22 lbs); 20 kg (44 lbs)</li><li>• The boxes are packed on either euro pallets for sea-freight or PMC's for air-freight.</li></ul>
<b>DELIVERY:</b>	Fresh Salmon Fillets from Bakkafrost are delivered with air, sea and/or truck. This ensures the consumer a superior quality second to none
<b>MOQ:</b>	<ul style="list-style-type: none"><li>• Sea-freight: 540 kg (≈ 1,190 lbs) 1 euro pallet ≈ 27 boxes of 20 kg</li><li>• Air-freight: 880 kg (≈ 1,940 lbs)</li></ul>
<b>ORDER UNIT:</b>	<ul style="list-style-type: none"><li>• Sea/truck-freight: Ask the sales department</li><li>• Air-freight: 44 boxes; 95 boxes; 137 boxes; 161 boxes (161 boxes is the most common)</li></ul>

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.

