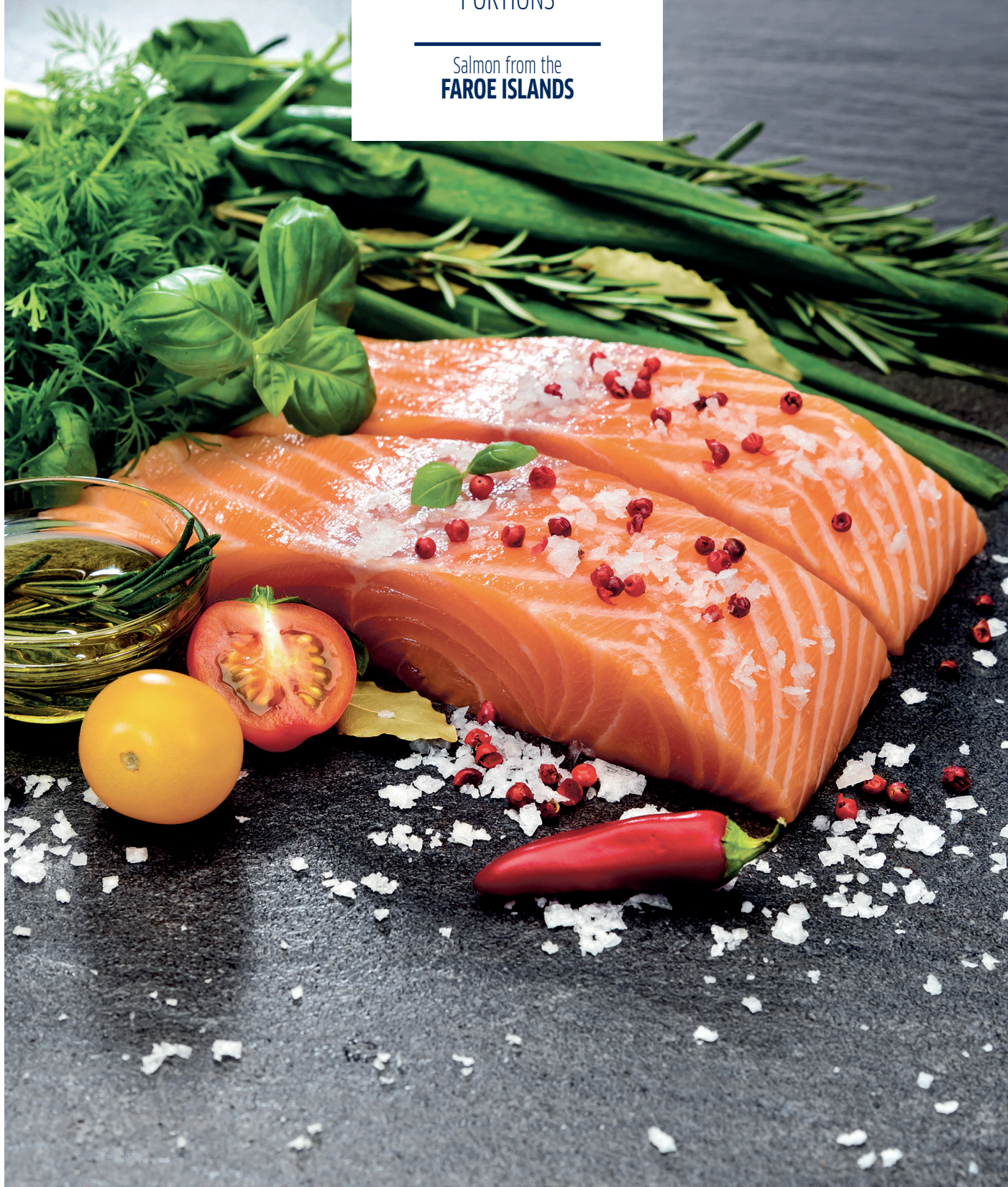




FROZEN
SALMON
PORTIONS

Salmon from the
FAROE ISLANDS



FROZEN SALMON PORTIONS

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:

PRODUCT:	Frozen Salmon Portions
SPECIES:	Atlantic Salmon (<i>Salmo Salar</i>)
COUNTRY OF ORIGIN:	Farmed, harvested and processed in Faroe Islands
QUALITY:	Superior
BONES:	Pin-bone out
SKIN:	Skin-On or Skin-Off
TRIM:	Trim D or E
SIZES:	100 - 250 g (Depends on customers specifications)
COLOUR:	Minimum 23 SalmoFan

PACKAGING AND LOGISTIC SPECIFICATION:

STORAGE:	The salmon are stored frozen in freezer, which keeps the temperature on around -18°C (-0.4°F) throughout the transportation.
PACKAGING:	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.
DELIVERY:	Frozen Salmon Portions from Bakkafrost are delivered with sea-freight. This insures the customer a fast and competitive delivery.
MOQ:	930 kg (2050 lbs))
ORDER UNIT:	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.

