



**BAKKAFROST**

ESTABLISHED 1968



Superior salmon from the  
**FAROE ISLANDS**



## ABOUT BAKKAFROST

Through our dedicated and experienced staff, Bakkafrøst has since our establishment in 1968, evolved into one of the world's leading salmon farming companies. Quality is our focal point, and by focusing on *taste, health and sustainability*, we have managed to raise a salmon with superior characteristics.

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to watch film



## FEED AND MARINE INGREDIENTS

In our factory, Havsbrún, which is just a stone's throw from our headquarters in Glyrvár, we produce fishmeal and fish oil. These main ingredients are used to produce our own unique salmon feed, which with its high content of marine ingredients has all the nutrients that our salmon need. This is manifested in the fact that Bakkafrøst salmon has a high content of Omega-3 fatty acids as well as a healthy Omega-3 to 6 ratio. In addition, Bakkafrøst salmon contains many healthy vitamins and minerals, so the consumer, in addition to an unsurpassed taste, also receives lots of healthy nutrients.

## THE VALUE CHAIN

With quality as the focal point, it is imperative to be able to control and measure every element of our salmon's around 3-year growth cycle. This is achieved by establishing and integrating every part of the value chain in our company, and today we are proud to have the longest vertically integrated value chain in the industry.

In every part of the value chain, we have the opportunity to optimize and create unsurpassed quality, which is crucial for raising a unique Bakkafrøst salmon.

## CERTIFICATIONS



# HEALTHY NUTRITION

## Nutrition values:

**Omega-3**  
2.6g  
pr 100g

**EPA+DHA**  
1320 mg  
pr 100g

**Omega-3 to 6  
ratio**  
1.6

352% of RDI

**Vit. D**  
8.3µg  
pr 100g

42% of RDI

**Vit. E**  
3.34mg  
pr 100g

37% of RDI

**Vit. B12**  
3.0µg  
pr 100g

150% of RDI

## SECOND TO NONE

For us, at Bakkafrost in the Faroe Islands, it is important to continuously focus on the quality of our salmon by raising a Bakkafrost salmon that excels in *taste*, *health*, and *sustainability*.

There are several parameters that are crucial to differentiate and make Bakkafrost salmon unique. However, the parameters described previously are only a fraction of what gives our salmon an unparalleled quality. In addition, there are many other factors that also contribute to the unique *taste*, *health*, and *sustainability* of our salmon.

An overview of some of these factors can be seen in the figure on the right:



## LOCATION

The Faroe Islands have a unique location isolated in the middle of the North Atlantic. Here wild salmon naturally migrate to year after year because the waters surrounding the Faroe Islands have optimal conditions for salmon. Therefore, it was obvious to situate our salmon farms in this natural habitat for salmon. Here they have fresh clean water, cold stable water temperatures, strong currents that swiftly replace the water in the fjords with clean water.

All these factors create optimal growth conditions for our Bakkafrøst salmon, which helps to create a superior quality.

## PRODUCT RANGE

We, at Bakkafrøst produce a wide range of products for both business customers and private consumers. Thus, you can get a large selection of products and varieties within the fresh, frozen and smoked salmon categories. For more information on product selection, see our website [bakkafrøst.com](http://bakkafrøst.com) or contact your local dealer.

**SCAN QR-CODE**  
for more information:



Local dealer:



*"When I first picked up a Bakkafrøst Salmon over 8 years ago, I could already tell there was something different about this fish; after working with it, I immediately realized this was no ordinary salmon.*

*The quality, freshness and firmness of the meat, the color of the flesh, and the taste has shown me there is no other salmon more superior than this; from that day on, I have chosen to only use Bakkafrøst.*

*But lastly, one of the most important factors is consistency; with every single Bakkafrøst Salmon I have used in nearly a decade, they have shown to be a perfect fish.*

*To me, there is absolutely no substitute."*

**World famous sushi artist/chef Hiroyuki Terada, June 9, 2021**

