

# HEIMLAND

A TASTE OF THE FAROE ISLANDS



## FRESH SALMON FILLETS



### 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 the Faroe Islands
<b>QUALITY</b>	Superior
<b>BONES</b>	Pin bone in; Pin bone out
<b>SKIN</b>	Skin-on; Skin-on descaled; Skin-off
<b>TRIMS</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>	Polystyrene box: 10 kg (22 lbs); 20 kg (44 lbs). Available in IVP or bulk. The boxes are packed on either euro pallets for sea-freight or PMC's for air-freight.
<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>	Sea-freight: 540 kg (≈ 1,190 lbs) 1 euro pallet ≈ 27 boxes of 20 kg Air-freight: 880 kg (≈ 1,940 lbs)
<b>ORDER UNIT</b>	Sea/truck-freight: Ask the sales department Air-freight: 44 boxes; 95 boxes; 137 boxes; 161 boxes (161 boxes is the most common)

