



ESTABLISHED 1968



Superior Quality Salmon

ABOUT BAKKAFROST

Bakkafrost main vision, since established in 1968, is to strive for farming, harvesting and processing Sustainable Premium Quality Salmon in Faroe Islands. This focus has led us to becoming widely renowned for our Superior Quality Salmon.

BAKKAFROST SALMON IS UNIQUE

Bakkafrost salmon is unique due to our sustainable farming practices, high-quality natural feed, and strict quality control measures. Our salmon's taste, texture, and nutritional value are highly regarded by chefs and consumers.

TASTY, HEALTHY AND CONVENIENT

SUSTAINABILITY

As the top salmon farmer in the Faroe Islands and second in Scotland, we play a critical role in producing sustainable proteins to meet the increasing demand of the growing global population. We prioritize economic, social, and environmental sustainability, reducing our environmental impact through our fully integrated value chain. We understand our responsibility to all invested parties, and by investing in our business, people, salmon, environment, and communities, we aim to enable healthy living for millions worldwide while creating long-term value. Sustainability is at the forefront of Bakkafrost's operations as we strive to leave a positive impact on the environment and society, providing high-quality, sustainable protein and essential fish oils to millions.

PRODUCTS & BRANDS

Bakkafrost's comprehensive product portfolio is produced and distributed in three separate brands.



HEIMLAND
A TASTE OF THE FAROE ISLANDS

LOCHLANDER
SCOTTISH SALMON



18 ISLANDS
Finest selections from the Faroe Islands

The superior quality salmon products are divided into five main categories: Fresh, Frozen, Smoked, Canned, and Co-products and are offered in a variety of delicious product variations.

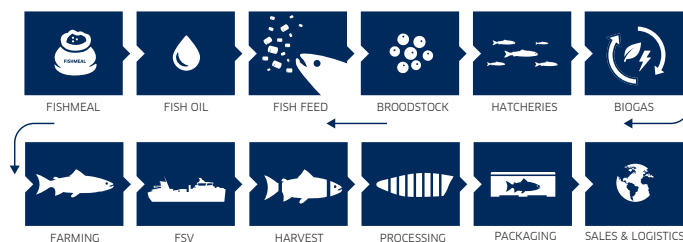


WHY UNIQUE?

Bakkafrost aims to provide consumers worldwide with a unique and superior quality salmon, which is **tasty, healthy, and sustainable**. This is our main focus, and every decision we make is to ensure this quality. There are many reasons for the exceptional quality of Bakkafrost Salmon and below we mention a few.

THE VALUE CHAIN

Bakkafrost is a leading producer of farmed salmon in the Faroe Islands and Scotland, known for our fully integrated value chain. Complete control over production stages ensures optimal conditions, quality, and cost savings. The approach enables transparency and traceability, increasing consumer confidence in product quality and sustainability. Overall, Bakkafrost's integrated value chain sets us apart as a top producer of high-quality, sustainable salmon.



LOCATION



Scotland and the Faroe Islands have the ideal location for superior quality salmon farming. Their isolated position in the heart of the North Atlantic Ocean, coupled with its crystal-clear waters, consistent chilly sea temperatures, robust currents, and convenient deep and long fjords, provides an ideal environment for premium salmon production.

FISHMEAL, FISH OIL & FEED

Our salmon's taste, health, and sustainability rely heavily on the salmon feed we produce in-house. We incorporate a significant amount of marine ingredients, including fishmeal and fish oil that we manufacture ourselves from sustainably caught fish in the waters around the Faroe Islands. By closely replicating the diet of wild salmon, we can maintain our salmon's welfare and ensure their high levels of Omega-3 fatty acids, vitamins, and minerals.

BROODSTOCK

Bakkafrost has unique broodstock programs in the Faroe Islands and Scotland, with carefully selected salmon strains for superior quality in future generations.

CERTIFICATIONS

