# **SALTED PRODUCTS**



Salting is probably the oldest and most common method of processing cod in Iceland and is deeply rooted in Icelandic culture.

An old saying in Iceland goes "Lífið er saltfiskur" or "Life is bacalao." The salted fish is white, delicate, and tender once re-hydrated. Salted fish is a favorite festive dish in various countries ranging from Scandinavia to South America. Cod is by far the most important species for saltfish processing.

#### **Catching Seasons**

	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
Cod - long line												
Cod - Fishing trawl												
Cod – Scampi trawl												
Cod - gillnet												
Saithe												
Ling												



We operate a highly productive ground fish processing facility all year round. Our fish is famous for its quality, thickness and large size. Our portfolio consists of wet salted split cod, saithe, ling and tusk.

Over the last few years there has been a determined effort utilise all the raw material that the company's ships harvest. In order to achieve this, a wide variety of products are processed, such as swim bladders, milt and faces.

Our salted products are MSC certified.









## **YOUR RELIABLE SEAFOOD PARTNER**

	Split Cod	Split Saithe	Split Ling	Other Products
Salted	4000 Up	3000 Up	4000 Up	Cod Faces
Products	2700/4000	1200 Up	3000/4000	Cod Loins
	1700/2700	500/1200	2000/3000	Cod Tongues
	1200/1700		1500/2000	Cod Sounds
	800/1200		500/1500	Split Tusk
	500/800			-



#### Packing - 1000 kg / 800 kg / 400 kg / 25 kg













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Skinney-Thinganes, Isfelag Vestmannaeyja, Blumaris and Iceland Pelagic form a group of companies involved in fishing, processing and selling frozen, salted and fresh seafood.

#### www.icelandpelagic.is

Our product portfolio consists of scampi, pelagic fish, such as herring, capelin, capelin roe and mackerel, ground fish such as cod, haddock, saithe, redfish and silver smelt as well as fishmeal and fishoil.