

Iceland Pelagic cooperates in sales and logistics of various frozen at sea products from number of freezer trawlers in Iceland, which are operated by Iceland Pelagic' owners as well as supply partners.



ÞERNEY (H266)

Operated by Brim

Packing style:

Redfish HG 2x7kg

Saithe fillets 2x9 kg

Silver smelt 1x16 kg



SÓLBORG (H248)

Operated by Brim

Packing style:

Redfish HG 3x7 kg

Saithe fillets 2x9 kg

Silver smelt 2x13 kg / 1x22 kg / 1x23 kg



GUÐMUNDUR Í NESI (A327)

Operated by Útgerðarfélag Reykjavíkur

Packing style

Redfish HG 3x7 kg

Silver smelt WR/HG 2x13 kg / 1x23 kg / 2x7 kg



SÓLBORG (H248)

Operated by Ísfélag

Packing style:

Redfish HG 2x9 kg

Saithe fillets 2x10 kg



The main advantage of **frozen-at-sea (FAS) fish products** is that they are frozen immediately after being caught, which helps preserve their **freshness, flavor, and nutritional value**. By freezing the fish at sea, the fish is processed within hours of being caught, reducing the time between capture and preservation. This method helps prevent deterioration, such as spoilage, loss of texture, and the breakdown of nutrients, which can happen when fish are stored for extended periods before being frozen on land.