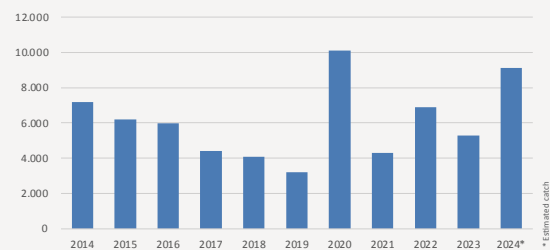


| | |
|-------------------------------|---|
| Description | FAS Whole Round / Headed & Gutted |
| Size WR | 200g+ / 300g+ / 400g+ |
| Size HG | 150g+ / 200g+ / 300g+ |
| Net weight | 1x16 kg / 1x22 kg / 1x23 kg / 2x8 kg / 2x13 kg |
| Pallets | Industrial (100x120 cm) |
| Packing | Polybag for inner, carton for outer |
| Shelf life | 24 months under -18°C or below |
| Brand name | Brim (H266 / H248) |
| Fishing gear | Bottom otter trawls (OTB) |
| Origin | Iceland (North Atlantic, FAO 27) |
| Nutrition facts (100g) | <div> <div>kj</div> <div>kcal</div> <div>Protein</div> <div>Fat</div> </div> <div> <div>439</div> <div>104</div> <div>18,2</div> <div>3–4%</div> </div> |

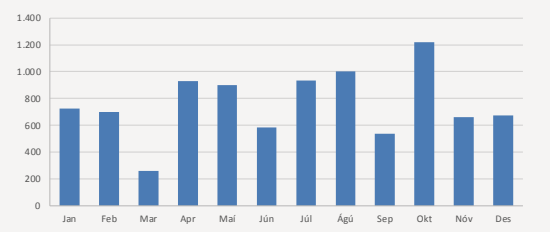
Greater silver smelt (*Argentina silus*) is a type of fish found in cold, deep waters, typically in the North Atlantic. It is known for its delicate flavor and unique texture, making it a popular choice in certain cuisines. It has a white, firm texture with small, fine flakes. Its flesh is delicate but not overly soft, making it a pleasant fish to eat as the taste is mild and slightly sweet but at the same time clean and fresh, which makes it versatile for different cooking styles. Silver smelt is a good source of high-quality protein, rich in omega-3 fatty acids but still quite low in fat. It is also a source of important vitamins like vitamin D and B vitamins, and minerals like selenium and phosphorus.

Greater silver smelt is normally frozen at sea in our highly advanced freezer trawlers which ensures the quality and nutrice of the product.

Catch in Iceland



Catch by months



YOUR RELIABLE SEAFOOD PARTNER

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

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