



Our IQF (Individual Quick Frozen) method offers an effective approach to frozen food preservation. Unlike traditional freezing, which can create solid blocks, IQF process ensures that each fish is individually frozen and remains loose inside the bag, making it easier to handle.

The IQF freezer helps minimize the formation of large ice crystals within the fish cells, which helps to maintain the product's taste and texture and ensures shelf life. This freezing method helps preserve flavor, texture, and nutritional value.

Additionally, IQF frozen fish is easier to defrost, saving time compared to other methods, without sacrificing quality.

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.

| | Mackerel (<i>Scomber scombrus</i>) | Herring (<i>Clupea harengus</i>) |
|---------------------|---|---|
| Description | IQF Whole Round /Headed & Gutted | IFQ Whole Round |
| Size WR | 300-500g / 400-600g / 500g+ / 550g+ / 600g+ | 300g+ / 350g+ / 380g+ / 400g+ / 450g+ |
| Size HG | 200g+ / 300g+ / 350g+ / 400g+ | |
| Net weight | 18 kg / 600 kg (tots) | 19 kg / 600 kg (tots) |
| Pallets | Industrial (100x120 cm) | Industrial (100x120 cm) |
| Packing | Polybag for inner, carton for outer | Polybag for inner, carton for outer |
| Shelf life | 24 months under -18°C or below | 24 months under -18°C or below |
| Brand name | Isfelag (A500 / A502) | Isfelag (A500 / A502) |
| Fishing gear | Midwater otter trawl (OTM) | Midwater otter trawl (OTM) |
| Origin | Iceland (North Atlantic, FAO 27) | Iceland (North Atlantic, FAO 27) |

