



Farmed Atlantic salmon from the cold, clean waters of Iceland's fjords offers a mild, slightly sweet flavor with a smooth, tender texture. Raised in a pristine environment, this salmon is known for its freshness and quality, making it a versatile option for various dishes, from grilling to sushi. The natural conditions of the fjords help create a rich, clean taste, while the texture remains firm yet delicate. In addition to its great taste, Icelandic farmed salmon is a healthy choice, providing a good source of omega-3 fatty acids, high-quality protein, and essential vitamins.

<b>Description</b>	IQF Head on, Gutted	
<b>Size HOG superior</b>	1-2kg, 8-9kg	
<b>Size HOG sekunda</b>	1-3kg, 3-5kg, 5kg+, 7kg+	
<b>Net weight</b>	600g+ (tots)	
<b>Pallets</b>	Industrial (100x120 cm)	
<b>Origin</b>	Farmed in Iceland	
<b>Packing</b>	Polybag for inner, carton for outer	
<b>Shelf life</b>	24 months under -18°C or below	
<b>Brand name</b>	Iselfag	
<b>Nutrition facts</b>	kcal	180-200
	Protein	22-23 grams
	Fat	10-12 grams
	Omega-3 Fatty Acids	1.5-2 grams
	Cholesterol	60-70 milligrams

Our 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, while also reducing dehydration and fading. 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, Iselfag, 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 fish-oil.

