



After the collapse of the herring stocks in the late 1960s, the Icelandic boats turned to capelin, previously virtually unfished. The capelin is possibly the most ecologically important fish in Icelandic waters. It has also become very important economically, with the yearly catch sometimes reaching 1 million tonnes. Capelin can often prove very baffling to Icelandic fishermen, for it sometimes just disappears completely without warning and then reappears in huge quantities in the least expected fishing grounds. There is one certain place to find at least four capelin, however: on the Icelandic 10-kroner coin!

Gradings WR	20–30, 25–35, 30–40, 35–45, Mix	
Gradings WR female	41–45, 46–50, 54–55, 56–60, Roes	
Freezing styles	Block frozen/ Vacuum	
Packing styles	Plastic bags in standard cartons / Tots	
Catching method	Trawl (OTM) / Purse seine (PS)	
Nutrition facts (100g)	kj	896
	kcal	216
	Protein	14
	Fat	Subject to season

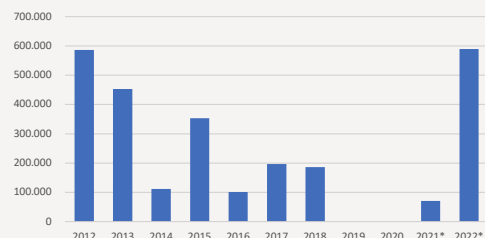
Fishing grounds of the Icelandic fleet



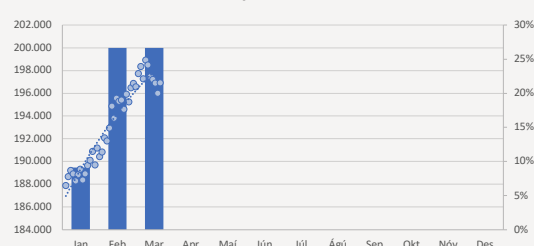
Packing



Catch in Iceland



Catch and roe content by months



YOUR RELIABLE SEAFOOD PARTNER

Skinney-Thinganes, Isfelag Vestmannaeyja, 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, ground fish such as redfish, saith and silver smelt, as well as fishmeal and fishoil.

