



The herring is probably the most important of pelagic species, historically speaking. The herring catches of the the largest stock, the Atlanto-Scandian herring, increased rapidly after 1950 and reached a peak of nearly 2 million tonnes in 1966 (hence its nickname “ocean silver” due to its high export value), but then collapsed almost entirely in 1969. Nonetheless, the herring fisheries had a huge influence on fishing technology as well as Icelandic culture, especially in rural fishing villages on the northern and eastern coasts of the country, where many Icelanders still look back on the herring period as the “good old days.”

Gradings WR	200 gr+ / 250 gr+ / 300 gr+ / 330 gr+ / 350 gr+ / 400 gr+	
Gradings fillets	30–50 gr / 40–70 gr / 50–80 gr / 60–90 gr / 70–100 gr	
Gradings flaps	10–16 / 8–12 / 6–10 / 5–8 / 4–7 / 4–6 pcs/kg	
Freezing styles	Block frozen/ Blast frozen / Vacuum / IQF	
Packing styles	Plastic bags in standard cartons / Tots	
Catching method	Purse seine (PS) / Trawl (OTM)	
Nutrition facts (100g)	kj	783
	kcal	187
	Protein	19,3
	Fat	Subject to seasons

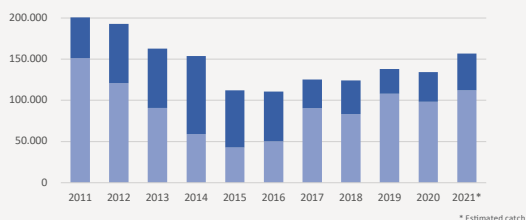
Fishing grounds of the Icelandic fleet



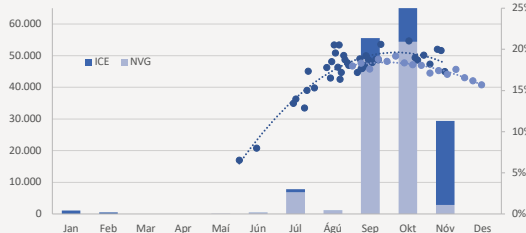
Packing



Catch in Iceland



Catch and fat 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.

