



POLAR SEAFOOD



GREENLAND - The North Atlantic Habitat
Explored by the Inuit and later named by Erik the Red,
the waters around this isolated land became the greatest
fishing place in the world.



**POLAR
SEAFOOD
BY
YOUR
SIDE
FROM
SEA
TO
PLATE**

THE PURE TASTE OF THE ARCTIC

POLAR SEAFOOD IN BRIEF

- Seafood supplier since 1984
- Own fishing quotas
- Modern trawler fleet
- BRC or IFS accredited factories
- Full traceability from sea to plate
- Focus on sustainability
- Success based on long-term partnerships

Polar Seafood is one of the world's leading suppliers of fish and shellfish, bringing seafood from the pure Arctic Ocean to customers all over the world. Over the years, our business has continued to grow and is now Greenland's largest privately owned company, employing more than 1,000 people at sea and on land.

Seafood specialties from local ice fishing and small fishing boats complement the catch from our own state-of-the-art factory trawlers. On land, fish and shellfish are processed at Polar Seafood's factories in Greenland and Denmark. Right from catch and throughout the production process, every step undergoes comprehensive quality control and hygiene safety checks, ensuring that our products are of the highest quality. Polar Seafood is your reliable supplier offering flexibility and attention to detail.

BY YOUR SIDE FROM SEA...



→ Our quotas

→ Our trawlers

→ Our factories



...TO PLATE SINCE 1984



→ Our laboratories

→ Our cold stores

→ Your plate



GREENLAND PRAWNS - SHELL ON

— Scientific name: *Pandalus borealis*

— Several sizes

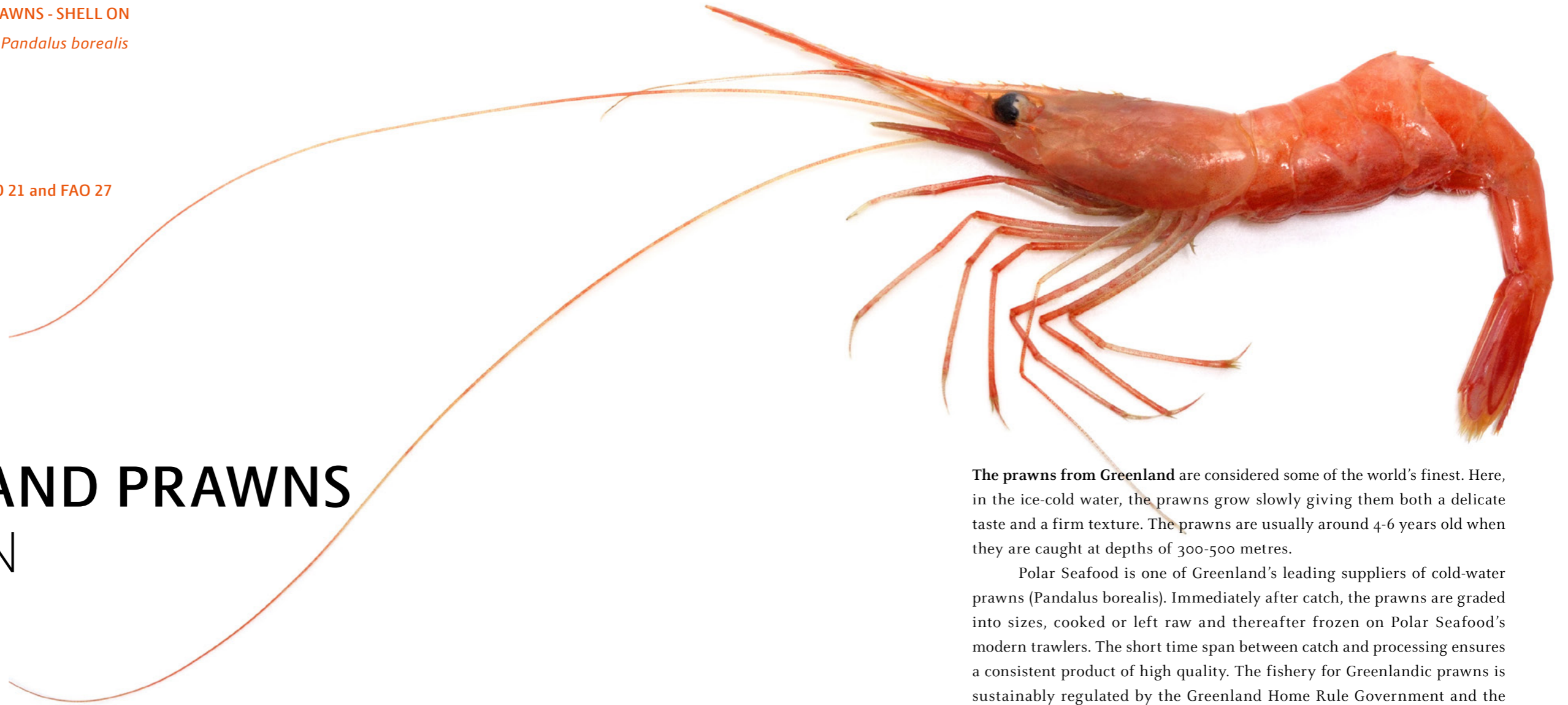
— Raw or cooked

— IQF

— MSC-certified

— Catch areas: FAO 21 and FAO 27

GREENLAND PRAWNS SHELL ON



The prawns from Greenland are considered some of the world's finest. Here, in the ice-cold water, the prawns grow slowly giving them both a delicate taste and a firm texture. The prawns are usually around 4-6 years old when they are caught at depths of 300-500 metres.

Polar Seafood is one of Greenland's leading suppliers of cold-water prawns (*Pandalus borealis*). Immediately after catch, the prawns are graded into sizes, cooked or left raw and thereafter frozen on Polar Seafood's modern trawlers. The short time span between catch and processing ensures a consistent product of high quality. The fishery for Greenlandic prawns is sustainably regulated by the Greenland Home Rule Government and the prawns from West Greenland meet the high requirements of the international MSC standard (Marine Stewardship Council).

GREENLAND PRAWNS COOKED AND PEELED

Polar Seafood's own modern factory trawlers as well as local fishermen catch the world-famous Greenlandic prawns in the cold sea from depths of 300-500 metres. The prawns are landed at our factories in either Aasiaat or Nuuk, where they are peeled, cooked and frozen. Cooked and peeled Greenlandic prawns from Polar Seafood have a unique taste and texture following a growth period of 4-6 years in the ice-cold water. The catch is regulated by the Greenland Home Rule Government and MSC-certified by the Marine Stewardship Council.



GREENLAND PRAWNS – COOKED AND PEELED

— Scientific name: *Pandalus borealis*

— Sizes from 100-200/lb to 400-600/lb

— Packed frozen or in brine

— Different pack sizes

— MSC-certified

— Catch area: FAO 21



SNOW CRAB

- Scientific name: *Chionoecetes opilio*
- Size from 4-14oz+
- Pack sizes: 20 lbs and 30 lbs
- Catch areas: FAO 21 and FAO 27

SNOW CRAB

For a good reason, the snow crab is a sought-after delicacy with fine, white meat, a firm structure and a very delicate taste. Polar Seafood's snow crab is caught in West Greenland and in the Norwegian part of the Barents Sea. In Greenland, the snow crab is caught by fishermen in traditional small fishing boats who land their catch at Polar Seafood's factories. In Norway the catch, production and freezing all take place at sea, on board vessels operating in the Barents Sea.



COD, HADDOCK AND SAITHE

- Cod. Scientific name: *Gadus morhua*
- Haddock. Scientific name: *Melanogrammus aeglefinus*
- Saithe. Scientific name: *Pollachius virens*
- Headless & gutted (H&G)
- Pack sizes: 24 kg or 48 kg
- Several sizes
- MSC-certified
- Catch areas: FAO 21 and FAO 27



COD, HADDOCK AND SAITHE

Polar Seafood is a supplier of the finest MSC-certified cod, haddock and saithe from the Barents Sea. Here, the fish live in the icy waters at depths of 500-600 metres. Immediately after catch, the fish is processed and frozen on board our trawlers ensuring an excellent freshness and firm meat, expected and valued by our customers worldwide. Cod is also caught in East Greenland waters and off the coast of West Greenland. The fish from West Greenland is caught by local fishermen who take their landings to our factories along the West Greenland coast.



WE HAVE A RESPONSIBILITY TO CARE - AND WE DO

Polar Seafood feels a great responsibility for sustainability in Greenland - our foundation and where we have our roots. A country where respect, responsibility and appreciation for nature are prerequisites for survival. Since 2012, Polar Seafood has therefore been involved with and co-founded the association SFG - Sustainable Fisheries Greenland. SFG works with the certification of Greenlandic fishing and fish production according to the international MSC standards (Marine Stewardship Council), as well as other projects relating to sustainable fishing. SFG works closely with the research institutes Zoological Society of London, Greenland's Nature Institute and Aalborg University on various sustainability projects.

Polar Seafood will also continue working on several of the UN Global Goals. Read more about this work at polarseafood.com

SFG FOCUS

- Seabed and bycatch analyses
- Development of sustainable coastal fishing for halibut
- Active participation in the preparation of management plans for the Greenlandic fishery
- Contribute to the work of local Greenlandic associations in regard to collection of lost fishing gear

GREENLAND MSC CERTIFICATIONS

- Prawns from West Greenland
- Cod, haddock and saithe from the Barents Sea
- Off-shore Greenland Halibut
- Capelin from the North East Atlantic



THE GLOBAL GOALS
For Sustainable Development

GREENLAND HALIBUT

- Scientific name: *Reinhardtius hippoglossoides*
- Packing: Sea frozen 13 kg net
- Packing: Land frozen 19 kg net (Approx. 22-24 kg blocks)
- Sizes (Headed and gutted): 0.5-1 kg, 1-2 kg, 2-3 kg, 3-5 kg, 5/+ kg, 7/+ kg
- Sizes (Head on, gutted): 0-1 kg, 1-3.5 kg and 3.5+kg
- Catch area: FAO 21 and FAO 27
- Off-shore fishery from FAO 21 is MSC-certified

GREENLAND HALIBUT

Polar Seafood is one of the most important suppliers of Greenland halibut for the ever demanding gourmet food customers. The Greenland halibut lives at depths of 200-2,000 metres, and in the clean and icy waters of the North Atlantic it grows slowly, giving the Greenland halibut its unique taste and texture. The Greenland halibut from the off-shore fishery in West Greenland carries the blue MSC-certificate for sustainable fishing.

Immediately after catch, the fish is processed, frozen and packed on board Polar Seafood's own trawlers or landed at our land-based factories for filleting and freezing. The short time span between catch and processing ensures a consistent product of high quality. The Greenland halibut from the in-shore fishery is fished by local fishermen using nets and long lines according to old traditions. In extreme weather conditions, this may require cutting holes in the ice to gain access! The fish caught inshore is landed directly to the factories. All our Greenland halibut undergo the same quality checks including visual inspection and analysis for microbiology and heavy metals.



PELAGIC FISH

- Mackerel. Scientific name: *Scomber scombrus*
- Herring. Scientific name: *Clupea harengus*
- Capelin. Scientific name: *Mallotus villosus*
- Blue Whiting. Scientific name: *Micromesistius poutassou*
- Catch area: FAO 27



PELAGIC FISH

Pelagic fish is a collective name for the shoals of fish that live in the middle of the ocean in the so-called pelagic zone. Polar Seafood catches mackerel, herring, capelin and blue whiting in the North Atlantic waters. Seines or special pelagic trawls are used for all pelagic fishing. Polar Seafood's pelagic catch is sold for both consumption and industrial use.





SMOKED PRODUCTS

- Smoked salmon. Scientific name: *Salmo salar/Oncorhynchus nerka*
- Smoked Greenland halibut. Scientific name: *Reinhardtius hippoglossoides*
- Smoked trout. Scientific name: *Oncorhynchus mykiss*
- Smoked tuna. Scientific name: *Thunnus Albacares*

SMOKED PRODUCTS

Salmon, Greenland halibut, trout, mackerel and tuna of the very best quality become gastronomic specialties after being smoked at Polar Seafood's own smokehouse in Denmark. Years of experience and tradition, together with an uncompromised processing of the raw material, the fish is smoked over beech chippings between 10-36 hours. Wind and weather of the day, together with the smoke master's knowledge and experience will determine when the fish has reached just the right delicate and mildly spiced smoke aroma. Polar Seafood supplies both cold-smoked and hot-smoked products to customers round the world – from hand-salted, tail-hung whole or sliced salmon to the most delicate Greenland halibut in special vertically cut varieties.





FAO 27

- Snow crab
- Cod, haddock and saithe
- Greenland halibut
- Pelagic fish



FAO 21

- Greenland prawns
- Snow crab
- Cod
- Greenland halibut

