



POLAR SEAFOOD





Polar Seafood

Greenland - the North Atlantic Habitat

First explored by the Inuit and then named by Erik the Red (982-985), this isolated land became the greatest fishing place of the world.



Polar Seafood

By your side from sea to plate

When you choose Polar Seafood, you team up with a full service supplier who is dedicated to offering retailers, further processors as well as wholesale and foodservice customers only the very best in seafood.

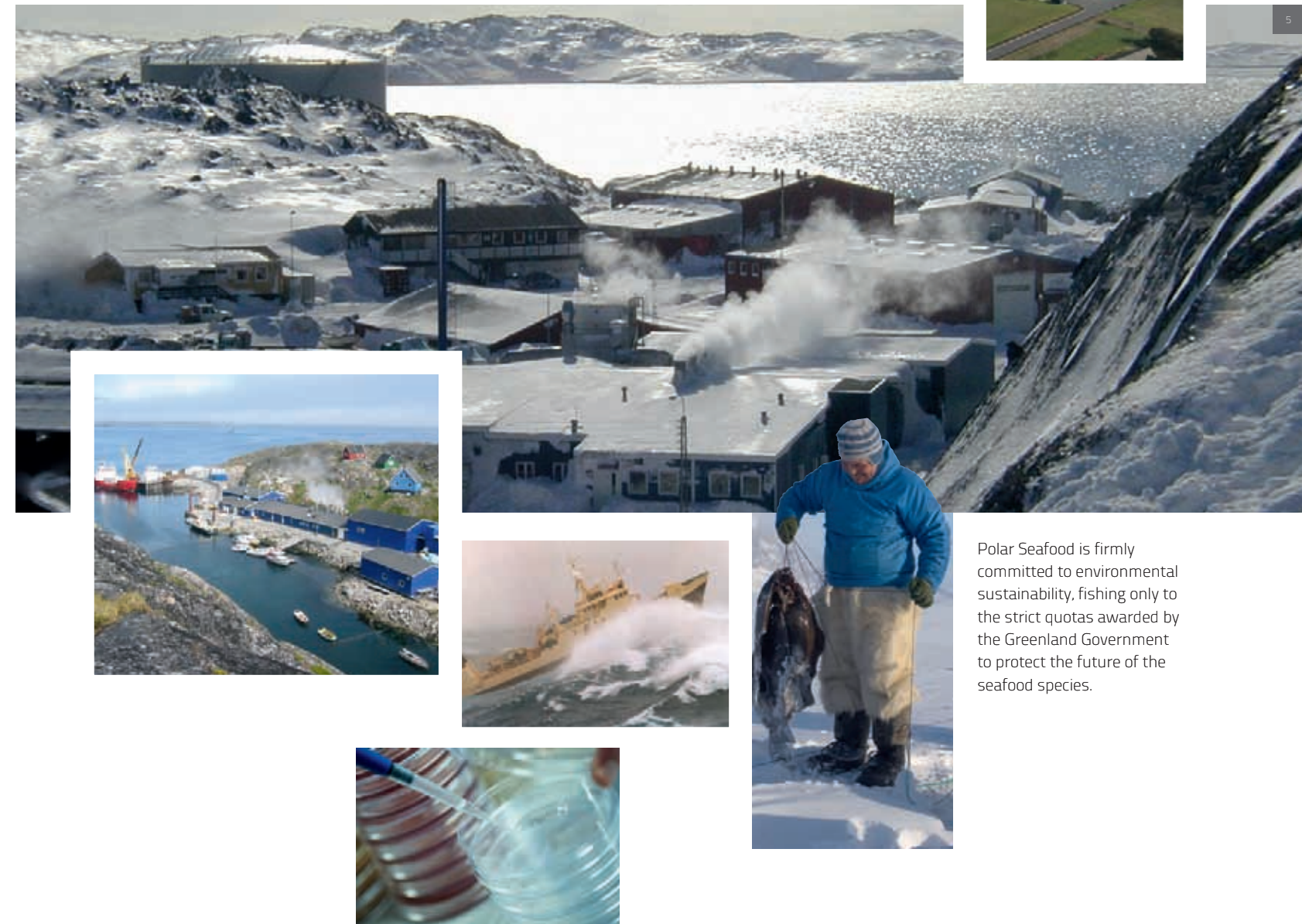
Every day we strive to ensure that our wide selection of shellfish, fish, smoked and convenience products meet and exceed customer expectations around the world. Food quality and food safety are top priorities and have been for more than 25 years.

By far, the majority of Polar Seafood's fish and shellfish are landed using our state of the art fleet of large trawlers, built specifically for fishing in the unpolluted Arctic Ocean. The advanced technology factories onboard allow the catch to be immediately processed, graded and frozen at sea. Naturally, all products are subject to comprehensive quality checks at Polar Seafood's BRC and IFC accredited production facilities in Greenland or Denmark and are delivered to you with full traceability from sea to plate.

Whether you are looking for frozen, chilled or smoked seafood products you are guaranteed a premium quality every time. Polar Seafood is one of the top seafood exporters in Scandinavia and the largest privately owned company in Greenland. We take great pride in offering delicious seafood to the world. The company's success is built on loyalty, strong relations and partnerships with our customers for the mutual benefit of both parties.

Polar Seafood in brief:

- More than 25 years of experience
- Own fishing quotas
- Modern trawler fleet
- BRC and IFS accredited factories
- Full traceability from sea to plate
- Success based on long term relations



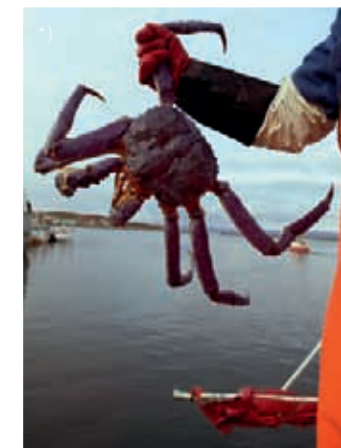
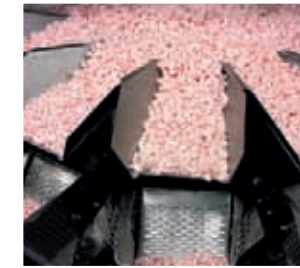
Polar Seafood is firmly committed to environmental sustainability, fishing only to the strict quotas awarded by the Greenland Government to protect the future of the seafood species.

Prawns and shellfish

From the ice-cold arctic waters

At Polar Seafood we are recognised for our **cold water prawns** from Greenland and with good reason. The delicious, succulent prawns are fished in the unpolluted ice-cold arctic waters. Polar Seafood cold water prawns are available as cooked or raw shell on, cooked & peeled or in brine. Cooked shell on prawns are carefully processed, cooked, graded and then frozen onboard the trawler on a continuous production line. Polar Seafood cooked and peeled prawns are peeled in our two land-based factories in Greenland, while the brine production, the packing and the labelling take place at our Danish factory. The speed in which the prawns are handled ensures the ultimate freshness, offering a delicious taste in a league of its own. Polar Seafood also offers warm water prawns, which are sourced only from approved suppliers.

Polar Seafood's Greenland prawns are cooked, graded and frozen on board our vessels within 3-4 hours to ensure ultimate freshness.



The Polar Seafood **King Crab** is fished in the ice-cold Barents Sea. Once landed the crabs are meticulously processed at our factory on the Norwegian coast, specialising in high-quality King Crab products. This includes checking every single one of the thousands of crabs to make sure that the colour is good and that the meat content in the claws complies with the strict requirements.

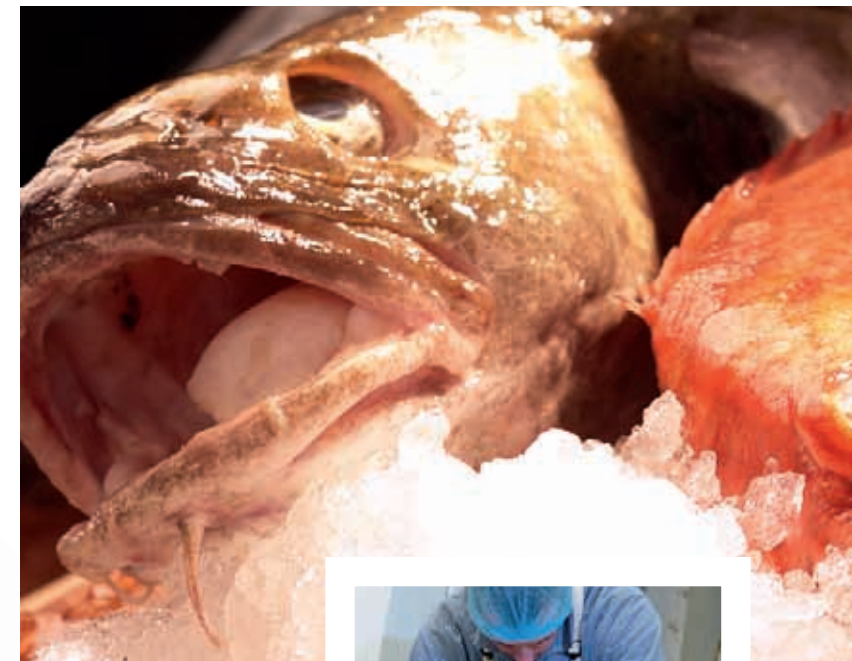
The pristine waters of Greenland are also home to the **Snow Crab**. Polar Seafood's Snow Crabs are caught in traditional crab pots by small fishing boats. The crabs are processed and traditionally brine-frozen at our crab factory.

Fish

Excellent freshness from the deep cold Atlantic waters

The extensive Polar Seafood selection of frozen fish products includes **Greenland halibut, red fish, haddock, saithe** and **cod**. The Atlantic fish species are caught, processed and frozen on board our trawlers, all within 4-6 hours. The "Polar Princess" is recognised as one of the best vessels in the art of processing frozen at sea fish fillets and ensures consistently high quality standards in the finished product. Like the rest of the Polar Seafood trawler fleet, the "Polar Princess" operates a strict HACCP control procedure on board.

To ensure excellent freshness, all Atlantic fish species from Polar Seafood are caught, processed and frozen within 4-6 hours on board our own factory trawlers.



Our **Greenland halibut**, which lives in the deep, Arctic waters off the west coast of Greenland and Canada, is typically caught by Polar Seafood's own trawlers. Alternatively, the halibut is caught using lines through a hole in the ice as the Inuit have done for centuries and then taken by sledge to one of Polar Seafood's Greenlandic factories.

Polar Seafood's range of fish also includes sea farmed **trout, Norwegian Salmon** and **wild caught salmon**.

Most of the fish in our product range are available whole, J-cut, as fillets or in portions.



Smoked products

Traditional craftsmanship

Retail, foodservice and industrial markets around the world benefit from the high quality of Polar Seafood's smoked products. The fish is filleted by hand, salted and then smoked, tail hung over beech wood chippings in old-fashioned smoke ovens. The beech wood gives a mild smoky and delicate taste with a characteristic flavour.

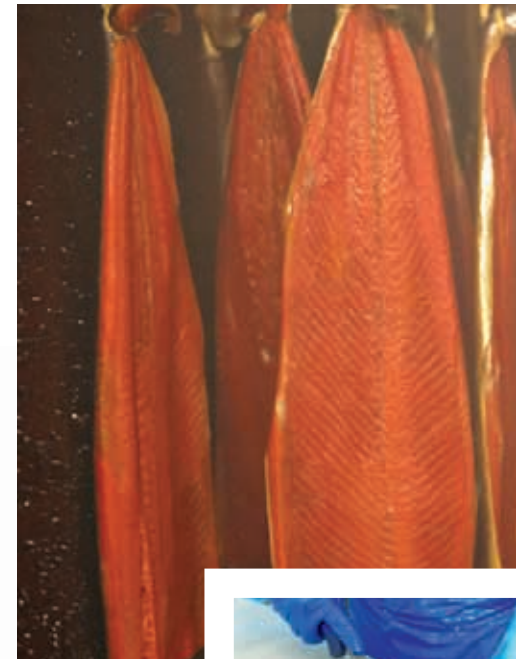
World famous for its excellent quality, the **Norwegian Salmon** is grown in the clear, cold fjords along the 13,000 miles Norwegian coast line. Here, salmon production is under particularly strict quality control and conducted with the highest possible regards for nature. Polar Seafood also offers the popular wild caught **Alaska Salmon**.



Polar Seafood's smoked fish products have been filleted by hand, salted and smoked, tail hung over beech wood chippings in old-fashioned smoke ovens to give a mild smoky and delicate flavour.



Polar Seafood's smokehouse is located in Esbjerg on the west coast of Denmark.



Our **Greenland halibut**, which lives in the deep, Arctic waters off the West coast of Greenland, is caught and supplied by Polar Seafood's own fleet and fishermen to the strict specifications of our smoke house.

In addition to the popular salmon and halibut, our range of smoked products includes **trout, mackerel** and **tuna**. All products are packed according to individual needs: Whole sides, pre-sliced sides, and royal fillet (salmon). Salmon and mackerel are also available as **hot smoked products**.



Convenience seafood

Delicious time savers from the sea

Polar Seafood's range of hand-made **convenience seafood products** is designed to save time in private households as well as in professional kitchens. Our chefs continuously develop and create new recipes, always making sure that every raw ingredient complies with Polar Seafood's strict quality requirements. Simply because we want our customers to enjoy convenience food that compares with the best home-made cooking.

Convenience seafood from Polar Seafood includes:

- Hand-formed and pan-fried fish meat balls
- Smoked salmon rolls with various fillings such as cream cheese, pineapple and marinated cranberry
- Grilled peppers stuffed with mousse of tuna or prawn
- Breaded fish, patés and other convenience seafood time savers.

Polar Seafood offers a complete assortment for the foodservice market.



We want the customers to enjoy convenience food that compares with the best home-made cooking. That is why our chefs develop and create new recipes on a daily basis.

Polar Seafood

- The World of Seafood



- Sales office
- Production (land based)

Contact Polar Seafood. Find your local Polar Seafood sales representative at www.polarseafood.dk.

