

HOFSETH



A FULLY INTEGRATED **NORWEGIAN SEAFOOD COMPANY**

WHAT WE DO **TODAY** SHAPES OUR WORLD **TOMORROW**

The western Norwegian coast and fjords are among the most spectacular and awe-inspiring landscapes in existence.

Growing salmon and trout in this unique place is a privilege, and we see it as our obligation to safeguard the natural resources to leave it as a legacy for our successors.



We believe that our success is built on the foundation of personal and professional integrity.

ROGER HOFSETH, CEO





OUR PURPOSE

In Hofseth, we believe in delivering healthy seafood worldwide, whilst ensuring the welfare of our people and the planet. Our success is built on a foundation of personal and professional integrity - without compromise.

A FULLY INTEGRATED SEAFOOD COMPANY

At Hofseth, we have expert knowledge and experience in the entire seafood value chain from the roe to the plate.



FARMING



PROCESSING



SALES



DISTRIBUTION





NORWAY'S **LARGEST SALMON** PROCESSOR

AND THE LEADING SUPPLIER OF ATLANTIC SALMON TO THE US

At our factories in western Norway, we produce a wide range of shelf-ready products for leading international grocery and restaurant chains. This includes fresh and frozen fillets and portions, sashimi, and cold smoked products.

HOFSETH TRIMMING GUIDE

TRIM A

+ Backbone off
+ Bellybone off
+ Collarbone off



TRIM B

Backbone off
Bellybone off
Collarbone off

+ Belly fins off



TRIM C

Backbone off
Bellybone off
Collarbone off
Belly fins off

+ Pin bone out



TRIM D

Backbone off
Bellybone off
Collarbone off
Belly fins off
Pin bone out

+ Tail piece off
+ Belly membrane off
+ All belly off



TRIM E

Backbone off
Bellybone off
Collarbone off
Belly fins off
Pin bone out
Tail piece off
Belly membrane off
All belly off

+ Skin off
(from shallow to deep skinning)



TRIM F

Backbone off
Bellybone off
Collarbone off
Belly fins off
Pin bone out
Tail piece off
Belly membrane off
All belly off
Skin off

+ Fatline removed



HOFSETH PACKAGING OPTIONS

BULK PACKED



INTERLEAVE



IVP IN BAG



IVP ON BOARD



INDIVIDUALLY VACUUM
PACKED (IVP)



CHAINPACK



IVP IN BOX



ISO PACK



WHOLE FISH

SPECIES

Fjord Trout (*Oncorhynchus Mykiss*)

Atlantic Salmon (*Salmo Salar*)

SIZES

2–3 kg, 3–4 kg, 4–5 kg, 5–6 kg, 6–7 kg

CONDITION

Head-On Gutted (HOG) – Fresh / Frozen

Headed & Gutted (H&G) – Frozen

PACKAGING

Fresh – ISO / AIR

Frozen – Cardboard box / Pallet container





FILLETS

SPECIES

Norwegian-farmed Fjord Trout (*Oncorhynchus Mykiss*)

Norwegian-farmed Atlantic Salmon (*Salmo Salar*)

SIZES

From 1.5 lb/700g to 5.0 lb/2500g

CONDITION

Fresh

Frozen

SPECIFICATIONS

From A to F trim, see *Trimming Guide*

PRODUCT PACKAGING

Bulk, interleave, IVP, IVP on board

SHIPPING PACKAGING

5 kg/10 lbs, 10 kg/22 lbs, 15 kg/33 lbs carton boxes in variable weight

PORTIONS

SPECIES

Norwegian-farmed Fjord Trout (*Oncorhynchus Mykiss*)
Norwegian-farmed Atlantic Salmon (*Salmo Salar*)

SIZES

From 3.5 oz/100g to 8.8 oz/250g

CONDITION

Fresh
Frozen

SPECIFICATIONS

Skin On, Skinless
Full Fillet, Center Cut

PRODUCT PACKAGING

Bulk, interleave, IVP, IVP chainpack, IVP in bag,
IVP board, skinpack

SHIPPING PACKAGING

5 kg/10 lbs, 10 kg/22 lbs, 15 kg/33 lbs carton boxes,
fixed or variable weight





SMOKED

SPECIES

Norwegian-farmed Fjord Trout (*Oncorhynchus Mykiss*)

Norwegian-farmed Atlantic Salmon (*Salmo Salar*)

SIZES

From 1.8 oz/50g to 3.3 lbs/1500g

CONDITION

Frozen for defrosting before sale

SPECIFICATIONS

Skin on, shallow-skinned, normal-skinned,
deepskinned, fatline off

Sliced, unsliced

PRODUCT PACKAGING

IVP on gold/silver board or customer specific

SHIPPING PACKAGING

5 kg/10 lbs, 10 kg/22 lbs, 15 kg/33 lbs carton boxes,
fixed or variable weight

PLUS PRODUCTS

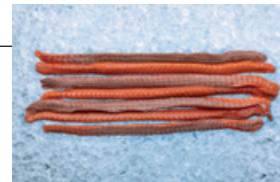
BELLYFLAPS

Species: Salmon / Trout
Sizes: 1-3 / 3-5 / 5+ / 6-9 cm
Condition: Frozen
Packed: Box (15 kg)



STRIPS OF BROWN MEAT

Species: Salmon
Sizes: Mixed
Condition: Frozen
Packed: Block (3x7,5 kg) / Box (10 kg)



BITS & PIECES

Species: Salmon / Trout
Sizes: Mixed
Condition: Frozen
Packed: Block (3x7,5 kg) / Box (10 kg)



NECKS

Species: Salmon / Trout
Sizes: 10-100 g
Condition: Frozen
Packed: Block (3x7,5 kg) / Box (10 kg)



PRE-TAILS

Species: Salmon / Trout
Sizes: 10-100 g
Condition: Frozen
Packed: Box (15 kg)





SUSTAINABLY HARVESTED **SCALLOPS**

Norwegian Arctic Scallops are sustainably harvested. Their unique sweetness and texture is a result of growing slowly in cold, clear Arctic waters.

We offer a wide range of species and all our products can be uniquely customized to customers preferred needs.

FRESHER THAN FRESH

IceFresh is our patented defrosting technology making us able to offer superior defrosted products with the following benefits compared to an 100 % fresh value chain:



HIGHER QUALITY



LESS WASTE



LOWER CARBON EMISSIONS



LOWER TRANSPORT COST



LOWER PRICE TO CONSUMERS





UTILIZE THE **WHOLE** FISH

Using our patented technology at Hofseth BioCare, we turn 100% of all the byproducts (skin, meat and bones), into speciality ingredients for human consumption with unique health benefits and claims.

CONTACT SALES

HQ NORWAY

TROND VALDERHAUG
Mobile: +47 924 61 695
E-mail: trva@hofseth.no

HOFSETH NORTH AMERICA

MARTIN PONCE DE LEON
Mobile: +1(786) 337-1395
E-mail: mpdl@hofseth.com

HOFSETH EUROPE

BJARKI C. Á LAG
Mobile: +47 413 91 955
E-mail: bc@hofseth.no

HOFSETH ASIA

JOEL BOURKE
Mobile: +65 8402 0935
E-mail: jbo@hofseth-as.no



HOFSETH



Scan and visit
hofseth.com



SEA FROM
NORWAY