## Pure norwegian delicacy

LANGOUSTINE • SNOW CRAB RED KING CRAB • LOBSTER





## One of Norway`s leading providers of alive Langoustine





Silver Seafood AS is a Norwegian supplier of high-quality seafood. The company is located in Midsund, Norway, between the two cities Molde and Aalesund. We have our own production facilities with approval numbers EFTA M-2013 and EFTA M-2186.

We buy fish and shellfish directly from local vessels at our factory. Quality assurance is a high priority. Freshness is important for our customers, and for that reason we only have smaller fishing vessels that can deliver their catches to us on a daily basis. In addition, we are specialized in packing and delivering alive Lobster and Langoustine caught with traps/pots. Our Langoustine are fished by about 20 boats through the year, and with that we have become Norway's leading provider of alive Langoustine.

Red King Crab and Snow Crab, we buy from suppliers along the entire Norwegian coast. We only deal with suppliers we trust and who can deliver the very best quality. This is to be able to offer our national and international customers a wide selection of the world's best seafood, directly from Norway.

Silver Seafood is a serious supplier that focus its sales to the high-end market in Europe, USA and Asia. We are a team player that works together with our customers to find the best solution in each case. Good service and a friendly attitude are natural to us.

Long-term partnership gives the best results for us all, and this is what we are looking for.

#### LANGOUSTINE Nephrops Norvegicus

Live caught by small, local vessels in depts from 100-500 meters. Handled and packed by an experienced and dedicated team at the Silver Seafood factory.

Shipped to a high-end market worldwide.

## LANGOUSTINE

#### **Nephrops Norvegicus**

#### Langoustine / Alive

#### **GRADING:**

2/5 pcs/kg 5/8 pcs/kg 8/14 pcs/kg 14/20 pcs/kg

CATCHING METHOD: Pot caught

CATCHING AREA: Norwegian coast FAO 27

CATCHING SEASON: All year-round



## RED KING CRAB

**Paralithodes camtschaticus** 

#### Red King Crab / Alive

#### **GRADING:**

1,6 - 2 kg 2 - 3 kg 3 - 4 kg 4+ kg H-grade 1,6+ kg H-grade 2,2+ kg Female 0,8+ kg

#### Cluster cooked / Raw Frozen

#### **GRADING:**

S / 200 - 300 g M / 300 - 500 g 1L / 500 - 700 g 2L / 700 - 900 g 3L / 900 - 1100 g 4L / 1100 - 1300 g 5L / 1300 - 1500 g 6L / 1500 - 1700 g

#### Single legs cooked / Raw Frozen

GRADING: S / M / 1L / 2L / 3L / 4L / 5L / 6L

\*Local gradings on request

#### **CATCHING AREA:**

Coast of northern Norway FAO 27

CATCHING METHOD:

Pot caught

CATCHING SEASON: All year, except April

#### Split legs cooked / Raw Frozen

#### GRADING:

S / M / 1L / 2L / 3L / 4L / 5L / 6L



### SNOW CRAB

**Chionoecetes Opilio** 

#### Split legs / Cooked Frozen

#### **GRADING:**

Large (From 10+ oz clusters)

#### Cluster / Cooked Frozen

#### **GRADING:**

4 - 6 oz	
5 - 8 oz	
8 - 10 oz	
10+ oz	
N / P	

#### **PREPARATION:**

Cooked and frozen at sea by Norwegian vessels

CATCHING METHOD: Pot caught

#### CATCHING AREA:

Northeast Atlantic FAO 27

CATCHING SEASON: January - June (quota depending)



## SNOW CRAB

#### **Chionoecetes Opilio**

VALUE ADDED PRODUCTS:

1 **Salad meat** 320 g / 400 g / 2000 g

2 **Combo meat** Merus and salad meat 170 g / 320 g

3 *Merus 225g* 10 - 15 / 20 - 25 / 30 - 35 pcs per pack

#### 4 Half-shell claw

21 - 25 / 26 - 30 pr 225 g per bag \*Other sizes available upon request

#### Frozen products

All value-added products are cooked and vacuum packed

\*half-shell in sealed bag





## LOBSTER

**Homarus gammarus** 

#### Lobster / Alive

#### **GRADINGS:**

400 - 600 g 600 - 800 g 800 - 1000 g 1000 - 1300 g 1300 - 1600 g 1600 - 2000 g 2000+ g 1 claw

#### CATCHING METHOD:

Pot caught by local vessels in shallow water (5 - 30 m depths)

CATCHING AREA: Norwegian coast FAO 27

CATCHING SEASON: October - December





# Spreading culinary delights across the world

All



## Served by the best chefs world wide

Silver Seafood delivers langoustines of exceptional and unmatched quality. One of the absolute finest seafood Norway has to offer!

#### HÅKON SOLBAKK

Executive Head Chef at Speilsalen, a 1-star Michelin restaurant at Britannia Hotel. Candidate to the «Norwegian Chef of the Year» competition 2023.



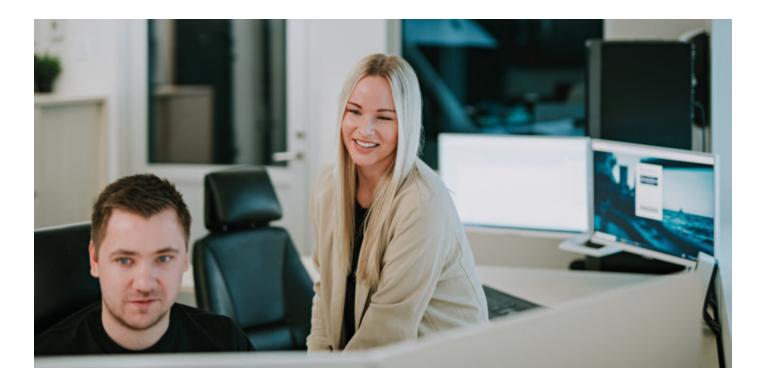


#### FILIP AUGUST BENDI

Winner of "Norwegian Chef of the Year" 2021 and Bocuse d'Or Silver medalist 2023 Silver Seafood contributed with delivering Langoustines of finest quality to the 2021 finals in Bocuse d`Or –" Norwegian Chef of the Year". Above is the winning plate by Filip August Bendi

## We are a trusted supplier of first class seafood and fish

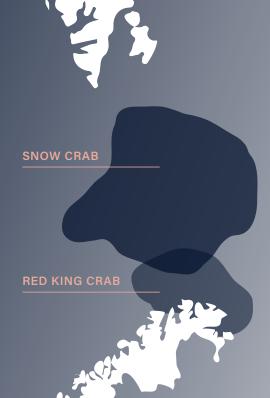
Silver Seafood is also a provider of a wide range of different fish products. We hold a large network of quality producers and are aiming to fulfill your demands by providing a complementary portfolio including fresh, frozen and value-added products. Our factory is also equipped for custom packaging such as private label.





#### **Catch areas:**





LOBSTER

LANGOUSTINE

#### **CONTACT INFO:**

#### SILVER SEAFOOD AS

Sjøvikvegen 55, 6475 Midsund, Norway

sales@silverseafood.no +47 400 05 310