



Silver Seafood

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 depths 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



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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



14/20

8/14

5/8

2/5



SNOW CRAB

Chionoecetes Opilio



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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



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VALE ADDED PRODUCTS
COOKED FROZEN:

1 Salad meat

320 g

2 Combo

(Merus and salad meat)

320 g

3 Merus

320 g

10 / 12 / 15 / 18 / 20 / 30 / 30+
pcs per pack

4 Half-shell claws

454 g (1 lbs.)

21-25 / 26-30 / 31+
pcs per pack

Merus cocktail

454 g (1 lbs.)

10 / 15 / 20 / 25 / 30 / 35
pcs per pack

Other sizes available
upon request



RED KING CRAB

Paralithodes camtschaticus



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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

Split 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



LOBSTER

Homarus gammarus



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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



Served by the best chefs world wide



Photos: Fredrik Ringe, Speilsalen and Britannia Hotel



“*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. 1-star Michelin
Restaurant at Britannia Hotel in Trondheim, Norway.

frantzén



Photos: Frantzén Group

RESTAURANT
FRANTZÉN

Langoustines from Silver Seafood at Frantzen.
3-star Michelin restaurant in Stockholm, Sweden.
Ranked as number 30 in 2023, by "The World's
50 Best Restaurants".



SABI
OMAKASE
OSLO



"I am delighted that we have built such a strong relationship with Silver Seafood. I trust that the langoustines delivered each time will be alive, fresh, nicely packed, and that logistics will be arranged in the best possible manner. Our guests truly appreciate the sweetness of the langoustines."



AIRIS ZAPA

Executive Chef and General Manager at Sabi Omakase Oslo. 1-star Michelin Restaurant in Oslo, Norway.

Photo: Omakase Oslo

Photo: Tom Hega, Stiftelsen Norsk Gastronomi



Bocuse d'Or



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:



SNOW CRAB

RED KING CRAB

LOBSTER

LANGOUSTINE

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