



PRODUCT PROGRAM



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About us.

Arctic Salar produces and exports quality salmon ingredients for all your specific needs. We are a worldwide seafood exporter that has been in the business since 2001.

We focus on salmon ingredients for the food industry, and our product program covers a variety of both smoked and non-smoked products.

Your safety is guaranteed by our close partnership with our exclusive suppliers. This partnership gives our company a strong influence on production methods and guarantees strict quality control.

In this catalog, we present to you our product assortment. However, we are capable of supplying many other salmon products according to your specific needs and guarantee a timely delivery. Feel free to contact us for detailed product specifications and special requests.

Arctic Salar Team



RAW SALMON

Scottish and Norwegian
salmo salar

Scrape meat



Nutritional values

Fat 4-6 %
Salt 0 %



Packaging

5 kg bags	7,5 kg block
4 x 5 kg	3 x 7,5 kg
36 boxes x 20 kg	42 boxes x 22,5 kg
720 kg/ pallet	945 kg/ pallet

Mince



Nutritional values

Fat 18-23 %
Salt 0 %



Packaging

5 kg bags	7,5 kg block
4 x 5 kg	3 x 7,5 kg
36 boxes x 20 kg	42 boxes x 22,5 kg
720 kg/ pallet	945 kg/ pallet

Bits & Pieces



Nutritional values

Fat 12 %
Salt 0 %



Packaging

5 kg bulk
108 boxes x 5 kg
540 kg / pallet



Nutritional values

Fat 12 %
Salt 0 %



Packaging

5 kg bulk
108 boxes x 5 kg
540 kg / pallet

Superior mince



Nutritional values

Fat 15 %
Salt 0 %



Packaging

5 kg bags	7,5 kg block
4 x 5 kg	3 x 7,5 kg
36 boxes x 20 kg	42 boxes x 22,5 kg
720 kg/ pallet	945 kg/ pallet

Superior mince + Scrape meat



Nutritional values

Fat 16 %
Salt 0,8 %



Packaging

7,5 kg block
3 x 7,5 kg
42 boxes x 22,5 kg
945 kg/ pallet



SMOKED SALMON

Scottish and Norwegian
salmo salar

COLD SMOKED

Granules



Nutritional values

Fat 16 %
Salt 1.5 %



Packaging

5 kg bags
4 x 5 kg
36 boxes x 20 kg
720 kg/pallet

Mince



Nutritional values

Fat 23 %
Salt 3 %



Packaging

5 kg bags
4 x 5 kg
36 boxes x 20 kg
720 kg/pallet

RECOMMENDED
USAGE

Granules

Lasagne, croquettes,
ravioli, fine paté

Mince

Paté, budget lasagne & ravioli

Trimmings 70/30%

Lasagne & pate (instead of mince if
structure is needed)

Trimmings 90/10%

Catering, ravioli, pizza

Pellicle

Intensive smoked taste

Salmon flakes

Salads, sandwiches and creams



Trimmings 70/30% brown meat



Nutritional values

Fat 25%
Salt 2 %



Packaging

5 kg bags
4 x 5 kg
32 boxes x 20 kg
640 kg/pallet

1 kg bags
20 x 1 kg
36 boxes x 20 kg
720 kg / pallet

Trimmings 90/10% red meat



Nutritional values

Fat 15 %
Salt 2 %



Packaging

5 kg bags
4 x 5 kg
36 boxes x 20 kg
720 kg/pallet

Pellicle



Nutritional values

Fat 8 %
Salt 3 %



Packaging

5 kg bags
7,5 kg block
4 x 5 kg
36 boxes x 20 kg

Salmon flakes



Nutritional values

Fat 8 %
Salt 2 %



Packaging

500 g bags
20 x 500 g
54 boxes x 10 kg
540 kg/pallet

HOT
SMOKED



Arctic Salar places high emphasis on food safety, therefore our products are ready to use.

Our product line is suitable for pregnant and elderly people.

The product has been cooked to 80C° and cooled rapidly to ensure superior quality.

We also offer product packaged in cooking bags so that it can be cooked immediately before entering high risk temperature zone.

PASTEURIZED SALMON

Scottish and Norwegian
salmo salar

Granules



Nutritional values

Fat 8-10 %
Salt 0.8 %



Packaging

5 kg bags
4 x 5 kg
36 boxes x 20 kg
720 kg / pallet

SMOKED

Smoked Mince



Nutritional values

Fat 18 %
Salt 4 %



Packaging

5 kg bags
4 x 5 kg
36 boxes x 20 kg
720 kg / pallet

SMOKED

Salad Roll Plain



Nutritional values

Fat 10 %
Salt 0.8 %

Unlimited supply



Packaging

2 kg tube
6 x 2 kg
44 boxes x 12 kg
528 kg/pallet

skinless
and
boneless

Smoked Salad Roll



Nutritional values

Fat 11%
Salt 0.8 %

Unlimited supply



Packaging

2 kg tube
6 x 2 kg
44 boxes x 12 kg
528 kg/pallet

skinless
and
boneless

VALUE ADDED SALMON PRODUCTS

Scottish and Norwegian
salmo salar

New products from Arctic Salar

Our burgers and sausages:

- made from pure Salmon meat,
- completely skinless and boneless,
- have no artificial preservatives,
- the meat has been placed in mold to ensure exact weight in each product.

We recommend cooking raw / frozen salmon medallions without defrosting, just cook directly in a frying pan or on a grill.

Best with salads, potatoes, rice or bread.



Salmon Sausage



100% natural

Nutritional values

Fat 17%
Salt 1.3%

Packaging

1 piece 100g
6 kg carton box



Salmon Burgers

- Neutral Salmon Burger
- Nordic Salmon Burger



100% natural

Nutritional values

Fat 14-15%
Salt 0.8%

Packaging

1 piece 80-100g
5 kg bulk
108 boxes x 5 kg
540 kg pr pallet



Why we say sustainable

The philosophy of Arctic Salar is to source the best possible by-products from the salmon filleting process, which have otherwise been destined for animal feed. It is then further processed in the high-hygiene and temperature-controlled environment and then quickly transformed into quality salmon ingredients for the ready meal industry.

This enables us to get more food out of each fish. That is, in our minds, sustainable living.

Quality control

All our products are from HACCP approved plants. We also work closely with ASC and Global Gap certified products.

Worldwide exporter

We have years of experience in sales and exports incl. trucking, reefer containers and airfreight. Our markets include the EU, Asian markets and the Americas.

Innovation

We have our own R&D department, where we develop our own salmon products. We have introduced our salmon burgers, sausages, paté and many other exciting products all from salmon ingredients.

Customized solutions

We can design a product that fits every client's needs, be it in relation to specific packaging, salt and other ingredients content, or texture requirements. We have the machinery to produce it all according to the specs.

Our knowledge of the salmon industry is extensive, with many years in the business and the countless visits to factories around the world. You have every reason to trust us in delivering the perfect product.

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KINGDOM OF DENMARK		
Fritagelseattest til virksomheds- og produktregistrering for fødevarer fra Danmark / Certificate of Free Sale for Registration of the Establishment and Food Products from Denmark		
I.1. Virksomhed / Establishment Name: Arctic Salar Aps Address / Adresse: Markvej 20A, DK-7700 Thisted, Denmark Godkendelsesnummer / Official Establishment number:	I.2. Certifikat / Certificate reference no.: 40274510-3213480-2019 I.3. Kompetent myndighed / Competent Authority: FØDEVARSTYRELSEN / DANISH VETERINARY AND FOOD ADMINISTRATION	
I.4. Produktbeskrivelse / Description of product: Frossen Salmon Products (Salmo Salar) Ex: Frossen Salmon Mince (Salmo Salar) Frossen Salmon Tronemix (Salmo Salar) Frossen Salmon Scrap Meat (Salmo Salar) Frossen Salmon Backbones (Salmo Salar) Frossen Salmon Heads (Salmo Salar) Frossen Salmon Skin & Bones (Salmo Salar) Frossen Salmon Homogenized Salmo (Salmo Salar) Frossen Salmon Burgers (Salmo Salar) Frossen Salmon Sausages		
II. Attestation / Certification Underoplyste embedsforfattere eller officielle inspektører hermed udtaler sig om følgende, at: / I, the undersigned Official Veterinarian or Official Inspector, hereby certify regarding the above described that:		
II.1. Virksomheden er underlagt regelmæssig kontrol af de kompetente myndigheder. / The establishment is subject to regular inspections by the competent authorities. II.2. Produktionen er fremstillet og håndteres under hygiejniske forhold og i overensstemmelse med de generelle principper i EU-lovgivningen vedrørende systemet (inkluderet HACCP). / The products are produced and handled under hygienic conditions and in accordance with the general principles of the EU legislative regarding food-safety programmes (including HACCP). II.3. Produktionen er egnet til human konsum eller til produktion af fødevarer beregnet til human konsum. / The products are fit for human consumption or for production of food intended for human consumption. II.4. Produktionen kan eksporteres i EU. / The products can be placed on the EU market without any restrictions.		
Embedsforfatter eller Officiel inspektør / Official Veterinarian or Official Inspector Mette Løngrensen Officiel Veterinær		Underskrift / Signature:
Dato / Date: 27. AUG. 2019		
Embedssted / Stamp:		

<p>2020</p>	
CERTIFICATE OF REGISTRATION	
This certifies that: Arctic Salar, Aps Munkevej 20 A Thisted, Nordjylland DK-7700 Denmark	
is registered with the U.S. Food and Drug Administration pursuant to the Federal Food Drug and Cosmetic Act, as amended by the Biologics Act of 2002 and the FDA Food Safety Modernization Act, such registration having been verified as currently effective on the date hereof by Registrar Corp.	
U.S. FDA Registration No.: 17973820566 U.S. Agent for FDA Communications: Registrar Corp 144 Research Drive, Hampton, Virginia, 23666, USA Telephone: +1-757-224-0177 • Fax: +1-757-224-0179	
This certificate affirms that the above stated facility is registered with the U.S. Food and Drug Administration pursuant to the Federal Food Drug and Cosmetic Act, as amended by the Biologics Act of 2002 and the FDA Food Safety Modernization Act, such registration having been verified as effective by Registrar Corp as of the date hereof, and Registrar Corp will confirm that such registration remains effective upon request and presentation of this certificate until December 31, 2020, unless such registration has been terminated after issuance of this certificate. Registrar Corp makes no other representations or warranties, nor does this certificate make any representations or warranties to any person or entity other than the named certificate holder, for whose sole benefit it is issued. Registrar Corp assumes no liability to any person or entity in connection with the foregoing. The U.S. Food and Drug Administration does not issue a certificate of registration, nor does the U.S. Food and Drug Administration recognize a certificate of registration. Registrar Corp is not affiliated with the U.S. Food and Drug Administration.	
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