



# seafood products

pelagic & whitefish

2016 / 2017







NERGÅRD

# seafood products

pelagic & whitefish

*from the far north*



**350 employees  
5 vessels**







**Our focus is on profitability and development, so that we can secure Nergård's future as a leading player in the seafood industry.**

Nergård is an integrated fishery group with business activities involving catching, processing and sales. Our products are sold from our locations north of the Arctic Circle to markets throughout the world.

We supply clipfish, salted fish and dried fish, along with fresh fish and fillets. We also supply headed and gutted frozen cod, saithe, haddock and Greenland halibut for further processing.

Nergård is one of the largest pelagic fish producers in Norway. We have two modern MSC-certified factories that produce whole round herring, as well as fillets. Mackerel also fall within our product portfolio.

What all our facilities have in common is our close proximity to the fishing areas and our integrated production chain. This enables us to deliver and process the freshest fish possible as a high quality end product.

#### **Sustainability**

A great deal of the world's fish stocks are under major threats due to overfishing and pollution. The sea along the coast of Northern Norway and the Barents Sea, where Nergård catches its raw material, is clean and rich in nutrients. Some of the world's largest and best managed populations of groundfish and pelagic fish are found here, Nergård is aware of its responsibility to help conserve these areas, so that future generations can reap the benefits of our common resources.

Health, safety and environment are the prioritized focus and work area in Nergård's daily operations, both at processing plants onshore and with the company's fishing fleet.



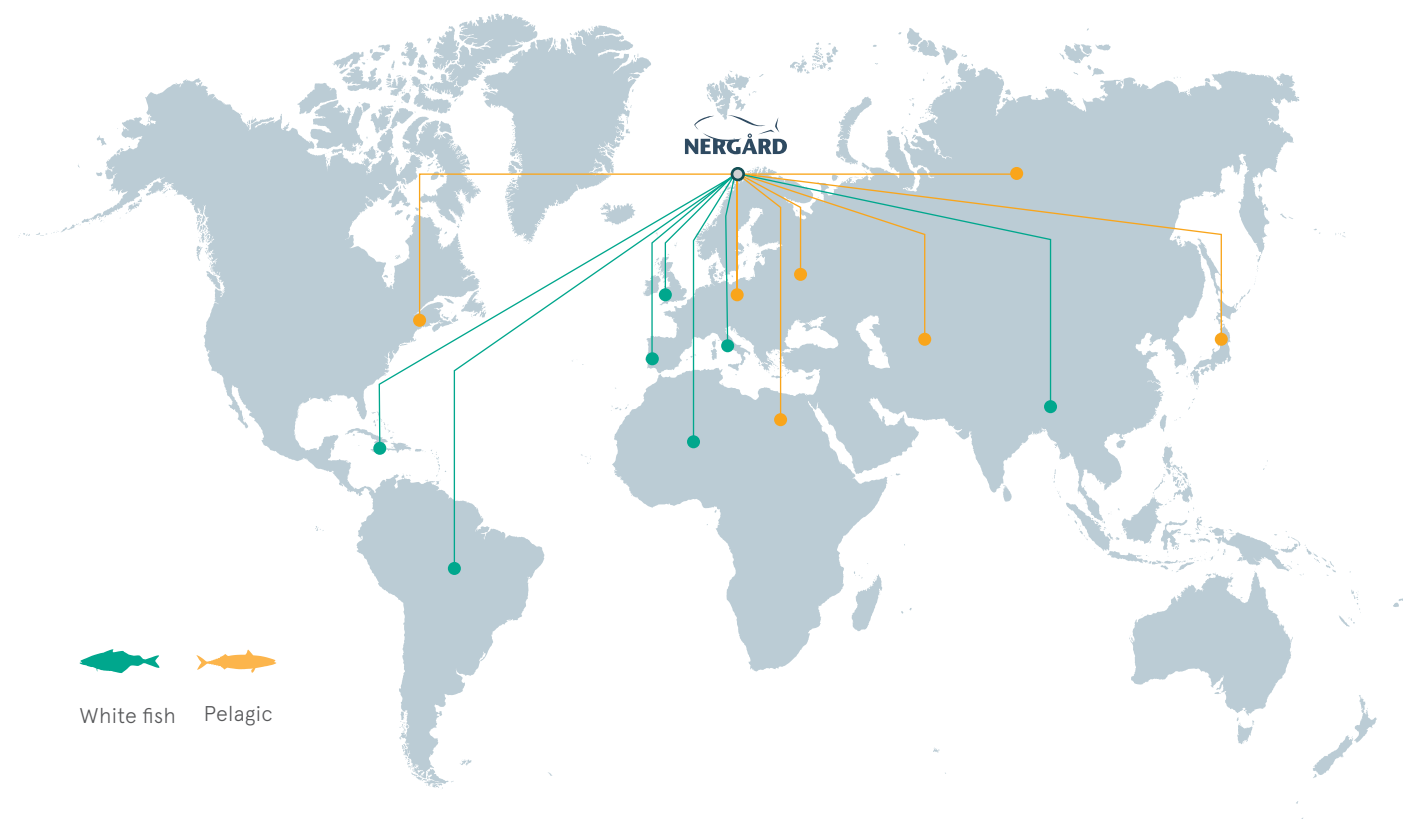
Starting out as a family business in 1949 and later developing into a group with domestic and foreign owners, Nergård has been consistently demonstrating slow but steady growth.

Nergård owns trawlers and production companies from the West Coast of Norway to West Finnmark in the north and we continuously invest in our vessels and factories to always stay ahead of our competitors. Our focus is on profitability and development, so that we can maintain the dominant position of one of the largest in the fishing industry in Northern Norway.





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- A map of Norway is shown in a light blue-grey color. Seven locations are marked with numbered circles: 1 is in the northernmost part of the country; 2 is just south of 1; 3 is further south; 4 is south of 3; 5 is south of 4; 6 is further south, closer to the Arctic Circle; and 7 is in the southern part of the country. A horizontal dotted green line, labeled 'The Arctic Circle' on the right, passes through the map, indicating the latitude of the Arctic Circle.





# Capture-based aquaculture

## CodSPA

Live-storage and Capture-based aquaculture is a way to bring the benefits of aquaculture into the wild cod business. We catch and keep the cod alive and process it according to the demands of the market.

Through this we will also achieve top quality cod and we can extend the time we have cod available. Nergård-Group has been investing in Captured-based aquaculture, both commercial and R&D. Our goal is to have fresh cod available 52 weeks a year. It appears to be quite achievable through fruitful cooperation with our strategic partners and our favourable location close to the fishing areas, fresh fish trawlers and live cod in cages.







# pelagic

Nergård is one of the largest pelagic producers in Norway and has two of Norway's most modern pelagic factories located strategically for fishing during the pelagic season.





Herring

*Clupea harengus*

The Norwegian spring-spawning herring breeds mostly in the north of Norway and the Barents Sea. Herring is a delicious sea product and is eaten fresh, smoked or preserved as pickled herring, marinated herring, etc.

CATEGORIES

Whole-round, fillets and flaps

PACKING TYPE

Standard 20 kg cartons and vacuum packed

SEASON

September – March



Capelin / capelin roe

*Mallotus villosus*

This Arctic fish spends most of the year swimming around in the Arctic Ocean, where it feeds on small crustaceans. Capelin is an important part of the food chain. Capelin roe is produced at our factory in Senjahopen.

CATEGORIES

Whole-round graded and ungraded, frozen

PACKING TYPE

Standard 20 kg cartons

SEASON

February – March



Mackerel

*Scomber scombrus*

Mackerel is a pelagic, fast-swimming fish that moves in large shoals. Mackerel does not have a swim bladder, meaning it must always be in motion so that enough oxygenated water can flow through its gills. Due to changes in the temperature of the ocean, mackerel has altered its migration pattern and is now also found in Arctic waters. Rich in omega-3 acids, mackerel makes the top list of healthy products.

CATEGORIES

Whole-round, fillets and flaps

PACKING TYPE

Standard 20 kg cartons and vacuum packed

SEASON

June – November



# fresh

Nergård has several factories located in the north of Norway. Each of the factories has a lot of small coastal vessels as suppliers of fresh fish. These vessels have a short way from the catching areas to the local factory. In that way, the fish is guaranteed to be fresh when packed and ready to be shipped out to the customers.







Cod

*Gadus morhua*

The yearly seasonal fisheries of the Atlantic cod or, «skrei», is a marvel of nature along Norway’s northern coast. Successful resource management has given a strong population, with increased catches in recent years.

CATEGORIES

- Fresh fish
- Fresh fillets

PACKING TYPE

- Packed in 10 kg and 20 kg polyboxes.
- 3 or 5 kg polyboxes

SEASON

- January–April, small volumes the rest of the year
- All year



Saithe

*Pollachius virens*

Saithe is traditionally one of the most important fish caught in Northern Norway alongside cod. It remains popular today, both commercially and for sport.

CATEGORIES

- Fresh fish

PACKING TYPE

- Packed in 10 kg and 20 kg polyboxes.

SEASON

- May – September



Haddock

*Melanogrammus aeglefinus*

Haddock is found on both sides of the North Atlantic and thrives in the cold waters off the coast of Norway. It is a very popular food fish and is widely fished commercially .

CATEGORIES

- Fresh fish

PACKING TYPE

- Packed in 10 kg and 20 kg polyboxes.

SEASON

- All year

OTHERS

Redfish

*Sebastes norvegicus*

The grading of redfish is -700 grams, 700 grams to 2 kg and 2 kg +.

Also, this fish is separated into fully iced fish for filleting in 20-25 kg, and quality fish for distribution in 10 kg polyboxes.

Halibut

*Hippoglossus hippoglossus*

Halibuts are graded as -4,5 kg head on and 4,5+ head off.

Normally, halibuts are rather big and in this case the grading 40 kg+ and 60+ head on is used. The smaller sizes are packed in 20 kg polyboxes and the larger ones are packed in containers. Generally a container is around 200 kg.

The season for fishing halibut is in April and then from September to December.

Greenland halibut

*Reinhardtius hippoglossoides*

Greenland halibuts gutted head off are graded as -1kg , 1-2 kg , 2-3 kg and 3 kg+.

Greenland halibut is normally packed in 20 kg polyboxes.

The main season for fishing Greenland halibut is June and August.





Cod

*Gadus morhua*

Cod is one of the most common and economically important marine fishes in Norway, and one of the best sea foods on the market, being a good source of protein, rich in vitamin B12 and selenium, with a healthy balance of sodium and potassium.

CATEGORIES

H&G frozen

PACKING TYPE

Carton or sack

SEASON

All year



Saithe

*Pollachius virens*

Saithe is both a pelagic and a demersal fish. It swims in shoals, which can be enormous in good habitats with abundance of food. Like other members of the cod family, saithe is an outstanding source of protein.

CATEGORIES

H&G frozen

PACKING TYPE

Carton or sack

SEASON

All year



Redfish

*Sebastes mentella / Sebastes norvegicus*

The Atlantic redfish and the deepwater redfish are both deep sea species of rockfish from the North Atlantic. They are considered good sea food, usually cooked fresh or salted. The redfish is a good source for protein, vitamin B12 and selenium.

CATEGORIES

H&G frozen

PACKING TYPE

Carton or sack

SEASON

Main season  
May  
–  
September





# H&G

Nergård owns Norway’s second largest trawler fleet. We have annual quotas for more than 25 000 tons of whitefish. Most of this fish is frozen at sea and is available headed and gutted.



## Haddock

*Melanogrammus aeglefinus*

Lives at depths of between 40–300 m and is one of the most important sea foods in Norway. It is primarily an excellent source of protein. It also contains plenty of vitamin B12, pyridoxine and selenium and has a good balance of sodium and potassium.

CATEGORIES

PACKING TYPE

SEASON

H&G frozen

Carton or sack

All year



## Greenland Halibut

*Reinhardtius hippoglossoides*

This is an arctic species that prefers cold waters. It is an oily fish and is mostly sold smoked and sliced. The fat content of Greenland halibut varies; however, it provides a great amount of essential fatty acids alongside with vitamin D.

CATEGORIES

PACKING TYPE

SEASON

H&G frozen

Carton or sack

All year.  
Occasionally sold fresh in summer.

### OTHER H&G

Bycatch of halibut, catfish and small amounts of other species.





Cod

*Gadus morhua*

Cod has been salted and dried along the coast of Norway for centuries. The basic principles remain the same today. This being so, the success of this exceptional premium product is the result of out from our commitment to old traditions and high standards of fresh fish quality.

CATEGORIES

Salted.  
Clipfish  
(dried saltfish).

PACKING TYPE

Pallets:  
1000 kg / 500 kg  
Cartons:  
25 kg / 50 kg

SEASON

Salted:  
Main season is  
January – April.  
Clipfish: all year



Saithe

*Pollachius virens*

Saithe is a mainstay of traditional Norwegian cuisine. Slightly grey in colour, the flesh of the saithe is firm and well suited for classical methods of conservation, such as drying, salting and smoking.

CATEGORIES

Salted, salted and  
dried, backbone in,  
backbone out.

PACKING TYPE

Pallets:  
1000 kg / 500 kg  
Cartons:  
9 kg / 25 kg

SEASON

All year



# saltfish & clipfish

Nergård has several factories, located in the area from Lofoten in the south to Finnmark in the north, which produces saltfish and clipfish of cod and saithe.





A black and white photograph showing three fishermen in a field of fish racks. The fishermen are wearing heavy jackets and hats, and one is holding up a large fish. The racks are filled with fish, and the background shows a body of water and a cloudy sky.

# stockfish

Nergård factories in the Lofoten area and Finnmark produce stockfish naturally dried outside. The production of stockfish has its roots in old traditions. The raw material is caught right next to the production facilities.





## Cod

*Gadus morhua*

### CATEGORIES

Cod is widely sought after for its taste and delicious appearance. The flesh is moist and flaky when cooked, and bright white in color. It is well suited for drying.

Categorized into Prime and Second grade.

**Prime grade** stockfish include Ragno, Westre Magro (WM), Westre Demi Magro (WDM), Grand Premier (GP), Lub, Bremer (BR), Hollender (HO), Westre Courant (WC), Westre Ancona (WA), Westre Piccolo (WP).

**Second grade** stockfish include Italia Grande (IG), Italia Grande Magro (IGM), Italia Medio (IM), Italia Medio Magro (IMM), Italia Piccolo (IP).

Stockfish is packaged in 25kg cartons.



## Saithe

*Pollachius virens*

### CATEGORIES

In Norway, saithe has traditionally been a common source of food for the coastal population. In recent years it has gained popularity in a number of countries because it is a very robust resource and, therefore, readily available.

Saithe is sorted by length 20/40 cm, 30/50 cm, 50/70 cm, 70/+ cm.



## Haddock

*Melanogrammus aeglefinus*

### CATEGORIES

Haddock has clean white flesh that is quite firm when fresh, and it is often cooked similarly to cod. It does not respond well to salting, but is often preserved by drying and is also widely used in processed products.

Haddock is sorted by length 20/40 cm, 30/50 cm, 50/70 cm, 70/+ cm.



## Tusk

*Brosme brosme*

### CATEGORIES

Tusk is common in the deeper fjords of Norway, on the west coast and along the continental slope. It is most common at 200-500 meters depth. Tusk is a lean fish and a good source of protein. It also contains a lot of vitamin B12, in addition to riboflavin and folate.

Tusk is sorted by length 20/40 cm, 30/50 cm, 50/70 cm, 70/+ cm.





Lumpfish roe

*Cyclopterus lumpus*

CATEGORIES	PACKING TYPE	SEASON
	100 kg barrels	April – June

Produced at some of our factories.



Cod liver

*Gadus Morhua*

CATEGORIES	PACKING TYPE	SEASON
Landfrozen/ Seafrozen	Cartons or bags on pallet	December – April

Cod liver is produced at all our factories.



Cod roe, frozen

*Gadus Morhua*

CATEGORIES	PACKING TYPE	SEASON
Frozen	Cartons or blocks on pallet	January – April

Produced at some of Nergårds factories. It is a standard production process of cod roe.



Cod roe, sugar salted

*Gadus Morhua*

CATEGORIES	PACKING TYPE	SEASON
Sugar salted	100 kg barrels	January – April

Produced at all Nergard factories. All fish is landed from the local fleet and taken care of on shore. We use the best quality roe in our production.



Cod milt

*Gadus Morhua*

CATEGORIES	PACKING TYPE	SEASON
Landfrozen	Cartons or pallets of 20 kg	December – April

Cod milt is produced at our factory in Værøy.



Haddock fillets

*Melanogrammus aeglefinus*

CATEGORIES	PACKING TYPE	SEASON
Frozen	Palletainers	All year

Produced in Gryllefjord.







## SALES REPRESENTATIVES NERGÅRD SEAFOOD

### PELAGIC

#### HERRING/CAPELIN/MACKEREL

##### SALES DIRECTOR PELAGIC

###### **Truls Fredriksen**

Directline: + 47 77 66 75 12

Mobile: + 47 900 98 554

Mail: truls@nergard.no

##### SALES MANAGER

###### **Alexander Artamonov**

Directline: + 47 77 66 75 24

Mobile: + 47 480 48 149

Mail: alexander@nergard.no

##### SALES EXECUTIVE

###### **Anne Kristoffersen**

Directline: + 47 77 66 75 16

Mobile: + 47 975 19 919

Mail: anne@nergard.no

##### LOGISTICS/SALES

###### **Ida Holm Hansen**

Directline: + 47 77 66 75 25

Mobile: + 47 950 61 078

Mail: ida@nergard.no

### WHITEFISH

#### SALTED FISH/CLIPFISH

##### GENERAL MANAGER

###### **Morten Hermansen**

Directline: + 47 77 66 75 11

Mobile: + 47 905 58 473

Mail: morten@nergard.no

##### SALES EXECUTIVE

###### **Christian Haakon Olsen**

Directline: + 47 77 66 75 15

Mobile: + 47 412 12 047

Mail: christian@nergard.no

#### STOCKFISH

##### LOFOTEN VIKING AS

###### **Arne Mathisen**

Phone: + 47 77 52 02 60

Directline: + 47 76 09 55 99

Mobile: + 47 920 35 555

Mail: arne@lofotenviking.com

#### FROZEN H&G

##### SALES MANAGER

###### **Torkild Konradsen**

Directline: + 47 77 66 75 19

Mobile: + 47 906 06 963

Mail: torkild@nergard.no

##### LOGISTICS/SALES

###### **Elisabeth Nordmo**

Directline: + 47 77 66 75 14

Mobile: + 47 971 56 172

Mail: elisabeth@nergard.no

#### FRESH FISH

##### SALES DIRECTOR FRESH

###### **Rolf Andreas Fjeld Nilsen**

Mobile: + 47 954 72 272

Mail: rolf@nergard.no

##### SALES EXECUTIVE

###### **Dan Tore Andersen**

Mobile: + 47 907 53 895

Mail: dan@nergard.no

##### SALES EXECUTIVE

###### **Sigve Johansen**

Mobile: + 47 901 23 248

Mail: sigve@nergard.no





Photo: Bjørn Joachimsen





NERGÅRD AS | Strandgata 9 | Postboks 613 | 9256 Tromsø | Norway |  
Phone Administration/Finance +47 77 66 75 30 / Sales Department +47 77 66 75 00 | [www.nergard.no](http://www.nergard.no)

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