

FROZEN SEINA - FRESHER THAN FRESH -

CHANGES LEADING TO HIGH QUALITY PRODUCT

Bigger improved vessels



The newly built seinavessel Bernt Oskar

Nordic Seaco AS is cooperating with the two top modern seinavessels Harhaug and Bernt Oskar.

Harhaug, recently extended with 14 meters, has increased its freezing capacity to 20 tons per day. Total freezing capacity is 170 tons. Compared to the earlier 30, this allows longer periods on the fishing ground. In addition to the moderniza-

tion of the processing equipment, the company has been going through a process with focus on quality in all parts of the production.

Thorough testing of the finished product has been given high priority.

This altogether allows us to think of the products as high quality, fresher than fresh!!

The newly built vessel

Bernt Oskar is going from fresh production to mainly frozen, and being one of the newest and most modern vessels of its kind in Norway, it will have the same advantages as **Harhaug**. It has new, top modern production equipment and will go through the same procedures when it comes to quality controlling.

Nordic Seaco AS is celebrating its 15 anniversary in 2011. The company has wide experience from the international Fish market, supplying top users of fish products world wide.

The offered product range includes wild caught, frozen at sea, haddock, saithe, whole round, HG, as well as fillet and loins, among others.

Facts about processing on the vessels

- **Storage tank with circulating water to keep fish alive on board the vessel**
- **Electroshock inactivating the fish, and big tanks for washing before gutting**
- **Production of the fish from pre-rigor**
- **Graders to be able to grade according to specific demands**
- **24 hours production on board, less than one hour from bleeding to frozen condition**
- **All parcels to be tested and inspected prior to shipment**

Looking for partner, Haddock HG, frozen

Nordic Seaco is MSC-certified exporter and has an ongoing project with **Innovation Norway** together with the vessels regarding Haddock from Seina fishery, in constant dialog with the markets to improve and match needed quality.

We can offer good quality Haddock from these two vessels.



Harhaug finishing rebuilding

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