

FROZEN IS THE NEW FRESH



RESPONSIBLE AQUACULTURE FEEDS THE WORLD

At Kvarøy Arctic (say "Kwa-ray"), we believe everyone should be able to enjoy the taste of pure Atlantic Salmon. So we raise our salmon responsibly. And insist that our frozen salmon cooks up as wonderfully as our fresh. In addition, we're proud this line has a lower carbon footprint from transportation and ultimately limits food waste. There's no compromise in Kvarøy.

Thanks to advancements in freezing technology, Kvarøy Arctic offers a line of sustainably raised salmon in frozen form without affecting the taste or texture of our beautiful fish. Processed and frozen within 24 hours of harvest, Kvarøy Arctic frozen salmon is shipped as whole fillet or portions according to your needs with a year-long shelf life and a flavor that's hard to differentiate from fresh.



YOU DON'T TASTE THE FROZEN JUST THE FISH



If you visit us in Kvarøy we'd love to take you to our island restaurant for a little experiment. Given cooked squares of our fresh and frozen salmon, we'd challenge you to tell the difference. They're both semi-firm to firm, Arctic clean and crisp, high in omega-3s, rich and buttery...delicious, just like Atlantic Salmon should be. We've been giving farmed salmon a good name; now we're doing the same for IVP frozen.



Nutrition Facts

Serving size (100g)

Amount Per Serving
Calories 200

% Daily Value*

Total Fat 13g	17%
Saturated Fat 2g	10%
<i>Trans Fat</i> 0g	
Omega-3 Fatty Acids 2g	
Cholesterol 50mg	17%
Sodium 40mg	2%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 21g	42%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Kvarøy Arctic Frozen Salmon is certified by the American Heart Association.



GLOBALG.A.P.