



AS FRESH AS THE DAY OF HARVEST ... KVARØY ARCTIC FROZEN SALMON.

At Kvarøy Arctic, we spend years raising some of the healthiest, cleanest salmon on the planet. And because it matters, we take every measure to protect that quality beyond harvest, all the way to your door. Many people have experienced poor quality frozen products that have been slow frozen, which deteriorates the flesh. Unlike these old freezing methods, we rapidly freeze our fish at extremely low temperatures, maintaining the integrity and texture of the fillet as it was just after harvest. Our advanced technology captures that freshness and extends its shelf-life for months instead of days. The result is a fresher-than-"fresh" culinary experience; the way fish are supposed to be enjoyed.









Nutrition Facts about 6 servings per container Serving size 5.3 oz (150g) Amount Per Serving **Calories** Total Fat 15g 19% Saturated Fat 3.5g 18% Trans Fat 0g 20% Cholesterol 60mg Sodium 65mg 3% Total Carbohydrate 0g 0% 0% Dietary Fiber 0g Total Sugars 0g Includes 0g Added Sugars 0% Protein 23g Vitamin D 12.4mcg 60% Calcium 0mg 0% Iron 0.4mg 2% Potassium 410mg 8% *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.

FROZEN SALMON FILLETS

SKIN ON, SCALES ON PORTIONS

INGREDIENTS

KVARØY ARCTIC FARMED SALMON, COLOR ADDED WITH NATURAL ASTAXANTHIN.

Kvarøy Arctic salmon is mild, easy to prepare, and won't dry out. The scales and skin cook up crisp and fresh. The flesh is semi-firm to firm; naturally rich with no residual oiliness on the palate, providing a beautiful mouthfeel that will appeal to seafood lovers everywhere.

For us, taste is not just a matter of taste, it's a measure of success. We only succeed when our responsibly farmed salmon tastes like...pure salmon.

Kvarøy Arctic salmon has double the omega-3 content of other farmed salmon. This has been achieved naturally through pioneering work with Corbion to use fermented microalgae as a sustainable source of omega-3s. Instead of dragging large nets across the ocean for small feeder fish, Kvarøy Arctic is deriving omega-3s directly from the microalgae the small fish would consume. The food chain is bypassed, enhancing the wild fish population. The non-GMO algae oil is efficiently produced using energy from spent sugar cane biomass. Nothing is wasted.



