

ThaiFex 2026

Norwegian Participants

SEA FROM
FROM NORWAY
NOD



Origin Matters

Norway has a unique variety of great tasting seafood from our cold, clear waters. Harvested, caught, and produced by the most experienced and committed people and with respect for the future of our planet.

Norway — the seafood nation



ThaiFex 2026 Participants

Norwegian Seafood Council	5
Bergen Seafood	6
Cermaq Norway	7
Coast Seafood	8
Eide Seafood AS	9
Global Fish AS	11
Lerøy Seafood Group	12
Nordlaks	14
Norja Seafood AS	15
Norsk Sjømat Stranda AS	17
North Sea Seafood	19
Norwell	20
Ode	21
Premier Seafood	22
Salmar	24
Seaborn AS	25
Seafood Brand	26
Sekkingstad	27
Sjór AS	28
Star Seafood	29



NORWEGIAN SEAFOOD COUNCIL

Norwegian Seafood Council

The Norwegian Seafood Council works together with the Norwegian fisheries and aquaculture industry to develop markets for Norwegian seafood.

The Norwegian Seafood Council (NSC) aims to increase the value of Norwegian seafood resources. We do this through market insights, market development, market risk management and reputational risk management in select markets around the world.

Our head office is located in Tromsø, Norway, and we have our own representatives in 12 markets abroad, including Japan, Singapore and China in Asia. In 2019, we are relocating the regional office for Southeast Asia from Singapore to Bangkok due to the importance of the Thai market for Norwegian seafood exports.

The Norwegian seafood industry finances the activities of the Council through fees levied on all exports of Norwegian seafood.

NSC is a public company owned by the Ministry of Trade, Industry and Fisheries. The Ministry of Trade, Industry and Fisheries appoints the board of directors for NSC for a two-year period.

NSC is the approval authority for Norwegian seafood exporters. The Council also acts as an advisor for the Ministry of Trade, Industry and Fisheries in affairs concerning seafood exports and trade.

Our activities focus on three main areas: Marketing, Market Insight and Communication and market risk management.

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Director Southeast Asia

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Bergen Seafood

Bergen Seafood AS is a Norway-based exporter specialising in premium farmed salmon and trout, supplying partners across global seafood markets.

We work closely with a network of certified farmers and processors, ensuring consistent quality, traceability and reliable year-round supply. Our role goes beyond trading — we are actively involved in the sourcing, quality control and logistics processes to secure optimal product performance for our customers.

With a strong focus on long-term partnerships, we aim to understand the specific requirements of each market and client, particularly in Asia, where demand for high-quality, safe and well-presented seafood continues to grow. Our product range includes fresh and frozen whole fish and fillets, tailored to customer specifications.

At Bergen Seafood, we combine Norwegian origin, industry expertise and hands-on execution to deliver dependable seafood solutions to professional buyers.

Products:

- ◆ Salmon
- ◆ Organic Salmon
- ◆ Fjord Trout

A: Orstadvegen 108, 4353 Klepp Stasjon, Norway

www.bergen-seafood.no

Representative:

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Sales Director

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Cermaq Norway

Cermaq Norway is part of Cermaq Group, the world's third-largest salmon farmer, with operations in Norway, Chile and Canada.

We are one of Norway's largest food producers, supplying more than one million salmon meals every day. Our salmon is supplied to customers in more than 30 countries worldwide.

Cermaq Norway operates along the coast of Nordland and Finnmark and has around 1,000 skilled and dedicated employees.

With all production located north of the Arctic Circle, we are proud to produce True Arctic Salmon - raised in cold, clear Arctic waters that provide excellent natural conditions for high-quality salmon.

Our Norwegian salmon products under the True Arctic brand consist of:

- ◆ Fresh whole head on gutted
- ◆ Pre-rigor fillets (Trim A to D)

Certifications and standards: ASC, GG, ISO 22000, ISO 9001

A: Cermaq Norway AS, Nordfoldveien 165, 8286 Nordfold, Norway

T: +47 23 68 55 00

E: sales.asia@cermaq.com

www.cermaq.no

Representative:

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Sales Manager Asia | Sales Director

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COAST

Coast Seafood

Expect Excellence

Coast Seafood is a global seafood company, exporting 100,000 tonnes of premium Norwegian seafood worldwide. Our goal is to create value at every step of the value chain, while challenging our surroundings 360 degrees - all the way from producers of raw materials to consumers.

Changes in the seafood industry and markets happens quickly. Sustainable value creation depends on the expertise and flexibility of those who are in the middle, between the producer and the global market. Coast is in the middle.

Our values and customers see us as:

Reliable – Building long-term relationships based on professional expertise and integrity.

Visionary – Able to think innovatively, from a solid base of experience.

Agile – With the ability to adapt to sudden changes and face them “head on”.

This in return, creates added value for all parties involved and optimal flow.

We supply fresh, frozen, fillet and value added (VAP) seafood products:

- ◆ Salmon
- ◆ Organic Salmon
- ◆ Fjord Trout
- ◆ Halibut
- ◆ Mackerel
- ◆ Whitefish
- ◆ Herring

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www.coast.no

Representatives

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Eide Seafood AS

WE ARE EIDE

We are a family-owned salmon farming company, with more than 55 years of experience in aquaculture.

Through three generations, we have produced salmon and trout of the highest quality in the Norwegian fjords.

As a family-owned business with a long legacy, it is important for us to operate in a way that allows the next generations to continue our journey.

Our fish are farmed in one of the most beautiful and challenging marine environments on Earth, resulting in the highest quality salmon available on the market.

Organic Salmon - choosing organic means the fish eat only certified organic feed, have more room to swim, and are farmed in ways that respect both the animal and the ecosystem

Conventional Superior Atlantic Salmon - responsibly farmed in the cold, exposed waters of Norwegian fjords under carefully controlled feeding, growth, and environmental conditions.

Products:

We offer whole salmon (HOG), fresh and frozen in various sizes. Possibility for offering filet products.

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Representatives:
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Global Fish AS

Raw Purenness by Global Fish

Leading company in processing and export of pelagic fish since 1989, while its founders have roots in fisheries back to the 20's. Global Fish AS is based on the west coast of Norway with sales office in Ålesund and processing facilities in Florø.

Core business is pelagic with:

- ◆ Mackerel/ Saba (Latin name: *Scomber scombrus*)
- ◆ Horse Mackerel (Latin name: *Trachurus trachurus*)
- ◆ Capelin (Latin name: *Mallotus villosus*)
- ◆ Herring (Latin name: *Clupea harengus*)

Global Fish, part of the Nergård group, can also offer white fish such as Cod, Haddock, Saithe, Greenland halibut and Redfish.

We will do our outmost to meet your needs for excellent fish from the North Atlantic.

A: Keiser Wilhelmsgt 24/26, NO-6003 Ålesund, Norway
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www.globalfish.no

Representative:

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Chief Commercial Officer

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Lerøy Seafood Group

Lerøy Seafood Group ASA is the largest seafood supplier and exporter in Norway offering a full range of seafood products. The company's roots can be traced back to 1899.

Today, Lerøy is one of the world's largest producers of farmed Atlantic salmon and farmed Fjord Trout. The company is also one of Europe's largest operators within the wild catch of whitefish where it operates ten modern trawlers and cooperates with a vast number privately owned coastal vessels delivering white fish to the company's packing stations and processing factories.

Lerøy is operating processing factories in Norway and Europe providing a wide range of high-quality products to more than 80 countries around the world. Lerøy controls a fully integrated value chain both for farmed and wild fish.

This ensures traceability and food safety of our products and gives a good platform for developing and implementing best practice and new solutions through the whole value chain.

Products:

- ◆ ASC-certified Salmon and Fjord Trout
- ◆ Fresh and frozen Salmon and Fjord Trout (whole, fillets, portions, smoked)
- ◆ Fresh and frozen White fish products (whole, fillets, portions)
- ◆ Shellfish (Red king crab, scallop, mussel, prawns)

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www.leroyseafood.com

Representative:

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Nordlaks

Nordlaks is a family-owned and fully integrated aquaculture group, producing Norwegian Atlantic salmon in top modern facilities in Northern Norway. Our strict control throughout the entire production chain ensures top quality and traceability.

Nordlaks is located in Vesterdaalen, far north of the Arctic Circle. The scenery is cold, wild, clean and breathtakingly beautiful and the conditions for fish farming ideal. Nordlaks continue to invest in innovation for more sustainable ways of producing salmon and our new Ocean Farm is just one example of this.

Products

- ◆ Fresh salmon Gutted/head-on
- ◆ IceBerg™ Superior pre-rigor whole frozen salmon
- ◆ IQF-frozen salmon fillets and salmon portions
- ◆ Salmon fillets, fresh or frozen
- ◆ Belly lists, trimmings, backbones etc.
- ◆ Salmon oil on request

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www.nordlaks.com

Representatives:

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Norsk Sjømat Stranda

Norsk Sjømat Stranda AS is part of Norsk Sjømat Group.

We are a fully integrated salmon specialist, controlling the complete value chain, from farming, processing and value adding. The companies that make up the Norsk Sjømat Group are specialised in different areas of the value chain. Together they offer flexible production units and a skilled and experienced organisation with high focus on gaining customers' satisfaction.

Norsk Sjømat Stranda AS provides a wide range of great tasting treats from salmon and trout bred in the fresh, clean and unpolluted Norwegian Fjords and coastal sea waters. Our assortment of favourites includes fillet, fillet portions, smoked salmon and gravlax.

It is not just another meal; it's a culinary adventure. The production facilities of Norsk Sjømat Stranda AS have the following approvals and certifications: BRC, HACCP, Debio, Global Gap, ASC, IFS and meet Kosher requirements.

Norsk Sjømat Stranda AS offers adaptive packaging solutions and you can choose from Norsk Sjømat Group's brands or your own, private label.

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www.norsksjomat.no

Representative:

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Sales Manager

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North Sea Seafood

North Sea Seafood collaborates closely with selected Norwegian farmers and processors, producing premium Atlantic salmon and Fjord trout in the cold, crystal-clear waters of the Norwegian coastline. Sustainability, consistent quality and food safety are fundamental, with the highest standards applied throughout the entire value chain.

We supply fresh and frozen HOG and VAP salmon and trout worldwide, with Asia as a key strategic market for both fresh air-borne products and frozen shipments by sea containers.

Certified according to MSC, ASC, Global G.A.P. and Debio, North Sea Seafood offers full traceability and all required documentation. We are committed to delivering reliable service and value and we actively seek long-term partnerships to grow and develop each market together.

A: Sandviksboder 1A, N-5035 Bergen, Norway
www.northseaseafood.com

Representative:
Mr. Jon O. Stokke
Head of Overseas Sales
jon@northseaseafood.com



Norwegian Seafood Norway AS

As a leading Norwegian salmon supplier, we connect our dedicated farmers and fishermen with buyers around the globe. Through our strategically located facilities, we offer a value-creation platform that consistently delivers quality and freshness to markets worldwide.

We take pride in producing all-natural, healthy and sustainable seafood for wholesalers, retailers and food distributors.

Products

- ◆ Salmon whole head on
- ◆ Salmon value added products
- ◆ VÅRLAKS
- ◆ Organic salmon
- ◆ Steelhead trout
- ◆ Whitefish

A: Gravane 8, N-4610, Kristiansand, Norway

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www.norwegianseafood.com

Representative:

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Norja Seafood AS

Norja Seafood AS is a trusted supplier of high-quality seafood, sourced from Norway's clean and cold waters. Our passion for excellence and sustainability drives everything we do — from responsible harvesting to careful processing and fast, reliable delivery.

Why Choose Norja Seafood?

- ◆ Premium Quality: Sourced from the purest Norwegian waters.
- ◆ Sustainably Managed: Environmentally responsible fishing and farming practices.
- ◆ Global Reach: Reliable export partner serving clients worldwide.
- ◆ Customer Focus: Tailored products, flexible logistics and trusted service.

We offer a wide range of fresh and frozen seafood, with a focus on farmed salmon and trout, complemented by a variety of wild species and delicacies.

Products

- ◆ Whole Atlantic Salmon (Fresh and Frozen)
- ◆ Salmon By-products (Fresh and Frozen)
- ◆ Farmed Trout (Fresh and Frozen)
- ◆ Cod, Saithe, Halibut, Redfish, Monkfish
- ◆ Mackerel, Herring, Scallops
- ◆ Sea Cucumber, Sea Urchin
- ◆ Blue Mussels, Razor Clams

Consistent quality, trusted origin and excellent taste.

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www.norjaseafood.com

Representative:

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Sales Director

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Norwell

Building bridges across oceans

Our team combines years of experience with practical knowledge to ensure delivery of high quality products world wide. We focus on building strong global partnerships that work across different countries and cultures. By keeping things simple and sustainable, we don't just move our products across oceans – we build lasting relationships with our partners, that promote mutual growth.

Nurtured in cold clear waters, delivered with care.

Our salmon and trout are raised in the pristine fjords of Norway, where crystal clear waters and natural currents create perfect conditions. We take pride in sustainable farming practices that respect nature while delivering exceptional quality fish to your table. From our fjords to your plate, we handle every step with care to ensure you get the freshest, most delicious seafood possible.

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www.norwell.no

Representative:

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Sales Manager, Malaysia office

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Ode

Ode is a Norwegian cod farming company built on a fully integrated value chain, giving us complete control – from roe to finished product. This ensures full traceability, consistent quality and efficient logistics.

Our cod is nurtured in the cold, pristine waters of Norway, where optimal conditions and dedicated care produce exceptional quality: snow-white in colour, firm in texture and delicate in flavour. Delivered fresh every day, all year round, Ode offers a reliable source of fresh, premium Atlantic cod.

With a strong focus on sustainability and full utilisation of the fish, we are committed to setting a new standard in responsible cod farming by combining modern aquaculture with a deep respect for nature.

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www.ode.no

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Premier Seafood

Premier Seafood

Premier Seafood was founded in 2012 and are located in Aalesund, Norway.

Aalesund is regarded as the seafood capital of Norway with close proximity to the fishing grounds and with direct logistic solutions to the world market. Our main business is supplying pelagic fish and ground fish from some of Norway's finest factories and vessels to the world market.

With more than 30 years' experience in the international seafood business we know the importance of supplying our customers the right quality to the right price at the right time.

Premier Seafood also have two representative offices in Asia, one located in Tianjin, China and the other in Bangkok, Thailand. Our representative offices have long experience in handling direct business with factories and importers.

Main products:

- ◆ Atlantic mackerel (Scomber Scombrus)
- ◆ Herring and Herring Roe (Clupea harengus)
- ◆ Capelin and Capelin Roe (Mallotus villosus)
- ◆ Greenland Halibut (Reihardius hippoglossoides)
- ◆ Atlantic Salmon (Salmo salar)
- ◆ Blue Fin Tuna (Thunnus thynnus)

A: Skathaugen 32, NO-6010 Aalesund, Norway

T: +47 966 25 966

www.premierseafood.com

Representative:

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Managing Director & Owner | Sales Manager

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Salmar

Passion for Salmon

Salmar was found in 1991 in Norway. Since its inception, Salmar has developed into a vertically integrated aquaculture enterprise, whose production stretches from roe and brood fish to the sale of finished products.

We have gone from a single company of farmed salmon in Norway, to an international company with farming activities in Norway, Iceland, UK and sales offices in Asia such as Salmar Thailand and Salmar Japan.

Today, Salmar is the world's second largest producer of Atlantic salmon. In 2021, the total volume harvested was 198,200 MT gutted weight.

Salmar is the biggest producer in the world of organic salmon.

Ocean farming represents the latest technology in fish farming. It signifies the first step towards a new era in aquaculture and it aspires to address central issues related to sustainable growth in the industry.

Our main products: fresh and frozen Atlantic salmon and trout, fillets and biproducts like heads and bellies.

Our mission for Southeast Asia market is serving our passion.

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T: +66 61 453 9091

www.salmar.no

Representative:

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Director Thailand

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Seaborn AS

Seaborn is an independent sales and distribution partner for farmers of salmon and trout, connecting the producers with the markets. The company was founded in 2001 by Norwegian small and medium-sized, family-owned businesses with deep roots in fish farming passed down through generations.

Today, we are one of Norway's leading companies within the fish farming sector, with exports to more than 60 countries worldwide. We deliver safe, certified and traceable salmon and fjord trout all over the world, tailored to your market and delivered with precision.

We work closely with our customers, understanding needs and addressing challenges before they arise. Through long-term partnerships, we create value for both our suppliers and our customers. With strong market insight, we are known for our flexibility, reliability and personal follow-up, ensuring high-quality fish reaches the right markets at the right time.

Seaborn is headquartered in Bergen, with additional sales offices in Sweden and Iceland, as well as sales representation in the United States.

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www.seaborn.no

Representative:

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Mr. Remi Normann

Commercial manager Norwegian Fjord Trout | Team manager VAP |

Sales manager VAP | Key Account manager Asia

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Seafood Brands

Seafood Brands

Seafood Brands specialises in sales, branding, and product development of premium Norwegian seafood for international markets. Established in 2023 we source and supply Norwegian salmon, rainbow trout (both sea and land-raised), salmonid by-products and snow crab.

Our sister company Filetfabrikken is located 20 minutes from Oslo Airport and specialises in the production of fresh fillets. Our other sister company, Arctic Filet, is located in Senja and, with their advanced freezing technology (-58 °C), they can supply superior frozen fillets and portions in sashimi quality.

With a team of 13 professionals, headquartered in Oslo, we support partners in building seafood brands and entering new markets, offering expertise in market entry, sales strategy and product positioning.

We welcome the opportunity to connect with buyers and industry partners at Thaifex.

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T: +47 22 50 22 00

www.seafoodbrands.no

Representative:

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Sales Manager

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Sekkingstad AS

Sekkingstad AS is a family-owned company with a century-long history deeply rooted in the production, sales and marketing of seafood.

We specialise in high-quality Norwegian salmon and trout, including organic salmon and value-added products. Innovation, commitment and competence are our driving forces and have made us a leading supplier in the industry.

At Sekkingstad, we take pride in our efficient logistics, flexible processing lines, certified routines, and hands-on sales staff, all of which ensure that our customers receive the products they expect. We cater to both retailers and wholesalers worldwide, producing premium-quality salmon products. We source only the best raw materials to ensure that our products meet the highest standards of quality.

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T: +47 56 31 93 00

www.sekkingstad.no

Representative:

Mrs. Jane Yi Sande

Team Manager Overseas Market

M: +47 474 17 723

jane.sande@sekkingstad.no

Sjór AS

Sjór is a fully integrated salmon sales company, proudly part of the family-owned Bremnes Seashore Group. Rooted on the west coast of Norway, our story goes back to the 1930s, built on generations of experience and a constant drive to do things better.

Overtime, Bremnes Seashore has helped shape how premium salmon is produced and handled today. Through early investments in live chilling and pre-rigor processing, the group has consistently focused on one thing: creating a more stable, predictable, and high-performing raw material, crafted for customers who value quality and great flavour.

At Sjór, we bring this expertise into the market. We work closely with customers across the world, with a particular focus on sushi and sashimi segments, where consistency and precision matter. Our portfolio includes whole gutted salmon, pre-rigor fillets, and selected frozen products, developed to perform across retail, food service and further processing.

All salmon processed through our H82 facility is handled using Ikejime, a Japanese method that reduces stress at harvest and helps preserve texture, color and natural flavor. The result is a product that behaves consistently and meets the expectations of demanding kitchens.

With year-round availability, full control of the value chain, and a deep understanding of market needs, particularly in Asia, we aim to be a reliable, long-term partner for customers who value consistency, safety, and quality that holds up in use.

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www.sjor.no

Representative:

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Star Seafood AS

Experience the Star Seafood difference.

Discover the unique advantage of partnering with us for your seafood needs.

At Star Seafood, we are passionate about our work. Our deep knowledge of the industry, combined with innovative methods, allows us to deliver the best quality for your needs. Our salmon is sourced from farms that adhere to strict environmental standards, promoting healthy ecosystems and responsible aquaculture. We value open communication with our customers, providing information and support to help you make informed choices about your order.

At Star Seafood, we specialise in delivering premium Norwegian salmon daily to our trusted and dependable partners around the globe. Our unwavering commitment to quality has enabled us to build a robust network of reliable relationships within the seafood industry.

Star Seafood is an innovative seafood company based in Måløy and Bergen, Norway. Asia is a key market for us and we believe we have the right setup and partners to fulfill any logistical requirements needed. Good logistical solutions are crucial and we will find the most adequate ones for your company.

We are Global GAP, Debio and ASC certified and can supply any necessary requirements for traceability and documentation.

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www.starseafood.no

Representative:

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The Country of Origin mark "Seafood from Norway" is a symbol of origin and quality for all Norwegian seafood, sustainably farmed or wild caught in our cold, clear waters. With the new label of origin, we want to portray what is unique about Norway and give associations to the rough climate and nature in which our seafood is raised.

Origin matters



NORWEGIAN
SEAFOOD COUNCIL

