



# ICELANDIC STRÖND SALMON

Premium Land-Based Atlantic Salmon  
Product of Iceland • Distributed by Vigil Seafood Co.

## Product Overview

|                        |  |
|------------------------|--|
| <b>Species</b>         | Atlantic Salmon ( <i>Salmo salar</i> )         |
| <b>Commercial Name</b> | Icelandic Strönd Salmon                        |
| <b>Origin</b>          | Iceland — Land-Based, Flow-Through Aquaculture |
| <b>Farmer</b>          | Laxey, Iceland                                 |
| <b>Packing Site</b>    | Akranes, Iceland                               |
| <b>Water Source</b>    | Clean seawater from geological boreholes       |
| <b>Energy Source</b>   | 100% Renewable (Geothermal & Hydroelectric)    |
| <b>Ingredients</b>     | 100% Salmon                                    |
| <b>Allergen</b>        | Fish   |

## Fillet Trim Options

**C-Trim:** Backbone off, belly bone off, back fin off, collar bone off, belly membrane ON, pin bones out (unintended remains may occur), tail cut ON.

**D-Trim:** C-Trim with fatty belly removed.

**Packing:** Atlantic Salmon C & D Trim delivered in 20 kg recyclable thermal boxes.

## Fillet Size Specifications

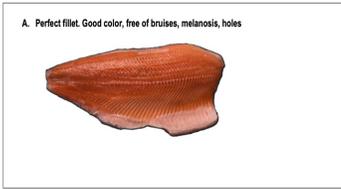
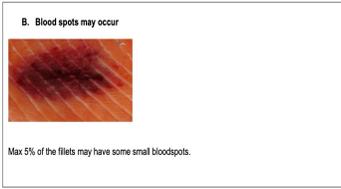
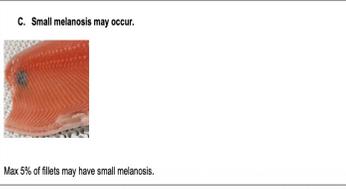
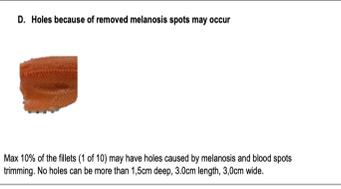
| Size Grade | USA (lbs)       | Europe / Israel (kg) |
|------------|-----------------|----------------------|
| 1/2        | 0.45 – 0.90 lbs | 0.5 – 1.0 kg         |
| 2/3        | 0.90 – 1.35 lbs | 1.0 – 1.4 kg         |
| 3/4        | 1.35 – 1.80 lbs | 1.4 – 1.8 kg         |
| 4/5        | 1.80 – 2.25 lbs | 1.8 – 2.2 kg         |
| 5/6        | 2.25 – 2.60 lbs | 2.2 – 2.6 kg         |
| 6+         | 2.60+ lbs       | 2.6+ kg              |

Custom size ranges available upon request.

**Quality Standards (all photos are C-Trim)**

| Attribute          | Specification  | Ref.     |
|--------------------|--|----------|
| <b>Color</b>       | Salmofan scale: Average $\geq 27$ , minimum $\geq 24$ (for $\geq 3$ kg fish)   | <b>A</b> |
| <b>Skin</b>        | Typical of Atlantic Salmon   |          |
| <b>Bones</b>       | Unintended remains of bone may occur at PBO fillets  |          |
| <b>Texture</b>     | Firm, fresh  |          |
| <b>Blood Spots</b> | Max 5% of fillets may have small blood spots   | <b>B</b> |
| <b>Melanosis</b>   | Max 5% of fillets may have small melanosis   | <b>C</b> |
| <b>Holes</b>       | Max 10% of fillets may have minor holes from trimming. Max: 1.5 cm deep $\times$ 3.0 cm length $\times$ 3.0 cm wide    | <b>D</b> |
| <b>Gapping</b>     | Max 5% of fillets may have minor gapping. Not acceptable over 1.0 cm deep $\times$ 10.0 cm length $\times$ 2.0 cm wide | <b>E</b> |

**Quality Reference Chart**

|   |  |
|---|--|
| <p><b>A. Perfect Fillet</b></p>  <p>A. Perfect fillet. Good color, free of bruises, melanosis, holes</p> <p>Good color, free of bruises, melanosis, holes. Salmofan <math>\geq 24</math>.</p> | <p><b>B. Blood Spots</b></p>  <p>B. Blood spots may occur</p> <p>Max 5% of the fillets may have some small bloodspots.</p> <p>Max 5% of fillets may have small blood spots.</p>   |
| <p><b>C. Melanosis</b></p>  <p>C. Small melanosis may occur.</p> <p>Max 5% of fillets may have small melanosis.</p> <p>Max 5% of fillets may have small melanosis.</p>                       | <p><b>D. Holes from Trimming</b></p>  <p>D. Holes because of removed melanosis spots may occur</p> <p>Max 10% of the fillets (1 of 10) may have holes caused by melanosis and blood spots trimming. No holes can be more than 1.5cm deep, 3.0cm length, 3.0cm wide.</p> <p>Max 10% of fillets. Max: 1.5cm <math>\times</math> 3.0cm <math>\times</math> 3.0cm.</p> |

## Product Options — Fresh vs. Frozen

| Specification                     | Fresh       | Frozen |
|-----------------------------------|-------------|--------|
| <b>BONES</b>                      |             |        |
| PBI (pin bones in)                | ✓           | ✓      |
| PBO (pin bones out)               | ✓           | ✓      |
| <b>SCALES</b>                     |             |        |
| Scale on                          | ✓           | ✓      |
| Scale off                         | ✓           | ✓      |
| <b>PACKING</b>                    |             |        |
| Interleave (INTL)                 | ✓           | —      |
| Vacuum Packed (IVP)               | Not for USA | ✓      |
| <b>BOX TYPE</b>                   |             |        |
| EPS boxes (5–20 kg)               | ✓           | —      |
| AirCargo boxes (5–20 kg)          | ✓           | —      |
| Cartons (10–17 kg)                | —           | ✓      |
| <b>COOLING MEDIA</b>              |             |        |
| Ice                               | Not for USA | —      |
| Gel packs (3–6 per box, seasonal) | ✓           | —      |
| <b>SEALING</b>                    |             |        |
| Lidded and sealed with 2–3 straps | ✓           | ✓      |

Box branding: Icelandic Strönd Salmon — Distributed by Vigil Seafood Co.

## Packaging Materials

|                      |  |
|----------------------|--|
| <b>Fresh Product</b> | PE film, 10–150 µm transparent plastic bag       |
| <b>Gel Packs</b>     | 15 × 15 cm PELD/PELLD film with polyacrylate gel |

## Pallet Configuration

| Box Type    | Configuration       | Total per Pallet |
|-------------|---------------------|------------------|
| Fresh 5 kg  | 9 boxes × 10 layers | 90 boxes         |
| Fresh 10 kg | 4 boxes × 10 layers | 40 boxes         |
| Fresh 20 kg | 3 boxes × 9 layers  | 27 boxes         |
|             |                     |                  |

## Storage, Transport & Shelf Life

|                           |  |
|---------------------------|--|
| <b>Fresh Temperature</b>  | 0–4°C (32–39°F); Maximum 38°F for USA customers            |
| <b>Monitoring</b>         | Temperature recorders available for transport verification |
| <b>Shelf Life (Fresh)</b> | 13 days from production date (max 18 days from harvest)    |
| <b>Intended Use</b>       | Processing, or heat treatment before consumption           |
|                           |  |

## Chemical Compliance (EU Legislation)

| Element              | Maximum Limit        |
|----------------------|----------------------|
| Cadmium              | < 0.050 mg/kg w.w.   |
| Lead                 | < 0.30 mg/kg w.w.    |
| Mercury              | < 0.50 mg/kg w.w.    |
| Indicator PCB6       | < 75 µg/kg w.w.      |
| Dioxins (Sum PCDD/F) | < 3.5 ng TEQ/kg w.w. |
| Sum PCDD/F + dl-PCB  | < 6.5 ng TEQ/kg w.w. |

## Feed & Production Standards

|                      |   |
|----------------------|---|
| <b>Feed Source</b>   | Registered and certified manufacturers per Icelandic/EU legislation |
| <b>Pigment</b>       | Astaxanthin (EU-regulated levels); Canthaxanthin not used           |
| <b>GMO Status</b>    | No GMO used (compliant with EU limit of 0.9%)                       |
| <b>PAP Status</b>    | No Processed Animal Protein of avian or mammalian origin            |
| <b>Antibiotics</b>   | Never administered; juveniles are vaccinated                        |
| <b>Endoparasites</b> | Not associated with endoparasites per EFSA assessment               |

## Food Safety & Certifications

All production complies with Codex Alimentarius recommendations for Good Manufacturing Practice and General Principles of Food Hygiene. Manufacturing follows EU regulations EC No. 852/2004 and EC No. 853/2004. HACCP plans are audited and approved by the Icelandic Food and Veterinary Authority (MAST). All analyses are conducted by accredited laboratories.

## Packaging Compliance

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All packaging materials in contact with products are food-grade quality. Production complies with EU legislation, German BfR standards, and Dutch Warenwet requirements. Migration certificates have been issued for all EPS boxes and fish pads. Wooden pallets conform to ISPM 15 standards.

## Traceability & Labeling

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**Full traceability from broodstock to customer. Recall procedures are tested annually.**

Label Information: EFTA ID/Authorization No., Country of Origin, Exporter/Manufacturer Name & Address, Production Method, Commercial Designation, Scientific Name, Size, Treatment, Quality Grade, Preservation Method, Production/Freezing Date, Use-by Date, Net Weight (kg and lb), Batch No., Box No., Pallet No., Storage Temperature, FDA Registration No., GS1-128 Barcode, GTIN-14.

## Production Method

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### Land-Based Flow-Through Aquaculture

**Broodstock:** Originates from Stofnfiskur. Roe production follows selective breeding programs to enhance quality, growth, and disease resistance.

**Freshwater Phase:** Fry spend 8–16 months in freshwater tanks, during which they are sorted, vaccinated, and undergo smoltification. No growth hormones are used.

**On-Growing Phase:** Smolts are transferred to land-based grow-out tanks supplied by a continuous flow of clean seawater from geological boreholes. The pristine, naturally cold water provides optimal growing conditions year-round. Production is continuously monitored with computer-controlled feeding systems. Fish reach harvest weight in approximately 10–14 months.

### Harvest Method

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Fish are starved prior to harvest to increase handling tolerance. After a 24-hour rest period, fish are anesthetized via percussive or electric stunning before the major artery or gills are cut. Bleeding occurs in cold water. Processing includes viscera, kidney, and blood residue removal. Automatic graders sort by weight. Gutting and cleaning is performed automatically or manually depending on size. Products are cooled in cold water before packing.

### Fish Health & Welfare

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Every farm maintains a contracted authorized Veterinarian or Fish Health Biologist to monitor fish health and welfare. A veterinary health plan prevents disease transmission between facilities. No antibiotics are used. Vaccines provide disease protection.

### Environmental Responsibility

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As a land-based flow-through facility, Laxey's production eliminates the risk of fish escape to wild populations. The controlled environment ensures consistent water quality and fish health while minimizing ecological impact. The facility operates on 100% renewable energy from Iceland's geothermal and hydroelectric sources.

## Nutritional Information (per 100g)

Source: Norwegian Food Composition Table (Matvaretabellen)

| Nutrient                | Raw  | Boiled | Fried | Smoked |
|-------------------------|------|--------|-------|--------|
| <b>Energy (kcal)</b>    | 223  | 190    | 257   | 225    |
| <b>Protein (g)</b>      | 19.9 | 17.8   | 21.1  | 23.2   |
| <b>Fat (g)</b>          | 15.9 | 13.2   | 17.7  | 14.7   |
| <b>Omega-3 (g)</b>      | 2.6  | 2.1    | 2.4   | 2.4    |
| <b>Vitamin D (µg)</b>   | 7.0  | 5.8    | 6.4   | 7.5    |
| <b>Vitamin B12 (µg)</b> | 5.3  | 5.1    | 5.2   | 4.6    |
| <b>Selenium (µg)</b>    | 19   | 20     | 21    | 30     |

For ordering information, contact: [jeff.davis2@vigilseafood.co](mailto:jeff.davis2@vigilseafood.co) | [vigilseafood.com](http://vigilseafood.com)