



VIGIL SEAFOOD CO.

Service-Disabled Veteran-Owned Small Business
Exclusive U.S. Importer of Premium Icelandic Salmon

ICELANDIC STRÖND SALMON

Next-Generation Land-Based Salmon from Iceland

Pure by Nature. Powered by Iceland. Proven by People.

A TASTE APART

Raised in Iceland's extreme cold waters, Strönd salmon delivers what chefs and discerning customers demand: exceptionally firm flesh with a mild, buttery flavor that sets it apart from conventional Atlantic salmon. The cold-water environment produces a cleaner, more delicate taste profile—never fishy, always refined. Combined with 100% renewable energy production and zero antibiotics, Strönd represents the pinnacle of sustainable aquaculture and culinary excellence.

Culinary Excellence

 MILDER TASTE Clean, Never Fishy	 COLD WATER Extreme Iceland Waters	 FIRM TEXTURE Dense, Muscular Flesh	 BUTTERY FLAVOR Rich, Refined Finish
--	--	--	--

Sustainability & Purity

 SUSTAINABLE 100% Renewable Energy	 BIOSECURE Zero Antibiotics Ever	 LOW CARBON Minimal Footprint	 TRACEABLE Full Chain of Custody
--	--	--	--

The Strönd Advantage

Culinary Excellence <ul style="list-style-type: none"> ✓ Milder, more delicate flavor than conventional Atlantic salmon ✓ Exceptionally firm, dense flesh from cold-water growth ✓ Mild, buttery finish—clean taste, never fishy ✓ Ideal for sashimi, ceviche, and raw preparations ✓ Beautiful fat marbling and vibrant color 	Production Excellence <ul style="list-style-type: none"> ✓ Raised in extreme cold Icelandic seawater (boreholes) ✓ Land-based flow-through aquaculture ✓ 100% renewable geothermal & hydroelectric power ✓ Zero antibiotics – Zero escapes – Zero waste ✓ Full traceability from egg to harvest
--	---

Why Partner with Vigil Seafood?

- **Experience:** From catching, to processing, to retail—Vigil Seafood has over 60 years of experience across the seafood industry. We understand the product, the customers, the markets, and the logistics to help you deliver the products your customers need and want.
- **Custom POS Materials:** We build and provide point-of-sale materials tailored specifically to your customers—shelf talkers, menu inserts, counter cards, and digital assets designed to move product.
- **Continued Marketing Development:** We invest in ongoing marketing support—updated collateral, seasonal campaigns, and co-branded opportunities to help you sell more.
- **Sustainability & Growth Focus:** We're committed to responsible sourcing and building long-term partnerships. As the premium sustainable seafood market grows, we grow with you.
- **Agile & Responsive:** As a small business, we move fast. We listen to your needs and your customers' needs—and we adapt. No corporate red tape, just solutions.
- **Trust:** Service-Disabled Veteran-Owned Small Business. We bring military-grade commitment, reliability, and accountability to every partnership.
- **Direct Import Relationship:** Established supply chain from Iceland's premier land-based salmon producer, ensuring quality control and competitive pricing.

Our Story

Vigil Seafood, a family business dedicated to bringing the finest Icelandic seafood to the United States. Our story starts in one of the oldest fishing ports in the United States, and it takes twists and turns to gourmet food stores, worldwide travel, and a love of food. For over sixty years our family has provided the fruits of the sea to American families. We understand quality in fresh fish, and we understand how to bring the best fish to market.

Our family has a dedication to service, and a love of community: our owner is a combat veteran, serving as a Marine Officer, his father and sons also served and are serving in the Coast Guard, and the Marines today. We believe in community and in doing right by the world. That is why we seek more than quality. We are dedicated to sustainability, the best industry practices, and fair and reciprocal trade. We focus on importing healthy, savory products that are difficult to provide in the United States.

Our promise to you is that when you buy our products it is of the highest quality, best flavor profiles, and comes from farms and ships with the highest level of sustainability and safe food handling certifications.

PRODUCT SPECIFICATIONS & ORDERING

Available Products

Product	Form	Size Range	Pack Size
Atlantic Salmon HOG	Fresh	4-5 kg, 5-6 kg	~20 kg case
Salmon Fillets (Skin-on)	Fresh	B, C, or D-Trim	~10 kg case

Product Specifications

Species	Atlantic Salmon (<i>Salmo salar</i>)
Origin	Vestmannaeyjar, Iceland
Production Method	Land-Based Flow-Through Aquaculture
Water Source	Clean seawater from geological boreholes
Energy Source	100% Renewable (Geothermal & Hydroelectric)
Antibiotics	Never administered (Vaccinated juveniles)
Feed	Marine-based sustainable feed
Shelf Life (Fresh)	14+ days from harvest (super-chilled)
Storage	Fresh: 0-2°C
Certifications	In progress: ASC, Best Aquaculture Practices

Logistics & Delivery

Air Freight <ul style="list-style-type: none">Fresh product via Icelandair CargoPrimary gateways: BOS, IAD, MIA, ORD, SFO, LAXDepending on Trim 2-4 day transit from harvest	Sea Freight <ul style="list-style-type: none">Frozen product via reefer containerEast Coast port deliveryCost-effective for volume orders
---	--

READY TO ORDER?

Contact us for pricing, sample requests, and to discuss your volume requirements.

Email: Jeff.Davis2@vigilseafood.co | Web: vigilseafood.com

Minimum orders and lead times apply. Ask about samples for qualifying accounts.

VIGIL SEAFOOD CO. | Service-Disabled Veteran-Owned Small Business | vigilseafood.com