




seafood products

pelagic, whitefish
and shellfish



Nergård Seafood Products

pelagic ⁰⁸
fresh & frozen ¹⁰
h&g ¹²
shellfish ¹⁴
saltfish ¹⁷
stockfish ¹⁸
other ²⁰

Securing the Future of Nergård Through Profitability and Growth

Nergård is a fully integrated seafood company, operating across harvesting, processing, and global sales. From our facilities north of the Arctic Circle, we deliver high-quality seafood to markets around the world.

Our product range includes salted and dried fish, fresh fish and fillets, as well as frozen, headed and gutted cod, saithe, haddock, and Greenland halibut for further processing.

Our cold water prawns are caught in the pristine, icy waters of the Barents Sea, where they develop their distinctive sweet flavor. With a modern fleet of trawlers, we combine efficient production with top-tier freshness, all while meeting the highest environmental standards.

Nergård also specializes in snow crab cluster cooked, delivering premium-quality seafood with exceptional taste and texture, sourced sustainably from the Barents Sea. Our expertise ensures that our snow crab meets the highest standards of quality and food safety.

Nergård is one of the largest pelagic fish producers in Norway. We have three modern factories producing products of pelagic fish.

Certifications

Nergård is committed to responsible and sustainable seafood production, and this is reflected in our certifications across the entire group. We hold a group **MSC (Marine Stewardship Council)** certification that covers all companies within the Nergård Group, ensuring traceability and sustainability in our wild-caught seafood.

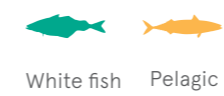
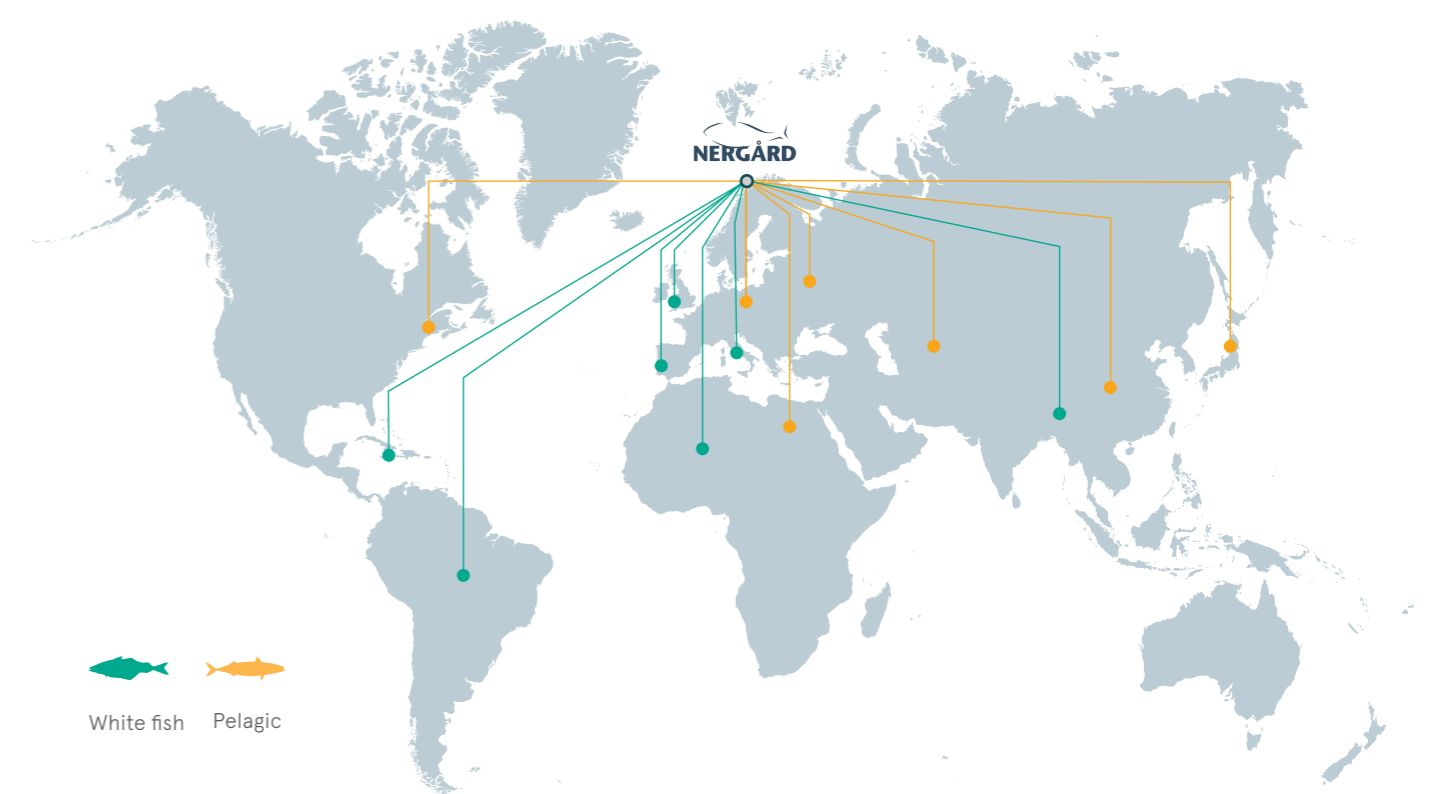
Our fillet factory in Senjahopen is **BRC certified**, meeting the highest global standards for food safety, quality, and operational criteria.

Lofoten Biomarine, producing fish oil and fish protein concentrate (FPC) derived from fishery by-products, holds both **FEMAS** and **MarinTrust** certifications, guaranteeing safe feed materials and responsible sourcing from marine ingredients.

PART OF THE NERGÅRD GROUP:



- 1 **Sørøya**
Nergård Sørøya AS
- 2 **Tromsø**
Nergård AS - Head office
Nergård Seafood AS - Sales
Nergård Havfiske AS
- 3 **Senja**
Nergård Fisk AS, Nergård Sild AS
- 4 **Værøy**
Lofoten Viking AS
Lofoten Biomarine AS
- 5 **Ålesund**
Global Fish AS
- 6 **Florø**
Global Florø AS



KIME Akva High quality cod from aquaculture

Following the footsteps of the salmon industry, conventional aquaculture provides fresh high-quality cod 52 weeks a year. In the cold waters of the Norwegian Arctic, our farmed cod is produced in its natural habitat.

As the value chain from broodstock to harvesting is now established, KIME Akva is rapidly increasing its volumes to meet the demands of the market in Europe, but also in SE Asia and USA.

The sashimi grade quality of the fish also opens new possibilities for our product. In collaboration with our strategic partners and R&D, the farmed cod is produced with a strong focus on animal welfare and sustainability, providing growth in rural areas and a low impact on the environment. We are GLOBAL G.A.P.-certified and involved in the process of establishing the ASC-standards for farmed cod.



Photo: Jonas Ramer, Vesterålen Havbruk

Lofoten Biomarine Fish oil and FPC

We produce fish oil and fish protein concentrate (FPC) from marine by-products at our new zero-emissions facility. The products are climate-neutral and used as sustainable ingredients, primarily in salmon feed.

FPC is a liquid alternative to fishmeal, made by evaporating water to create a nutrient-rich concentrate. It contains valuable proteins and fats, and enhances the taste and color of the salmon—unlike soy-based feeds, for example.

Fish oil is our most valuable product, where the content of omega-3 and other fatty acids is key.

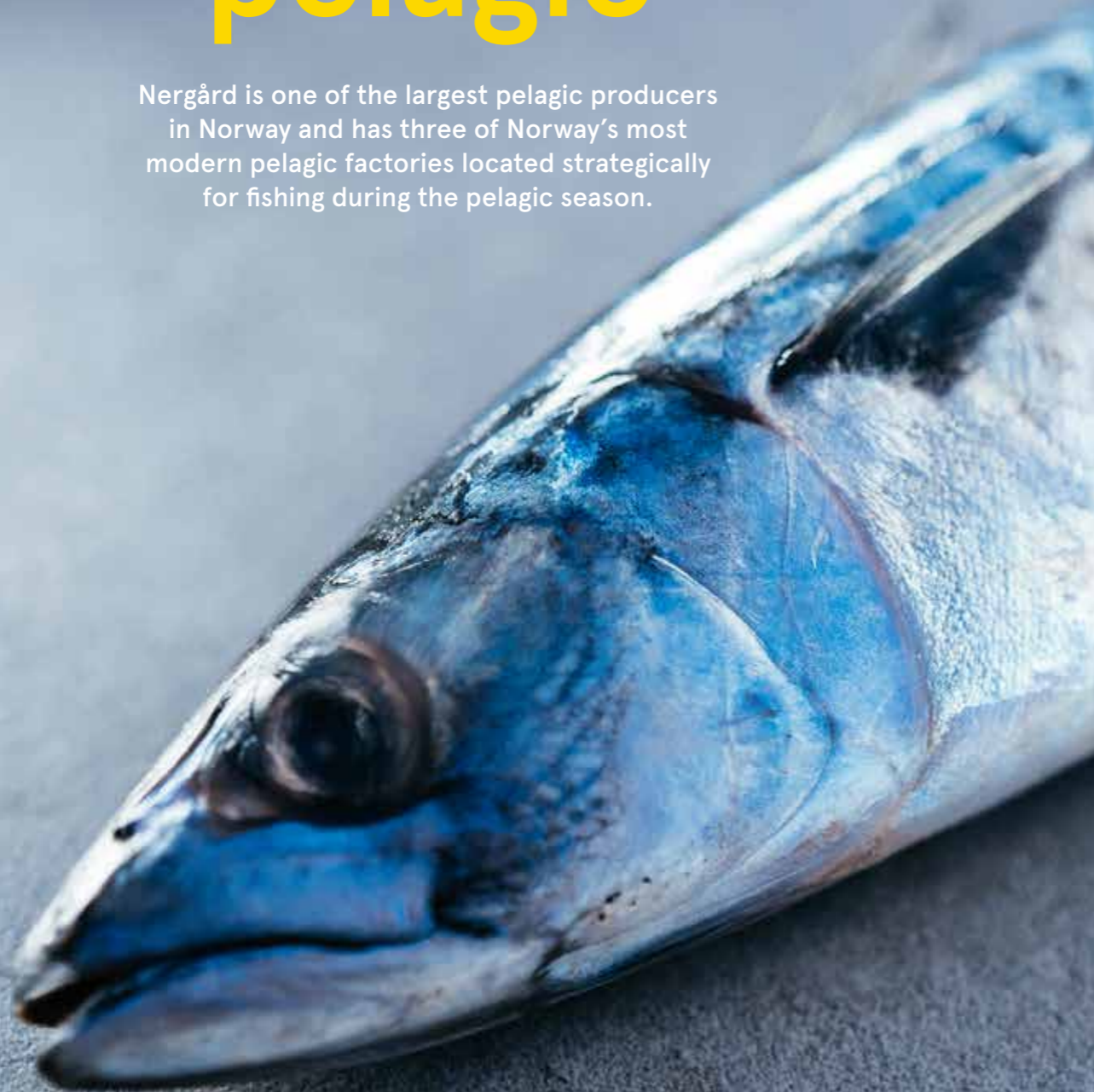
Both products are shipped in bulk by sea, not by land transport. We are certified by FEMAS and MarinTrust. The raw material (silage) is preserved with formic acid and requires no additives, resulting in clean and sustainable products.

Photo: Drone Nord



pelagic

Nergård is one of the largest pelagic producers in Norway and has three of Norway's most modern pelagic factories located strategically for fishing during the pelagic season.




PELAGIC

		CATEGORIES	PACKING TYPE	SEASON
→	Herring	<i>Clupea harengus</i>		
	Norwegian spring-spawning herring spawns in the southern Norwegian Sea and migrates north to feed in the Barents Sea. It's a versatile, nutritious fish enjoyed around the world—fresh, marinated, smoked, or preserved. We offer whole-round, fillets, flaps, as well as gilled and Matjes herring produced at our facility in Florø.	Whole-round, fillets and flaps	Standard 20 kg cartons, vacuum packed and buckets	September – February
→	Herring roe	<i>Clupea harengus</i>		
	Premium herring roe from the North Atlantic, harvested in season for peak freshness. Naturally rich in protein, omega-3s, and antioxidants. Perfect for sushi, toast, salads, eggs, and more. Sustainably sourced and frozen quickly to lock in quality.	Frozen	20 kg cartons	September – February
→	Capelin / capelin roe	<i>Mallotus villosus</i>		
	Capelin is a small pelagic fish found in the Barents Sea. It spawns along the coast before dying, and its population fluctuates greatly due to its short lifespan and variable recruitment. Capelin is eaten grilled or dried and its roe, known as masago, is commonly used as a garnish on sushi and other seafood dishes.	Whole-round female and or male, ocean run, roe	Standard 20 kg cartons and vacuum packed (roe)	February – March
→	Mackerel	<i>Scomber scombrus</i>		
	A flavorful and nutritious oily fish, Atlantic mackerel is rich in omega-3, vitamin B12, and complete protein. It is sustainably caught in the North Sea, Skagerrak, and Norwegian Sea. Its firm texture and high fat content make it ideal for grilling, smoking, canning, or fresh use. A healthy and versatile option for a wide range of seafood products.	Whole-round	Standard 20 kg cartons	June – January
→	Horse mackerel	<i>Trachurus trachurus</i>		
	Horse mackerel, rich in omega-3 and known for its light flavor, harvested from spring to summer for peak freshness. Versatile and nutritious, ideal for grilling, smoking, canning, or sushi. Sustainably sourced and processed under optimal conditions to ensure quality, freshness, and nutritional value.	Whole-round	20 kg cartons, fresh frozen	October – March

fresh & frozen

Nergård has several factories located in the North of Norway. Each of the factories has many small coastal vessels as suppliers of fresh fish. These vessels have a short way from the catching areas to the local factory so the fish is guaranteed to be fresh when packed and ready to be shipped out to the customers.

Photo: Merius Fiskum

 Cod <i>Gadus morhua</i>	CATEGORIES	PACKING TYPE	SEASON
Every winter, the traditional seasonal fishery for skrei takes place along the coast of Northern Norway. This natural migration offers access to some of the finest wild cod in the world. Sustainable management ensures a viable stock and a stable supply of high-quality fish.	Fresh fish	Packed in 10 kg and 20 kg polyboxes	Mainly Jan–April
	Fresh fillets	3 or 5 kg polyboxes	All year
	Fresh loins	3 kg, 5 kg box, 200–400 g, 400 g+	All year
	Single frozen fillets / loins	Vacuum packed, 3 x 140 g	All year
	Singelfrozen	Vacuum packed, 2 x 125 g	All year

FRESH & FROZEN

Saithe

Pollachius virens

Saithe is traditionally one of the most important fish caught in Northern Norway alongside cod. It remains popular today, both commercially and for sport.

CATEGORIES	PACKING TYPE	SEASON
Fresh fish	Packed in 10 kg and 20 kg polyboxes	May – Sept
Fresh loins	3 kg box, 150–300 g, 300 g+	All year
Singelfrozen loins	Vacuum packed, 2 x 150 g	All year
Singelfrozen portions / tails	Vacuum packed, 2 x 125 g, 3 x 125 g	All year

Haddock

Melanogrammus aeglefinus

Haddock is found on both sides of the North Atlantic and thrives in the cold waters off the coast of Norway. It is a popular food fish and is widely fished commercially.

CATEGORIES	PACKING TYPE	SEASON
Fresh fish	Packed in 10 kg and 20 kg polyboxes.	All year
Frozen	Palletainers	All year

OTHER FRESH FISH

Redfish

Sebastes norvegicus

The grading of redfish is -700 grams, 700 grams to 2 kg and 2 kg +.

Also, this fish is separated into fully iced fish for filleting in 20–25 kg, and quality fish for distribution in 10 kg polyboxes.

Halibut

Hippoglossus hippoglossus

Halibuts are graded as -4,5 kg head on and 4,5+ head off.

Normally, halibuts are rather big and in this case the grading 40 kg+ and 60+ head on is used. The smaller sizes are packed in 20 kg polyboxes and the larger ones are packed in containers. Generally a container is around 200 kg.

The season for fishing halibut is in April and then from September to December.

Greenland halibut

Reinhardtius hippoglossoides

Greenland halibuts gutted head off are graded as -1 kg, 1–2 kg, 2–3 kg and 3 kg+.

Greenland halibut is normally packed in 20 kg polyboxes.

The main season for fishing Greenland halibut is June and August.

headed & gutted

Nergård owns Norway's second largest trawler fleet, with quotas exceeding 35.000 tons of whitefish and prawns in 2025. This includes 28.200 tons of whitefish and a significant share of prawn. We supply both frozen-at-sea products and fresh fish, with most of the frozen catch delivered headed and gutted to ensure high quality and extended shelf life.



Cod

Gadus morhua

Cod is one of the most common and economically important marine fishes in Norway, and one of the best sea foods on the market, being a good source of protein, rich in vitamin B12 and selenium, with a healthy balance of sodium and potassium.

CATEGORIES

PACKING TYPE

SEASON

H&G frozen

Papersack

All year



Saithe

Pollachius virens

Saithe is both a pelagic and a demersal fish. It swims in shoals, which can be enormous in good habitats with abundance of food. Like other members of the cod family, saithe is an outstanding source of protein.

CATEGORIES

PACKING TYPE

SEASON

H&G frozen

Carton or sack

All year



Redfish

Sebastes mentella / Sebastes norvegicus

The Atlantic redfish and the deepwater redfish are both deep sea species of rockfish from the North Atlantic. They are considered good sea food, usually cooked fresh or salted. The redfish is a good source for protein, vitamin B12 and selenium.

CATEGORIES

PACKING TYPE

SEASON

H&G frozen

Papersack

Jan - Feb
May - June



Haddock

Melanogrammus aeglefinus

Lives at depths of between 40-300 m and is one of the most important sea foods in Norway. It is primarily an excellent source of protein. It also contains plenty of vitamin B12, pyridoxine and selenium and has a good balance of sodium and potassium.

CATEGORIES

PACKING TYPE

SEASON

H&G frozen

Papersack

All year



Greenland halibut

Reinhardtius hippoglossoides

This is an arctic species that prefers cold waters. It is an oily fish and is mostly sold smoked and sliced. The fat content of Greenland halibut varies; however, it provides a great amount of essential fatty acids alongside with vitamin D.

CATEGORIES

PACKING TYPE

SEASON

H&G frozen

Papersack

All year.
Occasionally
sold fresh in
summer.

OTHER H&G Bycatch of halibut, catfish and small amounts of other species.



Snow crab

Chionoecetes opilio

Produced at sea by partner-vessel "Tromsbas"

CATEGORIES

Cooked and frozen clusters

PACKING TYPE

20 lbs

SEASON

January - April



Photo: Norges sjømatråd/Studio DreyerHensley



Cold water prawns

Pandalus borealis

Cold water prawns develop their unique sweet taste in the pristine ice-cold waters of the Barents Sea. Our modern trawler fleet ensures the most effective production and supreme freshness produced according to the highest environmental standards.

CATEGORIES	PACKING TYPE	SEASON
Cooked Shell-on Frozen at Sea IQF	5 kg cartons 70/90, 90/120, 120/150, 150/180	March - Oct
Cooked Shell-on Frozen at Sea IQF	5 kg cartons 40/60, 60/80, 90/120	Jan - Feb
Cooked Shell-on Frozen at Sea IQF	21 kg nylon bag 120/170, 150/180, 130+	March - Oct
Raw block-frozen, antioxidant-treated	8 kg in laminated paper bag 90/120 og 120/150	Jan - Oct
Raw block-frozen	21 kg laminated paper bag 100-150, 150-200, 200-250, 250-300, 300+	Jan - Oct

Photo: Marius Flakum

saltfish

Nergård has several factories located in the area from Lofoten in the south to Finnmark in the north, producing saltfish of cod and saithe.



Photo: Marius Fiskum



➤ Cod

Gadus morhua

Cod has been salted and dried along the coast of Norway for centuries. The basic principles remain the same today. This being so, the success of this exceptional premium product is the result of out from our commitment to old traditions and high standards of fresh fish quality.

CATEGORIES	PACKING TYPE	SEASON
Salted	Pallets: 1000 kg / 500 kg Cartons: 25 kg / 50 kg	Main season January - April

➤ Saithe

Pollachius virens

Saithe is a mainstay of traditional Norwegian cuisine. Slightly grey in colour, the flesh of the saithe is firm and well suited for classical methods of conservation, such as drying, salting and smoking.

CATEGORIES	PACKING TYPE	SEASON
Salted, backbone in, backbone out.	Pallets: 1000 kg / 500 kg Cartons: 9 kg / 25 kg	All year



stockfish

Nergård factories in the Lofoten area and Finnmark produce stockfish naturally dried outside. The production of stockfish has its roots in old traditions. The raw material is caught right next to the production facilities.



Cod

Gadus morhua

CATEGORIES

Cod is widely sought after for its taste and delicious appearance. The flesh is moist and flaky when cooked, and bright white in color. It is well suited for drying.

Categorized into Prime, Second and A grade.

Prime grade stockfish include Ragno, Westre Magro (WM), Westre Demi Magro (WDM), Grand Premier (GP), Lub, Bremer (BR), Hollender (HO), Westre Courant (WC), Westre Ancona (WA), Westre Piccolo (WP).

Second grade stockfish include Italia Grande (IG), Italia Grande Magro (IGM), Italia Medio (IM), Italia Medio Magro (IMM), Italia Piccolo (IP).

A grade

Packed in 25 kg cartons, and in 45 kg and 50 kg bundles.



Saithe

Pollachius virens

CATEGORIES

In Norway, saithe has traditionally been a common source of food for the coastal population. In recent years it has gained popularity in a number of countries because it is a very robust resource and, therefore, readily available.

Saithe is sorted by length 20/40 cm, 30/50 cm, 50/70 cm, 70/+ cm.



Haddock

Melanogrammus aeglefinus

CATEGORIES

Haddock has clean white flesh that is quite firm when fresh, and it is often cooked similarly to cod. It does not respond well to salting, but is often preserved by drying and is also widely used in processed products.

Haddock is sorted by length 20/40 cm, 30/50 cm, 50/70 cm, 70/+ cm.



Tusk

Brosme brosme

CATEGORIES

Tusk is common in the deeper fjords of Norway, on the west coast and along the continental slope. It is most common at 200–500 meters depth. Tusk is a lean fish and a good source of protein. It also contains a lot of vitamin B12, in addition to riboflavin and folate.

Tusk is sorted by length 20/40 cm, 30/50 cm, 50/70 cm, 70/+ cm.

Cod liver oil	<i>Gadus morhua</i>	CATEGORIES	PACKING TYPE	SEASON
Produced at one of our factories. For medical use, high on A, D and E vitamins and omega-3.		Oil	Containers or tanker tucks	Jan – April
Cod backbones	<i>Gadus morhua</i>	CATEGORIES	PACKING TYPE	SEASON
From production of wet salted cod and filet production. For human consumption in specialized markets.		Frozen	Block	All year
Cod liver	<i>Gadus morhua</i>	CATEGORIES	PACKING TYPE	SEASON
Available in the “Skrei season” January – April. Available as fresh and frozen product.		Fresh or frozen	Styropor boxes or frozen in blocks	Jan – April
Cod roe	<i>Gadus morhua</i>	CATEGORIES	PACKING TYPE	SEASON
Sugar-salted or frozen in the “Skrei season”, January – April. For typical Scandinavian caviar production or paté products.		Sugar-salted or frozen	Barrels or block	Jan - April
		Fresh	Styropor boxes 5 kg	Jan - April
Cod milt	<i>Gadus morhua</i>	CATEGORIES	PACKING TYPE	SEASON
Packed and frozen in the “Skrei season”, January – April. For human consumption in specialized markets.		Frozen	Block	Jan – April
Lumpfish roe	<i>Cyclopterus lumpus</i>	CATEGORIES	PACKING TYPE	SEASON
Salted roe from our whitefish factories. Exclusive product of limited volumes.		Salted	Barrels	Feb – May
Cod tongues	<i>Gadus morhua</i>	CATEGORIES	PACKING TYPE	SEASON
From Skrei (cod), caught in the period January – April. Delicacy in some parts of the world.		Fresh	Styropor boxes 5 kg	Jan – April

Dried heads	<i>Gadus morhua</i>	CATEGORIES	PACKING TYPE	SEASON
From Skrei (cod), caught in the period January – April. Delicacy in some parts of the world.		Dried	Container	All year
White fish skin		CATEGORIES	PACKING TYPE	SEASON
By-product from filet production. For use in medical products or pet food.		Frozen	Block	All year



Please visit nergard.no
for our sales representatives





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Photo: Stein Eirik Simonsen

