



Kangamiut Seafood A/s

– taste of the ocean





Profile

Kangamiut Seafood A/S is a family owned company, which was founded in 1975 with the purpose of trading with frozen fish and shellfish from Greenland and other North Atlantic waters. Kangamiut Seafood A/S is one of the largest seafood exporters in Denmark.

The North Atlantic Ocean and Barents Sea are among the company's primary suppliers of fish and shellfish.

We have subsidiary companies in Denmark, England, France, Greenland, Iceland, Norway, Russia and China ensuring that we keep in touch with all parts of the European and overseas seafood markets.

Kangamiut Seafood A/S continually adapts to the market situation and offers new seafood products. We carry a wide range of products, and maintain a large number of suppliers and customers worldwide.



*"Kangamiut Seafood A/S
– a dynamic & reliable partner"*



Atlantic Cod

Product Description:	Wild caught, frozen at sea
Species:	Atlantic cod H/G Gadus Morhua
Origin:	Russia or Norway
Catching Area:	North Atlantic Ocean, FAO zone 27
Ingredients:	Atlantic cod, water (as ice glaze)
Glaze:	Natural glaze only
Frozen Shelf Life:	18 months
Packaging:	Carton or super sack
Grading:	300-500 gr. 500-1000 gr. 1000-2000 gr. 2000-3000 gr. 3000-5000 gr. +5000 gr.
Bacteriology:	Products are randomly lab tested

Cod is primarily caught by trawlers in the North Atlantic Ocean and Barents Sea.

The fish is produced and frozen on board the fishing vessel immediately after being caught, which secures superior quality. Cod is one of the most popular fish in the world.

The flesh of the cod is white with a firm texture. Cod is used for fresh or frozen fillets and dried.



Atlantic Haddock

Product Description:	Wild caught, frozen at sea haddock H/G
Species:	Melanogrammus Aeglefinus
Origin:	Russia or Norway
Catching Area:	North Atlantic Ocean, FAO zone 27
Ingredients:	Haddock, water (as ice glaze)
Glaze:	Natural glaze only
Frozen Shelf Life:	18 months
Packaging:	Carton or super sack
Grading:	300-500 gr. 500-1000 gr. 1000+ gr.
Bacteriology:	Products are randomly lab tested



Haddock is primarily caught by trawlers in the North Atlantic Ocean and Barents Sea.

Haddock has an excellent taste, and is mainly used for fillets.



Greenland Halibut

Product Description:	Wild caught, frozen Greenland halibut, jap-cut, tail off	
Species:	Reinhardtius Hippoglossoides	
Origin:	Greenland, Russia, Norway or Canada	
Catching Area:	North Atlantic Ocean, FAO zone 21 & 27	
Ingredients:	Greenland halibut, water (as ice glaze)	
Frozen Shelf Life:	18 or 24 months (depending on producer)	
Packaging:	Carton or super sack	
Grading:	300-500 gr.	500-1000 gr.
	1000-2000 gr.	2000-3000 gr.
	3000-5000 gr.	+5000 gr.
Bacteriology:	Products are randomly lab tested	

Kangamiut Seafood A/S also offers head-on products & halibut heads.



Greenland halibut is caught in the North Atlantic Ocean and Barents Sea.

The flesh of the halibut is white and has a firm texture.

Due to its high fat content, the Greenland halibut is widely used for smoking, but it is also very popular as fillets or steaks.





Pike Perch

Product Description:	Wild caught, frozen pike perch fillets, skin-on, scaled	
Species:	Stizostedion Lucioperca	
Origin:	Kazakhstan or Russia	
Catching Area:	Freshwater lakes and rivers, FAO zone 04 & 05	
Ingredients:	Pike perch, water (as ice glaze)	
Frozen Shelf Life:	18 or 24 months (depending on producer)	
Packaging:	Carton with inner bag	
Grading:	20-40 gr.	230-300 gr.
	40-70 gr.	300-500 gr.
	70-120 gr.	500-800 gr.
	120-170 gr.	800-1000 gr.
	170-230 gr.	
Bacteriology:	Products are randomly lab tested	

Kangamiut Seafood A/S also offers a variety of other freshwater fish.

The pike perch is a freshwater fish caught and produced in Kazakhstan.

Since the year 2000, pike perch has become increasingly popular.

Pike perch, with its tasty white flesh, is considered a delicacy throughout Europe.



King Crab

Product Description: Wild caught, IQF, king crab sections

Species: Paralithodes Camchaticus

Origin: Russia or Norway

Catching Area: North Atlantic Ocean, FAO zone 27

Ingredients: King Crab, water (as ice), salt

Frozen Shelf Life: 18 or 24 months
(depending on producer)

Packaging: Carton with inner bag

Grading: 500-700 gr.

700-900 gr.

900-1100 gr.

1100gr-1300 gr.

+1300 gr.

Bacteriology: Products are randomly lab tested

Kangamiut Seafood A/S also offers single legs & claws and king crab meat.



The king crab originates from the waters around Kamchatka in the Russian Far East. During the 1970s, however, it was released into the Barents Sea, where it thrives. Substantial quantities of king crab are now caught in the Barents Sea.

King crab is caught in large pots, cooked, brine-frozen and packed onboard the fishing vessels. King crab is the largest crab weighing up to 10 kg. The white tasty meat is considered a delicacy in many countries.





Scallops

Product Description: Wild caught, frozen scallops

Species: Chlamys Islandica

Origin: Russia

Catching Area: North East Atlantic Ocean,
FAO zone 27

Ingredients: Scallops, water (as ice glaze)

Frozen Shelf Life: 24 months

Pack Size: 15 kg net weight

Packaging: Carton with inner bag

Gradings: 20/30 pcs/lbs

30/40 pcs/lbs

40/60 pcs/lbs

Bacteriology: Products are randomly lab tested

Scallops are caught in the North Atlantic Ocean and Barents Sea.

The edible portion of the mussel is the white muscle.

Scallops are steamed, shucked, cleaned and frozen on board the fishing vessels. The meat is white with a sweet, delicate flavour.





Shell-on prawns

Product Description:	Wild caught, cooked and frozen at sea coldwater prawns	
Species:	Pandalus Borealis	
Origin:	Greenland, Norway or Canada	
Catching Area:	North Atlantic Ocean FAO zone 21 & 27	
Ingredients:	Coldwater prawns, water (as ice glaze), salt	
Frozen Shelf Life:	18 or 24 months (depending on producer)	
Packaging:	Carton with inner bag	
Grading:	40/60 pcs/kg	50/70 pcs/kg
	70/90 pcs/kg	80/100 pcs/kg
	90/120 pcs/kg	90/+ pcs/kg
	120/150 pcs/kg	120/+ pcs/kg
	150/180 pcs/kg	180/+ pcs/kg
Bacteriology:	Products are randomly lab tested	

Shell-on prawns are caught in the icy waters around Greenland and Canada. The prawns are produced either raw or cooked on board factory trawlers.

The prawns' growth in the cold unpolluted waters give them their famous delicious taste and firm texture.

Shell-on prawns are exported globally.



Peeled prawns

Product Description:	Cooked and peeled single and double frozen prawns	
Species:	Pandalus Borealis	
Origin:	Canada or Iceland	
Catching Area:	North Atlantic Ocean, FAO zone 21 & 27	
Ingredients:	Prawns, water (as ice glaze), salt	
Frozen Shelf Life:	18 or 24 months (depending on producer)	
Packaging:	Carton with inner bag	
Grading:	90/125 pcs/lbs	250/350 pcs/lbs
	U/150 pcs/lbs	300/500 pcs/lbs
	125/175 pcs/lbs	350/550 pcs/lbs
	100/200 pcs/lbs	500/800 pcs/lbs
	150/250 pcs/lbs	800+ pcs/lbs
	200/300 pcs/lbs	
Bacteriology:	Products are randomly lab tested	
Cooked & peeled prawns are sold by our subsidiary company Northcoast Seafoods A/S.		



The raw prawns are caught in the North Atlantic Ocean. The prawns are produced in factories located in Canada, Greenland, Iceland and Norway. The factories all maintain very high standards, and produce superior quality prawns. The factories produce both double-frozen and single-frozen prawns.

Our main suppliers from Canada primarily produce single-frozen prawns.







Accountability

Kangamiut Seafood's strategy is based on long term supplies of wild caught fish and seafood. The company continually focuses on sustainability and professional ethics.

In accordance with company code of conduct, we observe all current international quota requirements, as well as EU regulations regarding IUU.

"Profit with Consideration" is our philosophy for long-term profitable business with our suppliers and customers.

Kangamiut Seafood A/S advocates sustainable fishing practices, and we carefully monitor and maintain legality and traceability of our products.



Quality

Product quality is a decisive factor in selling fish and seafood products.

Kangamiut Seafood A/S provides our customers with fresh frozen high quality fish and seafood products. We work very closely with both our suppliers and customers in order to assure that our products are quality controlled according to customers' standards and requirements.

As part of our focus on quality assurance and traceability, we also offer consulting services with emphasis on process development and optimization.



Services

Providing our customers and suppliers with efficient and professional service is very important to us.

The employees of Kangamiut Seafood A/S have extensive experience in the seafood business. Our focus on continuing education and human resource development ensures that our employees always are among the most competent in the business, so we can provide our customers with the best and most professional service.

We strive to be one of the most service minded companies in the seafood business. Therefore, we work closely with both customers and suppliers in order to maintain and improve our high standards.

Company Details

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