Kangamiut Seafood A/S

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.
Profile

Kangamiut Seafood A/S is a privately owned company founded in 1975 with the purpose of trading frozen fish and shellfish from Greenland and other North Atlantic waters.

Small land based factories in Greenland and the Faroe Islands were among the company’s first suppliers. Later, at the beginning of the 1990s, Kangamiut Seafood A/S expanded its business areas to include Russian products, mainly cod and haddock.

The company now also produces and distributes finished products in cooperation with its affiliated companies throughout the world. The company offers a wide variety of globally sourced frozen fish and seafood.
“Kangamiut Seafood A/S – a dynamic & reliable partner”
# Atlantic Cod

Product Description: Wild caught, frozen at sea

Atlantic cod H/G

Species: Gadus Morhua

Origin: Russia/Norway/Greenland/the Faroe Islands

Catching Area: North Atlantic Ocean, FAO zone 27 & 21

Catching method: Trawl/long-line

Packaging: Carton or super sack

Grading: 500-1000 gr.  
1000-2000 gr.  
2000-3000 gr.  
3000-5000 gr.  
+5000 gr.

MSC certification: Kangamiut Seafood A/S offers both MSC and non-MSC certified Atlantic cod.

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Cod is primarily caught by trawlers and long-line 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 meat of the cod is white with a firm texture. Cod is used for fresh and frozen fillets as well as dried.
Atlantic Haddock

Product Description: Wild caught, frozen at sea haddock H/G
Species: Melanogrammus Aeglefinus
Origin: Russia / Norway / the Faroe Islands
Catching Area: North East Atlantic ocean, FAO zone 27
Catching method: Trawl/long-line
Packaging: Carton or super sack
Grading: 500-1000 gr.
1000+ gr.
MSC Certification: Kangamiut Seafood A/S offers both MSC and non-MSC certified Atlantic haddock.

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

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

<table>
<thead>
<tr>
<th>Product Description:</th>
<th>Wild caught, frozen Greenland halibut. Jap-cut, tail off, HGT, HOG, WR, heads/tails, filets</th>
</tr>
</thead>
<tbody>
<tr>
<td>Species:</td>
<td>Reinhardtius Hippoglossoides</td>
</tr>
<tr>
<td>Origin:</td>
<td>Greenland, Russia/ Norway /Canada/ the Faroe Islands/Spain/Portugal</td>
</tr>
<tr>
<td>Catching Area:</td>
<td>North Atlantic Ocean, FAO zone 21/27</td>
</tr>
<tr>
<td>Catching method:</td>
<td>Trawl / line caught/nets</td>
</tr>
<tr>
<td>Packaging:</td>
<td>Carton or super sack</td>
</tr>
</tbody>
</table>

Greenland halibut is caught in the North Atlantic Ocean and Barents Sea. The halibut is produced on board vessels in or land-based factories, primarily along the westcoast of Greenland.

The meat 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 is also very popular as fillets or steaks.

Greenland Halibut is sold by our subsidiary company North Atlantic Seafood A/S.
Pike Perch

Product Description: Wild caught, frozen pike perch fillets, skin-on, scaled, skinless, HOG scaled
Species: Stizostedion Lucioperca
Origin: Kazakhstan / Russia
Catching Area: Freshwater lakes and rivers
FAO zone 04/05
Packaging: Carton with inner bag
Grading: 20-40gr.
40-70gr.
70-120gr.
120-170gr.
170-230gr.
230-300gr.
300-500gr.
500-800gr.
800-1000gr.

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

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

Pike perch, with its tasty white meat, is considered a delicacy throughout Europe.
Perch Fillets

Product Description: Wild caught perch fillets, scaled skin-on
Species: Perca fluviatilis
Origin: Russia, Kazakhstan, Estonia
Catching Area: Inland waters FAO 04 & 05
Catching method: Trawls/ Nets
Packaging: 5kg Bulk
Grading:
- 6-10gr.
- 10-20gr.
- 20-40gr.
- 40-60gr.
- 60-80gr.
- +80gr.

Kangamiut Seafood A/S offers a wide range of freshwater species.

In addition to pike perch and perch, we offer: pike (Esox Lucius), catfish (Silurus Glanis), bream (Abramis Brama), asp (Aspius Aspius), roach (Rutilus Rutilus).

Product can be offered as whole round, head-on gutted, HG, fillets and cheeks.
Pelagic / Stock Fish / Fish Feed

Mackerel
Horse Mackerel
Blue Whiting
Herring
Tilapia
Pangasius
Croaker
Barracuda
Sardines
Sprats

Stock, dried fish from cod, saithe, tusk
Wet/dry salted fish
Fish meal
Fishfeed for tilapia, catfish, shrimp.

These products are sold by our subsidiary company DanMarin A/S

Address: Phone: +45 98 84 74 00
Bank: Spar Nord Bank A/S
Fax: +45 98 84 74 01
Web: www.danmarin.dk

Nordre Ringgade 5
P.O. Box 162
DK-9330 Dronninglund
Denmark
VAT No.: DK-36422068
IBAN No.: DKK: DK6690354583984777
USD: DK2290354583984793
EUR: DK4490354583984785

Skelagervej 15, P.O. Box 1038
DK-9100 Aalborg
DK-6200 Aabenraa

SWIFT-code: SPNODK22
USD: DK7380720009415226
EUR: DK5180720009415234
These products are sold by our subsidiary company.
Coldwater prawns

Product Description: Cooked and frozen wildcaught coldwater prawns
Species: Pandalus Borealis
Origin: Faroe Island and Canada
Catching Area: North West Atlantic – zone 21 / North East Atlantic – zone FAO 27
Ingredients: Coldwater prawns
Glaze: Natural glaze only, but can be glazed upon request.
Frozen Shelf Life: 18 or 24 months (depending on producer)
Packaging: Carton
Grading: 30/50 pcs / kg 40/60 pcs / kg
50/70 pcs / kg 60/80 pcs / kg
70/90 pcs / kg 80/100 pcs / kg
90/120 pcs / kg 90/130 pcs / kg
120/150 pcs / kg 120/+ pcs/kg
150/180 pcs / kg 180/+ pcs/kg
Accountability & Sustainability

Kangamiut Seafood’s strategy is based on stable long term supplies of fish and seafood. Therefore, we continually focus on sustainability and professional business ethics. The company advocates sustainable fishing practices and carefully monitors and maintains legality and full traceability for all our products – from producer to customer.

In accordance with the company code of conduct, we observe all current international quota requirements as well as all relevant legislation. Profit with consideration is our philosophy for long-term profitable business with all our suppliers, customers and business partners.

Kangamiut Seafood A/S is MSC certified as Chain of Custody supplier. Kangamiut Seafood A/S is therefore able to supply our customers with MSC certified products. Please contact our sales personnel for information about specific MSC products available.
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.
Kangamiut Seafood A/S is proud to present our dedicated employees.

The majority of our employees have worked for the company for many years, always with focus on providing our customers, suppliers and partners with the most efficient and professional service in the business.

We work closely with both customers and suppliers in order to maintain and improve our high standards.

Our employees’ extensive experience in the seafood business combined with our focus on human resource management and education, ensure that we can always offer our business partners competent service.
Company Details

Kangamiut Seafood A/S

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Web: www.kangamiut.com

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