











Food Safety

Consuming seafood sold by Sekkingstad and Skagerak Salmon shall be safe. Certified routines for controlling our own and sub-suppliers' production shall secure this.

Animal Welfare

Fish from Sekkingstad and Skagerak salmon shall be produced, transported and harvested with methods securing best possible welfare for the fish at any time.

Pollution

Fish from Sekkingstad and Skagerak Salmon shall be produced, transported, harvested and processed with methods that secure as little pollution as possible.

Sustainability

Fish from Sekkingstad and Skagerak Salmon shall be produced, transported, harvested and processed under best possible sustainable conditions. Renewable resources, and methods with low consumptions of energy shall be used whenever possible.



TRADITION AND INNOVATION







1923 Sekkingstad founded

1953 Expanded into imports and exports of seafood

1965 Expanded into farming of salmon and salmon trout

2011 Entrepreneur of the Year (Ernst & Young)

2012 Reopening value added processing at H112, main focus Pre-Rigor fillets

2015 Buying Skagerak Salmon A/S, Hirtshals, Denmark

2017 Sekkingstad AS/Skagerak salmon turnover exceeded 500 mill dollars

2017 Sold to 350 customer in 55 different countries

2017 40 suppliers, biggest one is 12%



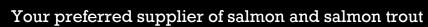
PRODUCTS From our factory in Norway, H-112 + DK





- Whole Salmon and Trout
- Pre-Rigor fillets
- Post-Rigor fillets
- Pre-Rigor loins
- Post-Rigor portions
- Bi-products

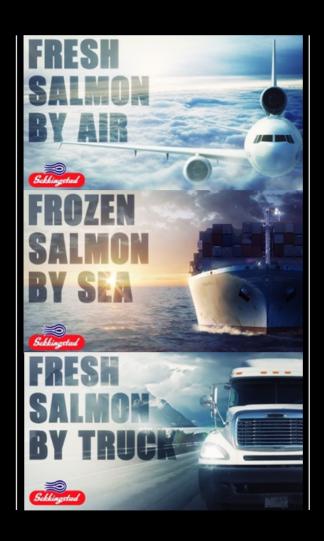






SALMON THROUGHOUT THE WORLD





TIME OF TRANSPORT FROM H-112

Padborg, Denmark	20 hours
London, UK	48 hours
Paris, France	35 hours
Barcelona, Spain	52 hours
Milan, Italy	60 hours
Tel Aviv, Israel	40 hours
Tehran, Iran	40 hours
Beijing, China	48 hours
Seoul, South Korea	32 hours
New York, USA	32 hours
Tokyo, Japan	48 hours
Mumbai. India	48 hours



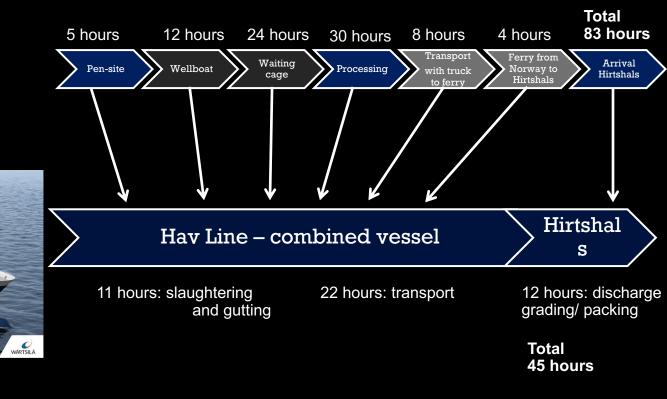


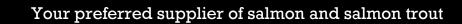


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Conventional method vs. The Hav Line method

Scenario with 1000 ton HOG from pen to customer in Hirtshals







INDIA



1,3 Billion



5,1 kg



3,7 kg



221 T



46 %



200+NOK































