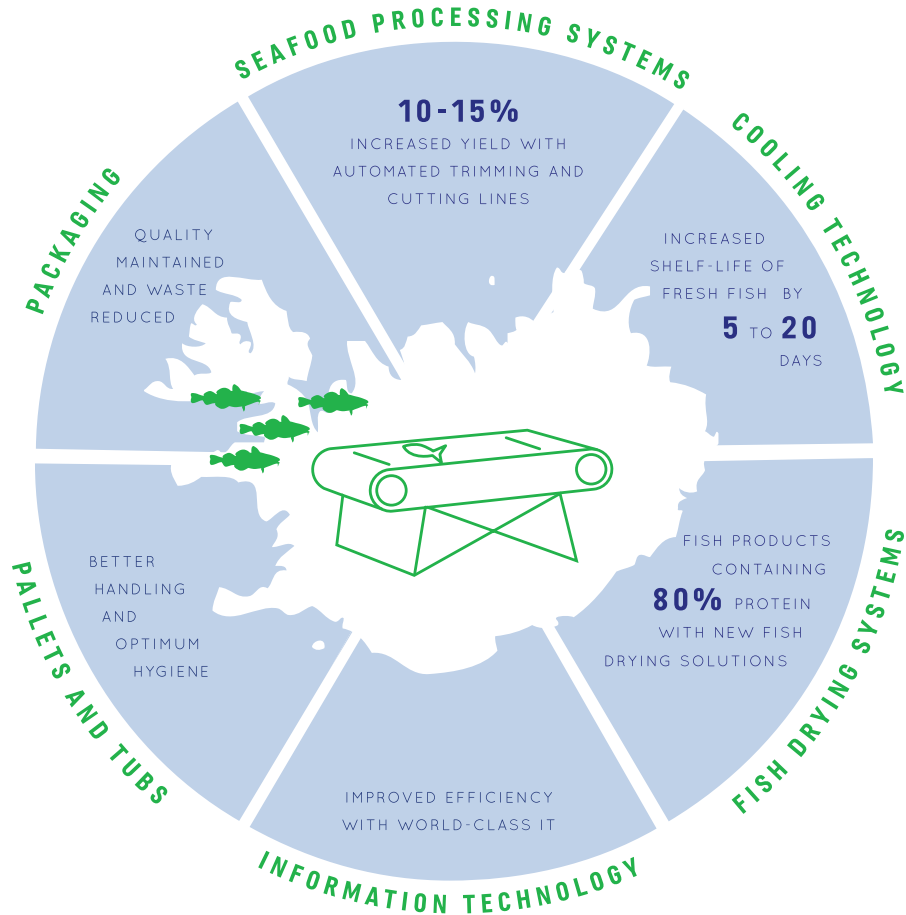


seafood

PROCESSING TECHNOLOGY



ICELAND FISH & SHIPS

ICELAND IS ALL ABOUT FISH AND SHIPS

Fish has always been a dependable source of nutrition in a country with harsh conditions and fishing has been a part of our history and traditions since Iceland was first settled. You might say it is a part of our DNA.

The Icelandic fish industry has a unique, competitive advantage. The tech-savvy island boasts of entrepreneurship, specialization, and cooperation that make it the Silicon Valley of whitefish.

A lot of effort has been put into building knowledge and growing the fishing industry of Iceland to its modern, mature state. Through responsible handling of fish stocks, the future of the industry is secured and a more robust economy is achieved.

The marine sector in Iceland is well known for its efficiency and progressive technology. This small economy has hundreds of companies specialized in servicing the fishing industry and the global food market at different levels of the value chain: from providing fresh seafood products to fishing gear, processing technology, logistics, and IT solutions.

Through a solid background in the fishing industry, Icelandic companies have become global leaders in their specific field and offer high-quality products, service and advice.

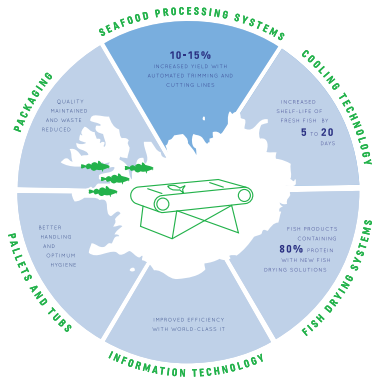
For more information please visit **www.iceland.is/trade-invest**



sjavarklasinn@sjavarklasinn.is



info@promoteiceland.is



SEAFOOD PROCESSING SYSTEMS

10 - 15% INCREASED YIELD WITH AUTOMATED TRIMMING AND CUTTING LINES

Constant progress is made in seafood processing systems and Icelandic innovation has led the way. New technology in processing systems has proven to be beneficial in many ways. Various improvements have been achieved, such as the processing of higher volumes, improved accuracy and quality, reduced need for manual trimming and systematic detailed information from processing lines. All these improvements result in an increased value of the products and reduced cost of production.

COMPANIES

3X TECHNOLOGY

3x.is

4FISH

4fish.is

BAADER ÍSLAND

baader.is

CURIO

curio.is

D-SAN

d-san.eu

EYJABLIKK

eyjablikk.is

FORMAX-PARALAMP

formax.is

HÉDINN

hedinn.is

KLAKI STÁLSMÍÐJA

klaki.is

MAREL

marel.com

MARTAK

martak.is

Á.M. SIGURÐSSON

mesa.is

OPTIMAL

optimal.is

RAF

rafehf.is

SKAGINN

skaginn.is

STYLE

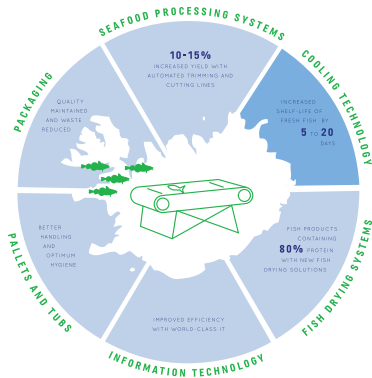
style.is

TRAUST

traust.is

VALKA

valka.is



COOLING TECHNOLOGY

INCREASED SHELF LIFE OF FRESH FISH BY 5 TO 20 DAYS

Appropriate cooling of seafood the entire way from the sea to the shelf is vital for quality and freshness. As Iceland is a remote island far away from its main export markets, Icelandic companies have put a lot of thought into the development of cooling lines and methods. Constant cooling ensures consistency in product quality and allows the seafood caught in Icelandic oceans to reach faraway markets in a perfect state.

COMPANIES

CONTROLANT

controlant.com

KÆLING

cooling.is

FROST

frost.is

FROSTMARK

frostmark.is

ÍSSEL

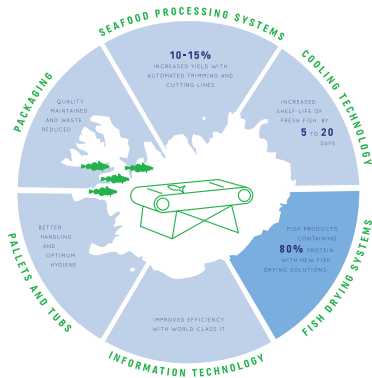
isgel.is

OPTIMAR ÍSLAND

optimar.is

THORICE

thorice.is



FISH DRYING SYSTEMS

FISH PRODUCTS CONTAINING 80% PROTEIN WITH NEW FISH DRYING SOLUTIONS

Dried fish is something of a household staple in Iceland. Traditionally fish was hung outside in windy places to slowly dry. Like in other areas of fish processing, methods have evolved and much more technology is involved. With newer methods fish is now dried in a matter of days instead of weeks, spoilage is non-existent and consistency in product quality is ensured.

The production of more affordable dried product has increased, particularly for dried heads and bones. Greater utilization of raw materials is achieved through the production of these products previously regarded as costly waste.

COMPANIES

FROSTMARK

frostmark.is

SAMEY

samey.is

TRAUST

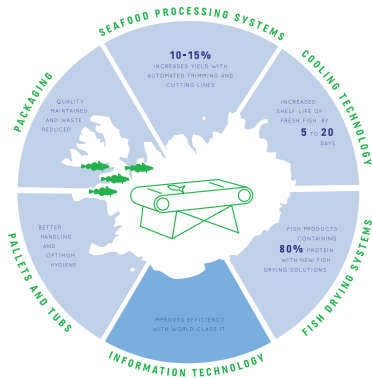
traust.is

OCEAN EXCELLENCE

oceanexcellence.is

SAMLEID

samleid.is



INFORMATION TECHNOLOGY

IMPROVED EFFICIENCY WITH WORLD-CLASS IT

Greater demand for fresh, quality raw material has led to changes in processing. To adapt to the demands, processing companies continually update their production lines with top of the line technology. Many recent improvements in efficiency and productivity stem from analyzing conventional methods with IT. Among these improvements are reduced oil use and less pollution, automated plans for logistics, new ways to prove the source of origin and traceability of seafood, and updated motorized ways of cutting and trimming with a greater yield.

COMPANIES

MARORKA

marorka.com

TRACKWELL

trackwell.com

MARPORT

marport.com

VAKI

vaki.is

SAMEY

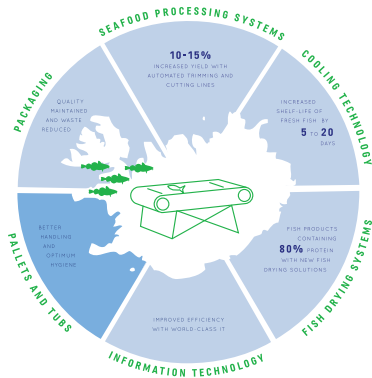
samey.is

WISE

wise.is

STJÖRNU ODDI

star-oddi.com



PALLETS AND TUBS

BETTER HANDLING AND OPTIMUM HYGIENE

Maintaining the quality of seafood with gentle and skillful handling is crucial when it comes to providing outstanding products. Icelandic fish tubs are designed to assure correct handling and hygiene, and the logistical challenges are solved with a system of interchangeable pallets and tubs. Shipping is optimized, ensuring smooth handling without the constant need of moving seafood between containers. Tub renewal needs are reduced by using durable materials that are also environmentally friendly.

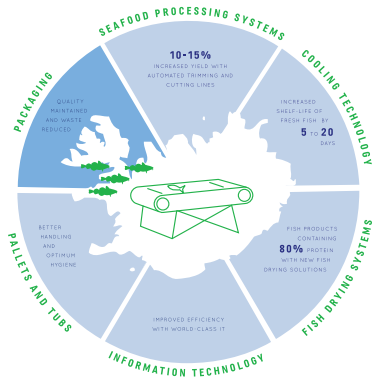
COMPANIES

BORGARPLAST

borgarplast.is

PROMENS

promens.is



PACKAGING

QUALITY MAINTAINED AND WASTE REDUCED

Packaging is crucial in the shipment of quality seafood, especially when the distance from production to markets abroad is far. With seafood comprising over 40% of product exports from Iceland, a number of packaging companies have specialized in delivering quality services and products to the seafood industry. Their compact boxes made of renewable materials mean reduced cost of storing and shipping seafood and less waste.

COMPANIES

BORGARPLAST

borgarplast.is

SAMHENTIR

samhentir.is

ODDI

oddi.is

SAMLEID

samleid.is

PLASTCO

plastco.is

HAMPIĐJAN GROUP

TrackWell

BORGARPLAST
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FROST

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