

Frozen salmon fillets



Superior taste without compromise

It is the unique flavour and firm texture that defines a Hiddenfjord salmon – fresh or frozen. Our salmon is processed, packed and quick-frozen within only three hours of harvesting, in order to meet our superior Hiddenfjord standards in taste, texture and colour. Our frozen fillets are produced to meet the specific requirements of each customer.

Maintain a storage temperature of -25°C to ensure optimal quality.

Thawing Instructions:

- Place the frozen fillets in a refrigerator at 0-4°C for 32 hours to thaw.
- Keep the fillets in their vacuum packaging throughout the thawing process to preserve freshness and prevent contamination.



No antibiotics,
no hormones,
non-GMO



Shelf life
24 months



3 hours from
harvest to
packaging



No compromise
on taste, texture,
colour



Ideal for catering,
sushi, smoking

Premium frozen salmon fillets

Species:	Atlantic Salmon (<i>Salmo salar</i>)
Origin:	Faroe Islands / FO 166
Specs:	Processed pre-rigor, scale off, pin bone in/out
Available sizes:	1.1-1.4 kg, 1.4-1.8 kg, 1.8-2.2 kg, 2.2-2.6 kg
Available trims:	B, D, E

Packaging info

Packaging type:	Individually vacuum packed
Box dimensions:	60 x 40 x 22 cm
Weight per box:	20 kg
Fillets per box:	10-15
Pallet size:	120 x 100 cm – 45 boxes per pallet

Trim E (skin off)

Front



IVP - Front



Back



IVP - Back



Certifications



BAP No.:
P10935 4-star



GlobalG.A.P. (GGN) No.:
4063061339980