



THE SUPREME TASTE OF NORLAX

Norlax is a traditional Danish smokehouse with a history going back to 1918, making us one of the oldest and most experienced producers of smoked fish in Europe.

Our smokehouse was founded 100 years ago and is located on the windy West Coast of Denmark.

For decades, we have specialised in the production of smoked salmon and ocean trout – both cold smoked and hot smoked.

We know what it takes to produce premium quality smoked fish – characterised by a delicate smoky flavour, nice texture and beautiful colour.

We only use raw materials of superior quality from audited and approved suppliers. When processing the fish, we only add sea salt and smoke from natural beechwood, to preserve the authentic taste and ensure a

product that is 100% natural, free from genetic modified ingredients, artificial additives and flavours.

We export over 90% of our production to major retailers and foodservice companies around the world.

With a total annual production capacity of approx. 4,000 metric tons, we are ready to supply large quantities at short notice. We are flexible and can deliver our smoked fish products in all imaginable pack sizes, from small retail packs to large foodservice packs.

As a testimony to the quality of our products, we hold a number of accreditations, including the BRC certification.





AS PART OF OUR COMPANY CULTURE, WE FOCUS ON QUALITY CONTROL AND LEADING TESTING STANDARDS:

- Extensive Internal Quality Analysis System with more than 180,000 annual analyses
- HACCP System and reaction procedures to intervene before a critical situation arises
- Total Quality Management System
- Supply Chain Management System – full traceability from sea to table
- Budgens Code of Good Manufacturing Practice System
- Government-approved onsite Listeria Analysis Programme based on positive release

ACCREDITATIONS:

- BRC (British Retail Consortium)
- BRC (British Retail Consortium) - Agents & Brokers certified
- MSC certified
- ASC certified
- Global Gap certified
- Australian Organic certified
- EU Organic certified
- Kosher certified





COLD SMOKED SALMON

Norlax Cold Smoked Salmon is produced following our century-old tradition of smoking fish.

Raw materials are meticulously sourced from selected, audited and approved suppliers. We are careful to preserve the original flavour by adding only sea salt and natural beechwood smoke. Thereby, we guarantee a product that is 100% natural. We do not add any artificial additives, flavours or GMO ingredients.

In addition to conventional Atlantic salmon (*Salmo salar*), we also offer:

- ASC/GLOBALG.A.P. certified Atlantic salmon (*Salmo salar*) from approved farms in Norway, Faroe Islands, Scotland and Iceland.
- Organic certified Atlantic salmon (*Salmo salar*) from

approved farms in Norway, Scotland and Ireland.

- MSC certified wild Sockeye and Keta salmon (*Oncorhynchus nerka* and *Oncorhynchus keta*) from Alaska and Canada.

Norlax Cold Smoked Salmon is available as pre-sliced and whole side, in all imaginable pack sizes: from small retail packs (50 g/approx. 2 oz.) up to large food service packs (4-5 kg/ approx. 8-11 lbs.).

We are ready to adapt our cold smoked salmon to meet specific customer requirements, e.g. in regard to salting and trimming. Norlax takes great pride in developing each single product in close collaboration with the customer.





COLD SMOKED OCEAN TROUT

Norlax Cold Smoked Ocean Trout is based on a century-old recipe where we add only sea salt and beechwood smoke to enhance the original flavour of the fish.

The ocean trout has a more deep-red colour, compared to salmon, and is often the preferred choice by chefs around the world because of its delicate flavour, colour and texture.

We source our ocean trout from selected and approved farms in Norway and Denmark. In line with our company philosophy, we do not add any artificial additives, flavours or GMO ingredients.

Norlax Cold Smoked Ocean Trout (*Oncorhynchus mykiss*) is also available as ASC certified from Danish Aquaculture.

We deliver our cold smoked ocean trout, pre-sliced and as whole sides, in all imaginable pack sizes: from small retail packs (50 g/ approx. 2 oz.) up to large food service packs (1-2 kg/ approx. 2-4 lbs.). We trim and salt as per customer specifications.

We are ready to adapt our cold smoked ocean trout to meet specific customer requirements and take great pride in developing each single product in close collaboration with the customer.





HOT SMOKED SALMON AND OCEAN TROUT

Norlax Hot Smoked Salmon and Hot Smoked Ocean Trout are both favourites among our customers.

The fish is gently smoked at high temperatures with beechwood to lock in the succulence and get that subtle sweetness and flaky texture.

The hot smoked fish is a healthy choice and an ideal companion to everyday hot and cold meals, like salads and pastas.

Norlax Hot Smoked Salmon and Ocean Trout are available in retail skin

packs and vacuum packs in all sizes for foodservice and gastronomy. The skin packs also come in a microwaveable version for consumer convenience.

Our hot smoked products are available in different flavours, of which the most popular are:

- Natural
- Pepper
- Tomato & Garlic
- Lemon & Chilli





COLD WATER PRAWNS

Species

Pandalus borealis, *Pandalus jordani* and *Pandalus montagui*

Product description

Norlax Cold Water Prawns are known for their fresh and sweet flavour, appealing colour and juicy texture.

The prawns are carefully sourced from approved suppliers in America, Canada

and Iceland, based on high standards of food safety and quality. Furthermore, the suppliers are all MSC certified to guarantee a sustainable and eco-friendly seafood product.

We offer both single frozen and double frozen prawns of sizes: small, medium and large. We are always ready to adapt our product to meet your specific needs.

SURIMI

Species

Produced from whitefish and real crabmeat

Product description

Norlax Luxury Surimi has the perfect balance of sweet crab flavour, juicy texture and natural flaking. The surimi is a supreme choice for a delicious shellfish salad or a seafood buffet.



We only use surimi from BRC approved suppliers and are happy to adjust our recipe to meet your specific requests.





FOOD INGREDIENTS

Norlax offers a strong selection of salmon and ocean trout ingredients. Our selection is based on years of experience in supplying food manufacturers around the world. We have worked closely with our customers, such as salad and sandwich manufactures, to create products that cater for their needs.

We want to give the consumer a supreme taste experience. As a standard, our fish products are free of Listeria, artificial additives and flavours, non-GMO and with low micro levels.

We always use high-quality raw materials, to bring out the best flavour, and comply with the highest standards of food safety.

Our range of food ingredients include:

- Cold smoked salmon and ocean trout cubes
- Cold smoked salmon and ocean trout trimmings
- Hot smoked salmon and ocean trout flakes
- Salmon scrap meat
- Ocean trout scrap meat

We produce our products in accordance with customer requirements.

We are always keen to develop new and innovative products in close cooperation with customers.

