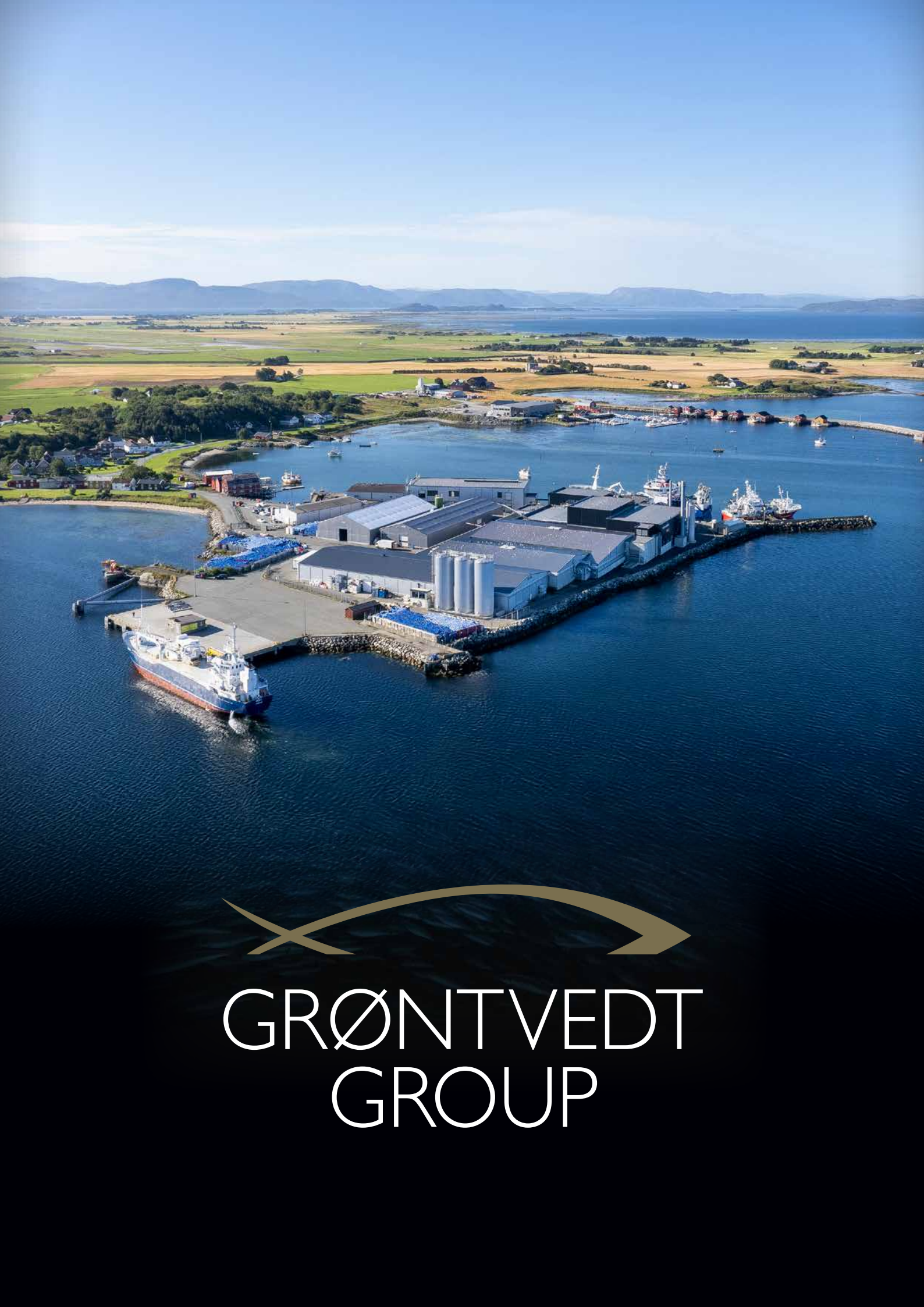




GRØNTVEDT
GROUP

Locations and facilities

Uthaug

Our landing factory for fresh raw material, with production 24/7 during the season. It appears today as one of the most modern and efficient factories in the industry.



Kråkvåg

The world's leading factory for processing of all types of mature products (naturally matured herring), with production all year around.



Brekstad Vestre

Our logistics center (14 000 m2 cold store), with storage space for approx. 250 000 barrels (20 000 tons) at (-2-4 C). Three storages were built in 2017/2018/2019.



Kladesholmen

A unique sense of raw material and the close customer relationships that only a family business can offer.

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www.kladesholmen.se





Calculate Carbon Footprint

pr. kg. of fish



If you scan the QR code, you will receive comprehensive information about fishing vessels technical details, satellite AIS, owners, catch/quotas and financial analysis for **Norway, Iceland, Scotland, Denmark and the Faroe Islands etc.**

Based on Big Data, we automatically calculate the Carbon Footprint
pr. kg. of fish - and you can get access to to it.

If you find this relevant, scan the QR code, and we will
be happy to send you a free trial.

fishfacts.com



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ABOUT US



Grøntvedt Pelagic is one of the world's leading pelagic companies specializing in herring products customized to customer preferences. We are a company of experience and have a strategic location close to the rich fishing grounds of the Northeast Atlantic.

For generations we have made our living from processing fish from healthy and viable fish stocks, and we take pride in preserving the finest fish from these waters and transform them into quality food products for distribution to customers worldwide. Our business is certified by MSC, and we aim to utilize 100% of all our raw materials.

Our by-products go to production of feed grade fishmeal and fishoil, and human grade protein meal- and oil processed by Grøntvedt Nutri. Our human grade omega-3 fish oil is processed by Grøntvedt Biotech.



Our history

Grøntvedt Pelagic AS was founded in 2001 after a merger between Grøntvedt Fisk AS and Grøntvedt & Co AS. The Pelagic house Grøntvedt and the Grøntvedt family has its roots in Kråkvåg, a small island located in Trondheimsfjorden, and we have been in the pelagic business since 1830. Today, the 6th generation CEO Mr. Bjørnar and his children, takes the family tradition into a new industrial future.



MARINE SOURCE

Species

Herring

The single most important fish in human history have always been herring. Herring have played a major role in historical and economic development dating back to the fourteenth century. Without herring, there would be far less life in and around the Atlantic Ocean.

Herring is a pelagic fish, which means it swims neither near the surface nor near the bottom and it migrates to many different locations during its lifecycle. Norway has always been in the forefront of harvesting the “silver of the sea” and the craftsmanship and knowledge has enabled us to ensure our products is of the highest quality possible.

The significance of herring can be found in many coastal cities of Norway where this specific species has developed viable and sustainable communities. For generations the herring season have created unity and safety.

Mackerel

In the cold, clear waters of the Norwegian coastline our mackerel has become a common and sought-after catch. It is referred to as “The tiger of the Sea” due to its distinctive shape and coloring. Its body is round and streamlined with a striking green and blue colour, and it has a tiger-like irregular cross bands along its back.

The Atlantic mackerel is caught during the autumn when their fat content is at its highest. Loaded with healthy omega-3, antioxidants and protein, this fast-swimming fish is known as a superfood. It will boost your metabolism and improve your health.

How the fish is caught

All fish which is supplied to Grøntvedt is harvested under a Norwegian fishing license and strict quota management control.

OUR PRODUCTS

It begins with our cold, clear waters - the perfect environment for the different species of fish. From our sustainable fishing practices that protect our shores, to our quality controls, put in place from fishery to fork, and of course, the delicious flavour in every bite. Every step in the process ensures the highest quality of fish products.

Grøntvedt Pelagic is one of the world's leading pelagic companies specializing in herring and mackerel products customized to customer preferences.



Marinated herring

Our customers have a wide variety of requests – from both skin and skinless herring fillets, to pieces or HC, salted and marinated herring to chopped and pickled herring or herring in the customer's own seasoning mixture.



Frozen herring and mackerel

Our quick freezing makes our product special; we call it premium pack. Our customers have a wide variety of requests – from skin and skinless fillets, to pieces or whole round – HC. We make it all.



Naturally matured herring

This is one of our top-quality products, labelled as "RESERVA" or "XO". This herring type has different sizes and fat content, and during the season we produce different varieties of HK (headless), salted, sugar salted, spiced, lightly sugar salted, "ala matjes herring".

The products are placed in barrels in storages with different temperature for maturing. After maturing, the herring is filleted and sorted into different sizes "by grading" according to customer preferences, placed in the brine recipe and delivered "just in time".



Roe

Also in this category the Grøntvedt Pelagic products are customized to customer needs. We offer frozen, loose salted herring roe, roe from fresh herring, rinsed in salted water, packed and blast frozen.



GRØNTVEDT VAP (VALUE-ADDED PRODUCTS)

Klädesholmen

In 2021, Grøntvedt Pelagic acquired the Swedish herring specialist Klädesholmen. A top modern production facility with unique herring tradition since 1594.

Located on the idyllic Swedish island of Klädesholmen and anchored in local traditions and old unique recipes, the company delivers quality herring products and unique taste experiences made from the finest ingredients.

Herring – The star of our business

At Klädesholmen we produce herring, caviar and spreads, and are best known for our good herring pickling. We manufacture a wide range of salted, spiced and marinated herring products. From classics such as Matjes herring, Onion herring and Mustard herring – obvious elements in the Swedish food tradition – and to new exciting flavors like Cajun herring and Blackcurrant. As a consumer you will find the products today under our brands Klädesholmen, Bråse and Alax.

Caviar & Fish spread

Our nice smoked caviar has received very positive criticism and was appointed by Göteborg Posten's Test Panel as the very best.

The caviar from Klädesholmen is a tasty accessory in many contexts such as egg and caviar sandwiches. A good and sustainable product that is a must in every refrigerator, at home, on the lake or in the picnic basket.

Seaweed Caviar

Our seaweed caviar is an imitation of lumpfish roe, made from seaweed. It is advantageously used in both hot and cold dishes as an ingredient and decoration. The natural dyes in the product do not discolour and are therefore well suited as a decoration on, for example, sandwich cakes and in salads.





GRØNTVEDT NUTRI

From fresh raw ingredients to first-class marine protein and minerals in seconds – the sustainable way.

Facilities

Our top modern facility was completed in 2020 and is the world's first fully integrated protein meal and oil plant. Grøntvedt Nutri is placed at the same location as our main provider of raw material, Grøntvedt Pelagic.

Our strategic location enables us to produce fishmeal and fish oil from fresh chilled raw materials within minutes. The reduced transportation ensures a unique and exceptionally high quality in addition to reducing environmental emission.

Our innovative production process with an integrated MVR system enables us to reuse heat generated from our different components within the facility resulting in an eco-friendly and sustainable production of marine protein and minerals.

Our process

All fishmeal and fish oil from Grøntvedt Nutri undergo a unique and sustainable production process to provide fresh raw materials of the highest quality.

Our production is ecological, fully integrated and based on fresh pelagic raw material delivered directly from Grøntvedt Pelagic. In addition, our production has undergone a strict and comprehensive program to ensure approval for human consumption.

Our products

Nutri Fresh Natural Fishmeal

Nutri Fresh Natural Herring and Nutri Fresh Natural Mackerel

Our special ecological quality fishmeal is produced from 100% fresh, chilled raw materials from herring and mackerel. We only use natural anti-oxidant to stabilize the fishmeal, and fishmeal made from herring and mackerel has a very high nutritional content.

This is superior fishmeal with a high content of proteins and minerals, in addition it also has high protein digestibility making our fishmeal perfect for use in animal and fish feed.

Nutri Fresh Natural Fish oils

Nutri Fresh Natural Herring oil and Nutri Fresh Natural Mackerel oil

These are ecological, unrefined high-quality crude fish oil made from 100 % chilled fresh raw materials from herring and mackerel. Our efficient production with high hygienic standard gives a clean fresh product with a very low content of free fatty acids. Natural antioxidant is added according to customer requirements.

Our production takes place in our top modern production plant, with a high technical and hygienic standard. All quality procedures are in accordance with HACCP principles.

Product Applications

Nutri Fresh Natural Herring Oil / Mackerel Oil are crucial elements in the composition of an energy-rich feed. The oils strengthen the fat tissue properties as a flavour binder- and ensures an optimal and tasty feed product.



GRØNTVEDT BIOTECH

About us

Grøntvedt Biotech is a part of Grøntvedt Group. The Grøntvedt family has a long history within the pelagic industry, dating back to the 1830s. Today, it is the 7th generation paving the way into the pelagic future.

From landing and production in Grøntvedt Pelagic, to utilizing the trimmings into fishmeal and fish oil in Grøntvedt Nutri, to raffinating high-quality herring and mackerel oil for human consumption in Grøntvedt Biotech – we do it all in the same location.

This unique value chain makes Grøntvedt Biotech at the forefront of producing herring and mackerel oil of exceptional high quality. We are proud to be a part of the World's first fully integrated pelagic company which utilize 100% of the raw material in an efficient and environmentally friendly way.



Key facts

- **Immediate processing**
 - From fish to oil within 30 minutes
- **100% tracability**
 - From shelves to sea
- **High on cetoleic acid**
 - Which boosts EPA + DHA production in human liver cells
- **Pure Norwegian (North Atlantic) Herring and Mackerel**
 - From traditional and sustainable Norwegian fisheries





TECHNOLOGY

The process

Our unique production process can transform the fish into oil in less than 30 minutes from leaving the boat. This ensures a high-quality oil throughout the entire production process. After initial production, the oil is refined to remove unwanted components such as free fatty acids, pigments, contaminants, and other substances that can create fishy flavor or other unwanted flavors or odors from the oil.



TRACEABILITY

We understand that customers like to know where their fish come from and how it's been handled. That's why we put everything you'd need to know about Norwegian herring and mackerel on the label.

Through a catch certificate we can trace the boat all the way to the fishing field. It's a vital part of our seafood management process that strengthens consumer confidence in the reliability of Norwegian herring and mackerel.

The requirement for certification means that from catch to caterer, fish can be tracked and managed through the supply chain. It's a pioneering and comprehensive tracing system, and one that helps to ensure our industry remains sustainable.





SUSTAINABILITY

Grøntvedt Group are committed to the UN Sustainable Development Goals:



Good health and well-being

Grøntvedt Biotech produces and sells sustainable marine ingredients which promotes better health and wellbeing for the global population.



Life below water

We ensure that our marine raw materials are harvested in a sustainable way under strict quota regulations.



Responsible consumption and production

We produce our products in a responsible way with very low carbon footprint.



Industry, innovation and infrastructure

We are planning a new state of the art production facility which will contribute to employment and new infrastructure in our local area.

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Alekto AS leverer produksjonsutstyr for tørre og våte prosesser og har lang erfaring med valg av riktig utstyr fra gode leverandører.

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Bare snakk med oss!

www.bjugn-sparebank.no

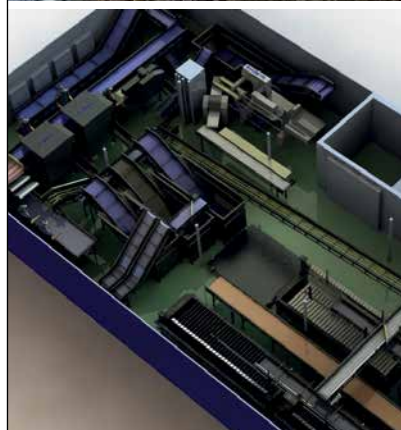


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