Normar Seafood

PRODUCT CATALOGUE 2026

Norwegian **Fish**

Salmon · Trout · Cod · Halibut
Clipfish & stockfish
Fresh & frozen

Normar Seafood
Ullavikvegen 39, Sykkylven, Norway
velle@normarseafood.no · +47 465 00 735

SEAFOOD FROM NORWAY



Whole salmon

Atlantic salmon (*Salmo salar*) · Origin: Norway

Whole Norwegian farmed Atlantic salmon with head on. Available in conventional and organic quality and in four size classes. Ingredients: salmon. Allergen: fish.

Product	Specification	Storage	Packing
Whole salmon, organic	Organically farmed salmon, head on. Variable weight.	Fresh, 0–4 °C	20 kg box
Whole salmon 2–3 kg	Head on. 2–3 kg per fish. Farmed in Norway.	Fresh, 0–4 °C	10 kg box
Whole salmon 3–4 kg	Head on. 3–4 kg per fish. Farmed in Norway.	Fresh, 0–4 °C	10 kg box
Whole salmon 4–5 kg	Head on. 4–5 kg per fish. Farmed in Norway.	Fresh, 0–4 °C	5 kg foam box
Whole salmon 6–7+ kg	Head on. 6–7 kg and above per fish. Farmed in Norway.	Fresh, 0–4 °C	On request

Sold per kg, variable weight. Frozen whole salmon available on request.

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Salmon fillet

Atlantic salmon (*Salmo salar*) · Farmed · Origin: Norway

Fillets of Norwegian Atlantic salmon, available fresh or super-frozen in all standard trims from A to F. All fillets are graded Superior quality. Ingredients: salmon. Allergen: fish.

Product	Trim	Fillet size	Storage
Salmon fillet, fresh	A–F trim	0.4–3 kg	Fresh
Salmon fillet, frozen	A–F trim	0.4–3 kg	Frozen, below −18 °C

Packing: branded box, vacuum bag, shatterpack or bulk.
Shelf life (frozen): 18 or 24 months from production.
Trim guide available on request.

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Salmon portions

Atlantic salmon (*Salmo salar*) · Farmed · Origin: Norway

Portions of Norwegian Atlantic salmon cut from D- and E-trim fillets, available fresh or super-frozen. All portions are graded Superior quality. Ingredients: salmon. Allergen: fish.

Product	Trim	Portion size	Storage
Salmon portions, fresh	D–E trim	4 / 6 / 8 / 10 oz	Fresh
Salmon portions, frozen	D–E trim	4 / 6 / 8 / 10 oz	Frozen, below −18 °C

4 / 6 / 8 / 10 oz ≈ 115 / 170 / 225 / 285 g.

Packing: 10 lb box, individually vacuum packed (IVP) or chain-packed, shatterpack or bulk.

Shelf life (frozen): 18 or 24 months from production.

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Salmon heads & skin

Atlantic salmon (*Salmo salar*) · Farmed · Origin: Norway

By-products from the processing of Norwegian salmon, frozen and packed in carton with blue plastic wrap.

Product	Specification	Size	Packing
Salmon heads	V-cut heads	400 g– / 400 g+	10 or 20 kg carton
Salmon skin	Skin with brown meat removed	From 2–8 kg salmon	10 or 20 kg carton

Storage: frozen, below –18 °C.

Shelf life: 18 or 24 months from production.

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Norwegian trout

Trout (*Oncorhynchus mykiss*) · Origin: Norway

Whole Norwegian farmed trout with deep red flesh, 2–3 kg per fish.
Ingredients: trout. Allergen: fish.

Product	Specification	Storage	Packing
Whole trout 2–3 kg	Whole fish, 2–3 kg. Farmed in Norway.	Fresh, 0–4 °C	5 kg box

Sold per kg, variable weight. Other sizes and product forms on request.

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Cod

Wild-caught Atlantic cod (*Gadus morhua*) · Northeast Atlantic, FAO 27 · Origin: Norway

Whole Atlantic cod, fresh and frozen. During the winter fishery we also supply fresh skrei (wild-caught spawning cod), cod roe and cod tongues. Other fresh fish can be supplied in smaller volumes during the rest of the year.

Product	Season	Storage	Size
Whole cod	All year	Fresh / Frozen	On request
Skrei, whole	Winter	Fresh	On request
Cod roe	Winter	Fresh	On request
Cod tongues	Winter	Fresh	On request
Other fresh fish	All year	Fresh	Small volumes



Whole cod



Cod tongues



Roe

Norwegian fish roe · Origin: Norway

Fish roe from Norwegian fisheries and producers. Cod roe is supplied fresh during the winter fishery. Species, grade and packing according to customer requirements.

Product	Season	Storage	Packing
Cod roe	Winter	Fresh	On request
Roe, other species	On request	Fresh / Frozen	On request

Specifications and availability confirmed with each order.

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Herring

Atlantic herring (*Clupea harengus*) · Northeast Atlantic · Origin: Norway

Whole round Norwegian spring spawning herring, a highly migratory stock distributed throughout large parts of the North-East Atlantic. Frozen and jumble packed.

Product	Size	Packing	Season
Herring, whole round	200 g–	20 kg carton	Jan–Mar · Sep–Dec
Herring, whole round	200–300 g	20 kg carton	Jan–Mar · Sep–Dec
Herring, whole round	300 g+	20 kg carton	Jan–Mar · Sep–Dec
Herring, whole round	350 g+	20 kg carton	Jan–Mar · Sep–Dec
Herring, whole round	400 g+	20 kg carton	Jan–Mar · Sep–Dec

Fat content (whole round): Jan 12–16% · Feb 8–12% · Mar 7–9% · Sep 18–22% · Oct 16–20% · Nov 14–17% · Dec 15–16%.
Jumble packed, frozen.

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Mackerel

Atlantic mackerel (*Scomber scombrus*) · Northeast Atlantic · Origin: Norway

Whole round Norwegian mackerel, graded into weight classes according to customer and market requirements. Frozen, jumble packed or hand laid.

Product	Size	Packing	Season
Mackerel, whole round	150–250 g	10 or 20 kg carton	Jan–Feb · May–Nov
Mackerel, whole round	200–400 g	10 or 20 kg carton	Jan–Feb · May–Nov
Mackerel, whole round	250–400 g	10 or 20 kg carton	Jan–Feb · May–Nov
Mackerel, whole round	300–500 g	10 or 20 kg carton	Jan–Feb · May–Nov
Mackerel, whole round	400–600 g	10 or 20 kg carton	Jan–Feb · May–Nov
Mackerel, whole round	600 g+	10 or 20 kg carton	Jan–Feb · May–Nov

Fat content (whole round): Jan 18–22% · Feb 16–20% · Jun 20–24% · Aug–Nov 28–31%.
Jumble packed or hand laid, frozen.

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Wild-caught fish

Wild-caught · North Sea and North Atlantic Ocean · Frozen at sea

We supply fish from sustainable resources in the North Sea and North Atlantic Ocean. Once caught, the fresh fish is immediately processed and frozen at sea. We provide quality reports prior to shipments. All species are wild-caught; sizes on request.



Blue whiting
Micromesistius poutassou
Wild-caught · Size on request



Haddock
Melanogrammus aeglefinus
Wild-caught · Size on request



Greenland halibut
Reinhardtius hippoglossoides
Wild-caught · Size on request



Redfish
Sebastes spp.
Wild-caught · Size on request



Saithe
Pollachius virens
Wild-caught · Size on request



Hake
Merluccius merluccius
Wild-caught · Size on request



Atlantic cod



Tusk



Pacific cod



Saithe



Ling

Norwegian Clipfish

Dried salted whitefish · Origin: Norway

The fish is bled, gutted, headed and split, with approx. 2/3 of the backbone removed, then washed, fully salted and dried. Clipfish is produced mainly during winter and spring, for export to Spain, Portugal and other international markets.

Product	Species	Processing	Size
Dried salted Atlantic cod	*Gadus morhua*	Salted & dried	On request
Dried salted tusk	*Brosme brosme*	Salted & dried	On request
Dried salted Pacific cod	*Gadus macrocephalus*	Salted & dried	On request
Dried salted saithe	*Pollachius virens*	Salted & dried	On request
Dried salted ling	*Molva molva*	Salted & dried	On request

Sizes, grades and packing on request.

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Apama

Cod, saithe and haddock · Origin: Norway

Artificially dried heads, backbones, collarbones, necks and cuts of Norwegian whitefish.

Product	Species	Size
Cod heads	Cod	On request
Saithe heads	Saithe	On request
Haddock heads, collarbones on	Haddock	On request
Cod backbone from filleting	Cod	On request
Cod collarbone	Cod	On request
Cod neck	Cod	On request
Cut A – cod cuts without skin	Cod	On request

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Stockfish

Atlantic cod (*Gadus morhua*) · Northeast Atlantic, FAO 27 · Origin: Norway

Cod dried naturally outdoors on wooden racks through the Norwegian winter and spring — no additives, only wind and cold air.

Product	Species	Drying	Size
Stockfish, whole	Cod	Naturally dried	On request



Drying racks

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Contact

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Phone	**+47 465 00 735**

Product specifications, sizes, packing, minimum order quantities and delivery terms (Incoterms) are confirmed with each order. Certificates and product documentation are available on request.