



## ARCTIC COLD WATER SEAFOOD

## Trout

(ONCORHYNCHUS MYKISS)

Norwegian fjord trout is farmed in the untainted, ice-cold Norwegian fjords where seawater meets fresh meltwater from the glaciers and snow. In terms of production, trout represents only 5 per cent of the total production of salmon. It is known for its marbled, deep red flesh and a clean, rich flavor. The product can be served raw or cooked.

There are several varieties of trout. Freshwater trout and sea trout are referred to as common trout and are related to Atlantic salmon. The trout farmed in Norway is steelhead trout.

Norwegian Fjord Trout is well known for its superb quality and has become a favorite amongst chefs all over the world. Fjord trout is more sensitive to high temperatures than Norwegian salmon and is therefore perfect for raw, marinated and lightly cooked dishes.

## Product details

### AVAILABILITY AND SIZES

#### Standard:

- Fresh – Head On Guttled
- Frozen – Head On Guttled or Head Off Guttled

#### Grading:

- Superior and Ordinary quality

#### Size range:

- Fresh – 3-4kg / 4-5kg
- Frozen – 2-3kg / 3-4kg / 4-5kg (Head On Guttled),
- Frozen – 1,8-2,7kg / 2,7-3,6kg / 3,6-4,5kg (Head Off Guttled)

#### By products:

- Bellies, Heads, Backbones, Bits and Pieces

### PACK WEIGHT

#### Fresh:

- 20-25kg Styrofoam box

#### Frozen:

- 20-25kg Cardboard box



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