



ARCTIC
COLD WATER
SEAFOOD

FROM ARCTIC SEAS, WE BRING YOU THE BEST SEAFOOD COLD WATER HAS TO OFFER.

Arctic Coldwater Seafood was founded in 2014 on the promise of bringing the freshest seafood ingredients from sea-to-table to restaurants and consumers, underpinned by an end-to-end supply chain that emphasizes well managed sustainability.



arcticseafood.sg





Arctic Shrimp

Cold Water Shrimp

(PANDALUS BOREALIS)

Cold Water Shrimp live at depths of up to 1,300 meters. Allowed to grow slowly, they are harvested after five to eight years, while they are at maximum quality. They are caught wild and frozen on board the fishing vessel in order to preserve their delicate flavour.

Cold Water Shrimp are mildly sweet to taste with tender yet firm, succulent meat. As the preferred choice for chefs due to flavour and texture, Cold Water Shrimp are an excellent source of protein. They are low in fat and high in omega-3 fatty acids, vitamin B12, zinc, iodine, phosphorous, potassium, selenium and iron.



AVAILABILITY AND SIZES	
Frozen: Fresh	Frozen: Cooked
<ul style="list-style-type: none">• 3L (40/47)• 2L (47/55)• LA (55/65)• L (65/80)• M (80/100)	<ul style="list-style-type: none">• 40/60• 50/70• 70/90• 80/100• 90/120• 120+, 150+• 180+, 200+• 250+
We can also provide RAW industrial shrimps.	
PACK WEIGHT	
<ul style="list-style-type: none">• 1 kg• 5 kg Contact Boiled Freezing or IQF	
STORAGE	
12 months at -25°C	
PREPARATION	
Thaw in fridge	
IDEAL FOR	
Sushi, Sashimi, Salads, Plain, cooked	
ALSO KNOWN AS	
<ul style="list-style-type: none">• Ama Ebi• Deep Water Shrimp• Greenland Shrimp• Northern Shrimp• Pink Shrimp• Sweet Shrimp• 甜虾 (Tián xi a⁻)	

Botan Ebi

(PANDALUS HYPsinotus)

The Botan Ebi is distinguished by its mottled reddish-brown colour. It has white patches on its lower head and tail, along with a prominent ridge or hump on the head.

With 17 to 21 spines running down the head and snout, the Botan Ebi is the largest of its kind. It can grow to lengths of up to seven inches (19 cm), excluding the antennae.

The Botan Ebi is delicately flavoured and ideal for barbecues and the grill.



AVAILABILITY AND SIZES	
Frozen: Fresh	Frozen: Cooked
<ul style="list-style-type: none">• BLll (18 and less)• BLl (18/24)• BL (24/32)• BM (32/40)• BMS (40/48)	<ul style="list-style-type: none">• BLll (18 and less)• BLl (18/24)• BL (24/32)• BM (32/40)• BMS (40/48)
PACK WEIGHT	
<ul style="list-style-type: none">• 2kg Air Blast Freezing or Boiled Freezing	
ALSO KNOWN AS	
<ul style="list-style-type: none">• Coonstripe Shrimp• Humpback Shrimp• Jumbo Sweet Shrimp• King Shrimp• 牡丹虾 (Mudan xia)	

WE CAN ALSO PROVIDE:

Flexet Pandalid Shrimp

(PANDALUS GONIURUS)

PACK WEIGHT
<ul style="list-style-type: none">• 1 kg Contact Boiled Freezing
Spiny Lebbeid Shrimp
(LEBBEUS GROENLANDICUS)
PACK WEIGHT
<ul style="list-style-type: none">• 1kg• 5kg Contact Boiled Freezing or IQF



Arctic Charr

(SALVELINUS ALPINUS)

A top notch seafood item in premium seafood restaurants and retailers. It is a member of the salmon family with a very high Omega-3 content. Arctic Charr is a species which is native to the Arctic and other colder regions of the northern hemisphere.

Arctic Charr is the healthiest and most sustainable fish we have available. Farmed and caught fresh in Iceland, it is extremely versatile for use in the kitchen.



Fresh Arctic Charr fillets

AVAILABILITY AND SIZES

Fresh / Frozen: Skin on, Pin bone out

Sizes: 300-500gr / 10-20oz

PACK WEIGHT

10 kg boxes
20 kg boxes

Whole Arctic Charr

AVAILABILITY

Fresh / Frozen: Head on / Gutted

1,0-1,8kg / 2-4lbs

Color of 28 plus Roche guaranteed

PACK WEIGHT

10 kg boxes
20 kg boxes

**WE SOURCE OUR
SEAFOOD FROM
THE WILDEST AND
COLDEST SEAS.
THIS IS WHY OUR
CATCH TASTES SO
FRESH.**



Premium Smoked Products

Arctic Cold Water Seafood works with Drågen Smokehouse, a small company that traditionally smokes the highest quality of Norwegian salmon and trout. Surrounded by wild and beautiful scenery, Drågen Smokehouse uses locally grown juniper wood, herbs and sea salt. Their fish are farmed and harvested fresh from the North Sea then processed by hand within 24 hours of leaving the sea. Drågen Smokehouse is Debio certified for ecological production.



Ekological Smoked Trout

AVAILABILITY

Fillets

PACK WEIGHT

Individually packed

Smoked Trout

AVAILABILITY

Fillets

PACK WEIGHT

Individually packed



Arctic Crab

Wild caught Red King Crab and Snow Crabs from the Norwegian Seas.

We source our Red King Crab directly from the Norwegian Sea. Caught wild, they are butchered, cleaned and quality inspected before being sized graded.

The Snow Crabs we offer are fresh from the cold waters of the Barents Sea in Norway. The crabs are produced in clusters, whole round or live.

Red King Crab

(PARALITHODES CAMTSCHATICUS)

AVAILABILITY AND SIZES

- Frozen: Raw
- Frozen: Cooked
- Live

- S (300g)
- M (300-500g)
- L (500-700g)
- L2 (700-900g)
- L3 (900-1100g)
- L4 (1100g+)

PACK WEIGHT

5 – 20 kg cartons

ALSO KNOWN AS

- Kamchatka Crab
- Alaskan King Crab

Snow Crab

(CHIONOECETES OPILIO)

AVAILABILITY AND SIZES

- Frozen: Raw
- Frozen: Cooked

- M (3-5oz)
- L (5-8 oz)
- 2L (8 up)
- 3L (8-10oz)
- 4L (10 up)

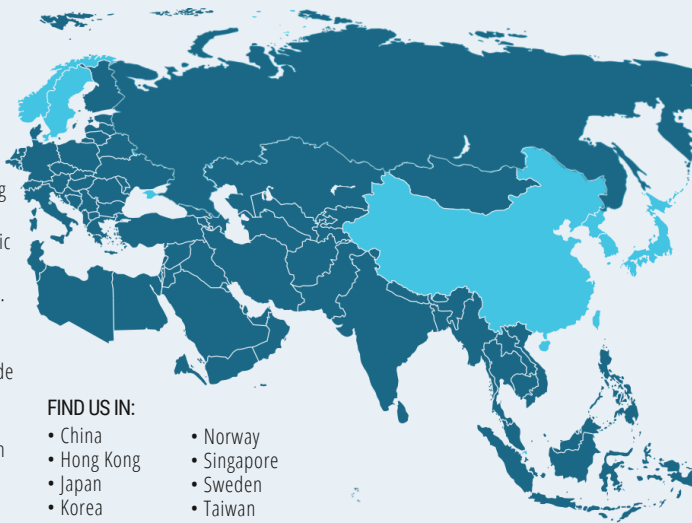
PACK WEIGHT

5 – 20 kg cartons

Markets We Serve

Buying choices and consumption preferences can influence fishing patterns in the long run. By focusing on a low carbon footprint and minimum environment impact, Arctic Coldwater Seafood supports a sustainable and scalable ecosystem.

Please see the map on the right for countries where we currently provide sustainably sourced, fresh arctic seafood produce. We can supply to other countries on request.



FIND US IN:

- China
- Hong Kong
- Japan
- Korea
- Norway
- Singapore
- Sweden
- Taiwan

CONTACT US

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