

The logo for NORA SEAFOOD is centered in the upper half of the image. It features the word "NORA" in a large, white, serif font. To the left of the "N" is a stylized white wave icon. Below "NORA" is the word "SEAFOOD" in a smaller, white, sans-serif font.

NORA

SEAFOOD


The background of the entire image is a photograph of a winter landscape. In the foreground, there is a body of water with numerous ice floes. In the middle ground, there are snow-covered mountains. The sky is dark blue with a vibrant green aurora borealis visible in the upper half.

NORASEAFOOD.COM



WHAT IS NORA SEAFOOD ALL ABOUT?





Nora Seafood is an innovational seafood product company, based in Ísafjörður, a small town in the Westfjords of Iceland. Our products are mainly caught and farmed in the nearby fjords and fishing grounds. We follow strict quality standard of purchase, we commission the fishing of, or produce products that fulfil these standards. We market and sell our products and to customers all around the world, servicing restaurants, canteens and hotels.

Icelandic seafood products are among the most sustainable in the world and we guarantee that we always deliver products of the highest available quality. Our product range includes fresh, frozen and live seafood handpicked by our diver.

Our selection follows the seasons so we can be sure that we always offer the best available products. For example we focus on getting the best cod roes in the beginning of winter, when the first male lumpfish are caught in early spring we prepare for the fishing of female lumpfish, and so on, throughout the year.

We purchase our products straight from boats and the fish market in Ísafjörður. What we can't buy directly from producers in the area, we acquire through our contracting producers. We work closely with two producers that process the products we hand pick, following our quality standards. We only work with producers that we know and trust, as we often ask for special cuts and processing of our products, requiring highly skilled fish processing.



FRESH FARMED PRODUCTS


Weight





Preparation


Season



OCEAN TROUT




Oncorhynchus mykiss

-  2-3 / 3-4 kg.
-  Fillets & whole fish
-  All seasons



ARCTIC CHAR




Salvelinus alpinus

-  1-2 / 2-3 kg.
-  Fillets & whole fish
-  All seasons



ATLANTIC SALMON




Salmo salar

-  4-5 / 5-6 / 6+ kg.
-  Fillets & whole fish
-  All seasons



DOVER SOLE

Solea senegalensis

-  600+ gr.
-  Whole fish
-  All seasons



LIVE SEAFOOD


Weight


Preperation


Season



SEA URCHINS

Strongylocentrotus droebachiensis

 -



Live fresh
August-April



MAHOGANY CLAMS

Arctica islandica

 -



Live fresh
All seasons



SCALLOPS

Chlamys Islandica

 -



Live fresh
All seasons



HORSE MUSSELS

Modiolus modiolus

 -



Live fresh
All seasons



TRUFFLE SEAWEED

Polysiphonia lanosa

 -



Live fresh
All seasons



SUGAR KELP

Laminaria saccharina

 -



Live fresh
All seasons



FRESH WILD PRODUCTS


Weight





Preparation


Season



ATLANTIC COD




Gadus morhua

-  1-8+ kg.
-  H/G, portions & loins
-  All seasons



HADDOCK




Melanogrammus aeglefinus

-  0.5-2+ kg.
-  Fillets, portions & loins
-  All seasons



FLOUNDER




Pleuronectes platessa

-  0.4-1+ kg.
-  WR & fillets
-  All seasons



RED FISH




Sebastes marinus

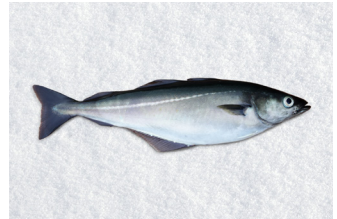
-  0.3-2+ kg.
-  WR, H/G & fillets
-  All seasons



ARCTIC WOLFFISH




Anarhichas lupus

-  1-3+ kg.
-  H/G & fillets
-  All seasons



SAITHE




Pollachius virens

-  1-8+ kg.
-  H/G & fillets
-  All seasons



GREENLAND HALIBUT




Reinhardtius hippoglossoides

-  1-2+ kg.
-  H/G & fillets
-  All seasons



LEMON SOLE




Microstomus kitt

-  400-800+ gr.
-  WR & fillets
-  All seasons



MONKFISH

Lophius piscatorius

-  2-4+ kg.
-  Tails
-  All seasons

FISH ROE & CAVIAR





Weight


Preparation


Season






ATLANTIC SALMON CAVIAR

-  –
-  Fresh & frozen
-  All seasons






COD ROE

-  200–400/400–800/800+ gr.
-  Fresh & frozen
-  February–March



LUMPFISH ROE

Cyclopterus lumpus

-  –
-  Fresh, frozen & in brine
-  March–May

FROZEN PRODUCTS


Weight





Preparation


Season



MACKEREL W/R




Scomber scombrus

-  200/400–400/600/600+ gr.
-  Landfrozen
-  August–October



HERRING W/R




300/500, 400/600 gr.

-  300/500, 400/600 gr.
-  Landfrozen
-  August–October



LUMPFISH

Cyclopterus lumpus

-  1-2/2–3 kg.
-  Landfrozen
-  March–May



@NORASEAFOOD