

OUR HISTORY

QUALITY

2 COMPANIES, DIFFERENT EXPERTISE, SAME PASSION

Scandic Salmon in Lemvig, Denmark do the selection, cutting, smoking and gently packing and Argo Seafood makes the marketing and sales of a variety of high-end quality salmon products. With years of experience in the processing of products to customers around the world, the owners of the companies are no newcomers to the industry.

All enquiries will be treated seriously and swiftly irrespective of the size of the customer.

We target our quality improvement process to exceed our customers' expectations. Our daily application of our quality management system is supported by a detailed program that meets the high demands of our clients. The products can be traced all the way from breeding, processing, over packaging and until delivery. When you receive our products, you can rest assured that what you receive satisfies your requirements for high food safety, which is an imperative for good and safe co-operation.

A complete and reliable cooling chain is essential for long durability and optimal freshness. You can count on our products being, always stored and transported in accordance with the recommended storing conditions.



TRADITIONAL NORTHERN SMOKING IS WHAT WE BELIEVE IN

The dedication to our smoking process is evident.
Using only superior quality of salmon, sea salt and the finest beech wood, we always reach the perfect delicate flavor that our customers prefer.
The method is known by many, we just strive to do it with excellence.

PRODUCT LINE

We market a range of well-known products and thought-through sizes and cuttings. We are happy to develop unique solutions together with our customers. We are also a supplier of High End Private label products. We continuously develop new products that match the demand of even the most quality-conscious customers.



PRODUCTS

Whether you are a purchasing for retail, foodservice, or catering, we are sure that you will find a product that suits your need.

PLEASE SEE A VARIETY FROM OUR SALMON RANGE BELOW

For further details, please contact us.

06



Premium Smoked Norwegian salmon packed on board, and vacuumpacked in foil of choice.

- The use of this product is many, would fit for a buffet or a simple salad.

















Product units per carton cartons per pallet 100g slices 15 168

Product units per carton cartons per pallet 200 g slices 10 168 Product units per carton cartons per pallet 500 g slices 20 52 Product units per carton cartons per pallet

Whole side 10 52

Product units per carton cartons per pallet Sliced side

side Product 10 units per carton 52 cartons per pallet Rope side 10 52





Vertical slices for your convenience, made from fully trimmed side.



Product units per carton cartons per pallet

Side in slice 10 52



Skin on, skinless, frozen or fresh.





Juicy, tasteful and versatile product, that fits many dishes.















Product units per carton cartons per pallet

Portion naturel 10 168

Portion with pepper Product units per carton cartons per pallet

10 168

Portion with Cajun Product units per carton 168 cartons per pallet

Product units per carton cartons per pallet **Portions**

Product units per carton cartons per pallet C trim side

Product units per carton cartons per pallet D trim side 52



Fits Board Size Foil Size 100g to 250g 170 x 210 mm 200 x 255 mm

Fits Board Size Foil Size 1300g to 500g 170 x 440 mm 215 x 475 mm Fits Board Size Foil Size 600g to 1600g 190 x 550 mm 235 x 640 mm

Fits Board Size Foil Size 100g to 250g 170 x 210 mm 200 x 255 mm

Fits Board Size Foil Size

170 x 215 x

300g to 500g 170 x 440 mm 215 x 475 mm

Fits Board Size Foil Size 600g to 1600g 190 x 550 mm 235 x 640 mm UNITED AS ONE -





CONTACT

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