



THE TASTE
OF NORWAY



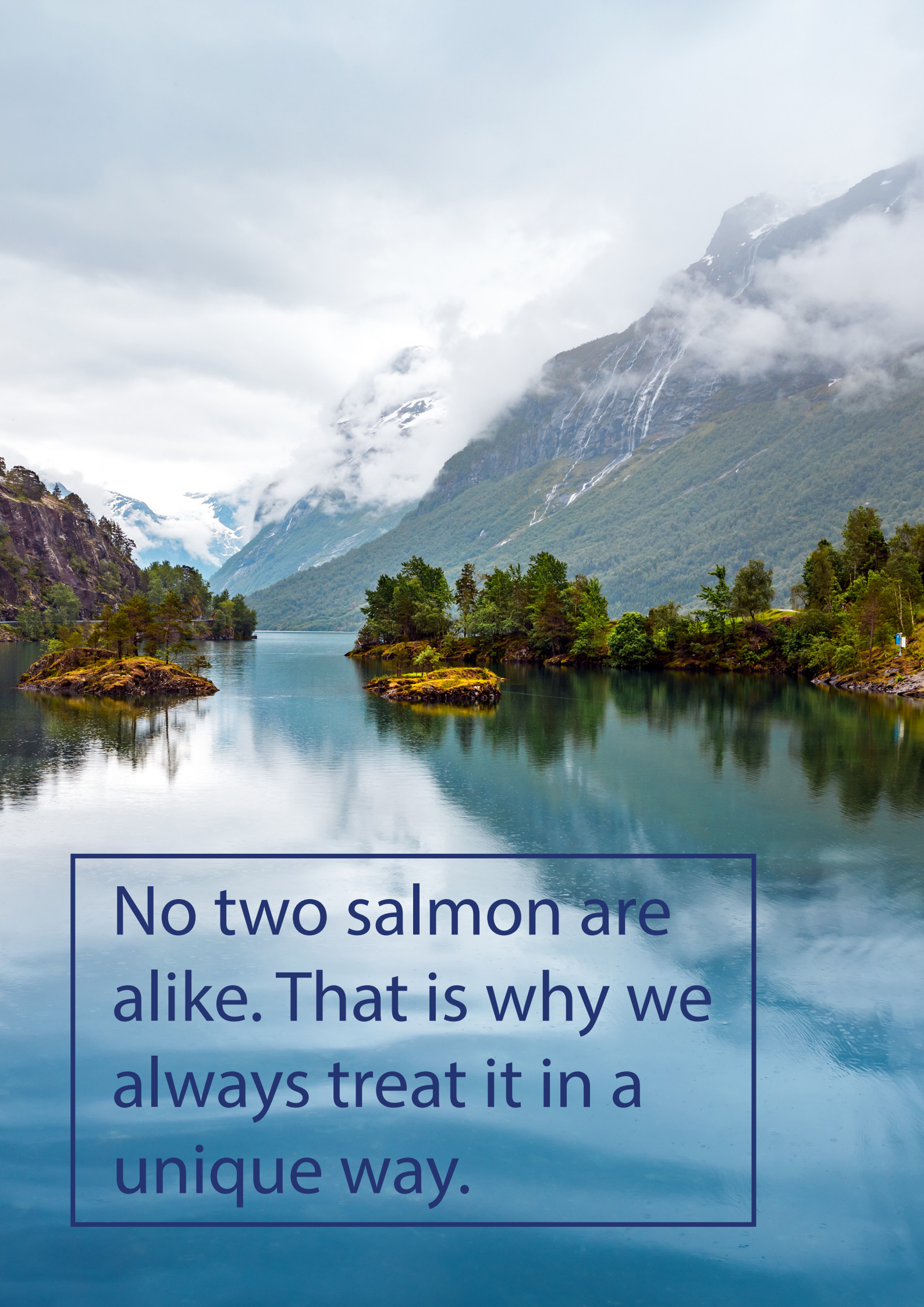


WITH AN EMPHASIS ON THE HIGHEST QUALITY

The company Hitra Salmon Ltd. is located on Hitra Island at the Atlantic Norwegian Sea, 125 km from the city of Trondheim. This island is known as the cradle of modern industrial fish farming, which dates back to the early 1970s when the Grøntvedt brothers put 20,000 salmon smolt into a basic pen which is considered to be the first salmon farm in the World.

The Hitra Salmon brand of superior Norwegian seafood is primarily based on Atlantic salmon (*Salmo salar*), farmed in the clean and cold waters of the Norwegian Atlantic Ocean. Salmon of the highest quality is processed and smoked by hand according to traditional recipes. This is done by premier production methods and under the strictest hygiene standards with a continuous quality control regime. Therefore, the Hitra Salmon brand feels differently, smells differently and above all, tastes differently.

The company also processes and trades the seafood species of White fish, e.g. Atlantic Cod (*Gadus morhua*), and Pelagic fish, e.g. Atlantic Mackerel (*Scombrus*), as well as live King Crab and Shellfish.



No two salmon are alike. That is why we always treat it in a unique way.

GRAVED SALMON



The fine slices of marinated salmon are tender and juicy. Traditionally hand-graved according to old Norwegian recipes. A real classic!

Nutritions

- Energy 290 kcal
- Fat 22.9 g
- Saturated fat 2.8 g
- Carbohydrates 0.5 g
- of which sugar 0.5 g
- Protein 20.0 g
- Salt 2.7 g

Ingredients

- Salmon
- salt
- Sugar
- Dill
- Smoke
- Allergen : Fish

NAJADE SALMON



In mythology, freshwater nymphs are known as naiads. Here, they are better known as smoked Graved salmon. The fillet is first processed as Graved salmon and then smoked according to our recipes.

Nutritions

- Energy 290 kcal
- Fat 22.9 g
- Saturated fat 2.8 g
- Carbohydrates 0.5 g
- of which sugar 0.5 g
- Protein 20.0 g
- Salt 2.7 g

Ingredients

- Salmon
- salt
- Sugar
- Dill
- Smoke
- Allergen : Fish

PEPPER SALMON



Hot-smoked peppered salmon is a very popular delicacy. The fillet is firm and juicy. The aromatic pepper is a delight to the eye on the hot smoked salmon.

Nutritions

- Energy 232 kcal
- Fat 13.28 g
- Saturated fat 3.0 g
- Carbohydrates <0.5 g
- of which sugar <0.5 g
- Protein 25.0 g
- Salt 4.21 g

Ingredients

- Salmon
- salt
- Pepper mixture
- Smoke
- Allergen : Fish

SALMON FILET



The Norwegian coast is one of the most fish-rich areas in the world. Norwegian Atlantic salmon is popular all over the world and is a quality product. Its great flavour and many cooking options are highly appreciated by all salmon lovers.

Nutritions

- Energy 206 kcal
- Fat 14.0 g
- saturated fat 1.9 g
- Protein 19.9 g
- Salt 0.1 g

Ingredients

- Fresh salmon fillet
- Allergen: Fish

SMOKED SALMON



The salmon fillets are trimmed by hand, salted, washed, dried and prepared for finishing in the smokehouse, where they are carefully smoked by craftsmen using beech wood.

Nutritions

- Energy 235 kcal
- Fat 15.7 g
- Saturated fat 2.5 g
- Carbohydrates 0.5 g
- of which sugar 0.5 g
- Protein 21.8 g
- Salt 4.21 g

Ingredients

- salmon
- salt
- sugar
- smoke
- Allergen: Fish

SMOKED TROUT



Sea trout grow in the fjords of Norway. Here, ice-cold seawater mixes with glacier-clear fresh water from the mountains. The low salt content gives the trout a mild flavour. The sea trout is processed and hand-packed in an elaborate way.

Nutritions

- Energy 225 kcal
- Fat 14.0 g
- Saturated fat 2.5 g
- Protein 24.0 g
- Salt 3.5 g

Ingredients

- Sea trout
- Salt
- Sugar
- Smoke
- Allergen : Fish

NORWAY LOBSTERS



Norway lobsters, also known as **Langoustine** or **Crayfish** , are an exquisite delicacy from the sea. These impressive crustaceans are characterised by their impressive size and distinctive taste.

Nutritions

Energy: 94 kcal

Protein: 19.6 g

Fat: 1,3 g

SALMON NATURAL PORTIONS



The Norwegian coast is one of the most fish-rich areas in the world. Norwegian Atlantic salmon is popular all over the world and is a quality product. Its great flavour and many cooking options are highly appreciated by all salmon lovers.

Nutritions:

- Energy 206 kcal
- Fat 14.0 g
- saturated fat 1.9 g
- Protein 19.9 g
- Salt 0.1 g

Ingredients:

- Salmon portions
- Allergen: Fish

ATLANTIC MACKEREL



Norwegian mackerel with its distinct tiger stripes is the juiciest mackerel, because it is caught from a sustainable stock when the quality is at its best in the cold, clear waters of Norway.

Nutritions:

- Energy 279 kcal
- Fat 23.0 g
- saturated fat 4.9 g
- Protein 17.9 g
- Salt 0.1 g

Ingredients:

- Mackerel
- Allergen: Fish

HADDOCK



Norwegian haddock is perfect for a healthy, easy dinner, and is the perfect fish to explore a whole world of flavours.

Nutritions:

- Energy 78 kcal
- Fat 0 g
- saturated fat 0 g
- Protein 19.4 g
- Salt 0.1 g

Ingredients:

- Haddock
- Allergen: Fish

COD



Norway wouldn't be the country it is today were it not for a single fish - it all started with cod. Norwegian cod with its natural taste is a versatile, healthy and trustworthy choice for the whole family. It is harvested in a sustainable way in the cold, clear Norwegian waters.

Nutritions:

- Energy 85 kcal
- Fat 0.5 g
- saturated fat 0.1 g
- Protein 20.0 g
- Salt 0.2 g

Ingredients:

- Cod
- Allergen: Fish

HERRING



Norwegian herring is a delicious healthy fish with rich flavour, perfect for at tasty snack or traditional meal. It is harvested in the cold, clear waters of Norway when the quality is at its best.

Nutritions:

- Energy 179 kcal
- Fat 12.1 g
- saturated fat 2.5 g
- Protein 17.4 g
- Salt 0.2 g

Ingredients:

- Herring
- Allergen: Fish

FJORD TROUT



Norwegian fjord trout has a pure and fresh flavour. The firm and velvety texture and beautiful marbling make it perfect for raw, marinated and lightly cooked dishes. It is slightly more sensitive to heat compared to Norwegian salmon, but treat it right and you are in for a delicious meal.

Nutritions:

- Energy 110 kcal
- Fat 3.3 g
- saturated fat 0.5 g
- Protein 20 g
- Salt 0.1 g

Ingredients:

- Fjord trout
- Allergen: Fish



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