



salmon




the norwegian way

DISCOVER THE SUPERFOOD WITH
LOFOTEN SEAFOOD CENTER

WINTER SEASON SEPTEMBER / APRIL
SUMMER SEASON MAY / AUGUST

Monday-Friday / 10:00am-06:00pm

Salmon from Norway, quality and properties of a Northern orangey-red treasure



OUR COUNTRY was built on its seafood industry. Our farming methods, our expansive distribution network and our sustainable attitude to ocean-farmed salmon, enable us to deliver a high-quality product to more than 100 countries.

OUR CULTURE, PAST & FUTURE. We are a nation build on seafood. For us, aquaculture is not just about the past, it's how we're planning the future too. Our politics, technology, infrastructure and research allow us to harness the resources of the sea in a sustainable way.

FOOD & SAFE. To ensure food safety, the Norway seafood industry is thoroughly monitored and controlled by a number of institutions. The Norwegian government's monitoring programs confirm that it is safe to eat farmed salmon.

THE HIGHEST QUALITY OF LOFOTEN SEAFOOD PRODUCTS
Quality, health and taste are principles we represent that guarantee natural products without any use of preservatives.

DISCOVER THE **LOFOTEN SEAFOOD MODEL OF SUSTAINABILITY** THAT MAKES OUR SALMON AQUACULTURE AND PRODUCTION RECOGNIZED WORLDWIDE.

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Group visits: please contact us for booking

