VAÐHORN
EST. 1973

Product Specification

Date
28.04.2026

Wetsalted Brosme-fillets

Packaging and storage specification	
Packaging	20 kg boxes
Storage	< +5 °C
Expiry	24 months from production date

Sensory specification	
Description of the product	White color, fillets, skin on, extreme salted product, with visible salt inside packing

Nutrition Information pr. 100 g	
Energy	274 kJ (66kcal)
Fat	0,45 g
- saturated	0,05 g
Carbohydrate	0 g
- sugar	0 g
Protein	15 g
Salt	22 g

Stabilizers
E450, E451

Pollutant specification		
Cadmium	< 0,002mg/kg	Upper limit in EU < 0,05 mg/kg
Mercury	< 0,03mg/kg	Upper limit in EU < 0,5 mg/kg
Lead	< 0,01mg/kg	Upper limit in EU < 0,2 mg/kg

Bacteriological specification		
Total count 21ºC	< 10/g	Upper limit in EU < 100/g

Raw material description	
Raw material	Brosme (Brosme brosme)
FAO - Fishing Area and Fishing Method	Caught by hooks and lines in the Northwest Atlantic Ocean FAO 21. 3L (Grand Bank) Caught by hooks and lines in the Northwest Atlantic Ocean FAO 21. 3M (Flemish Cap) Caught by hooks and lines in the Northeast Atlantic Ocean FAO 27. IIa (Norwegian Sea) Caught by hooks and lines in the Northeast Atlantic Ocean FAO 27. Va (Iceland Grounds) Caught by hooks and lines in the Northeast Atlantic Ocean FAO 27. Vb (Faroes Grounds) Caught by hooks and lines in the Northeast Atlantic Ocean FAO 27. XIV (Greenland Sea) Fresh iced,Frozen
Skin	On
Salting	Injected with 22°BE Salted with new salt
	Approximately 10-20 days

Consumer information
The salted fish needs to be diluted for 72 hours.

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Fish must be heat treated prior to consumtion.

Legislation
The product will be made of the current law and regulations in the Faroe Islands and EU.

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