

## SUSTAINABILITY, IT'S IN OUR NATURE

In Iceland, sustainability has been a way of life for generations. It's deeply rooted in the way we relate to the world around us.



  
**Arnarlax**  
SUSTAINABLE ICELANDIC SALMON

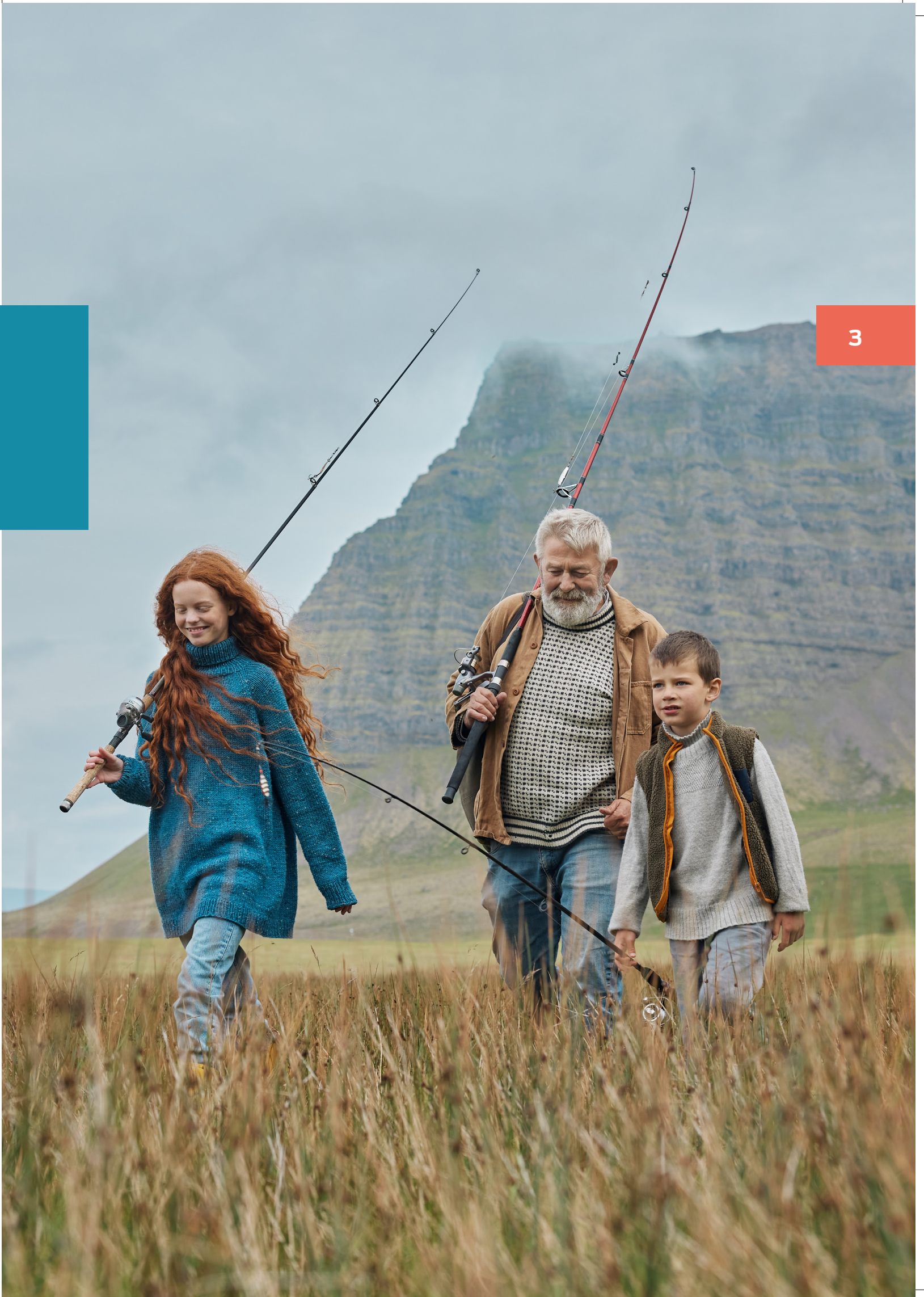
  
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In remote and untouched Icelandic fjords, Arnarlax farms sustainable salmon with great authentic taste and texture.

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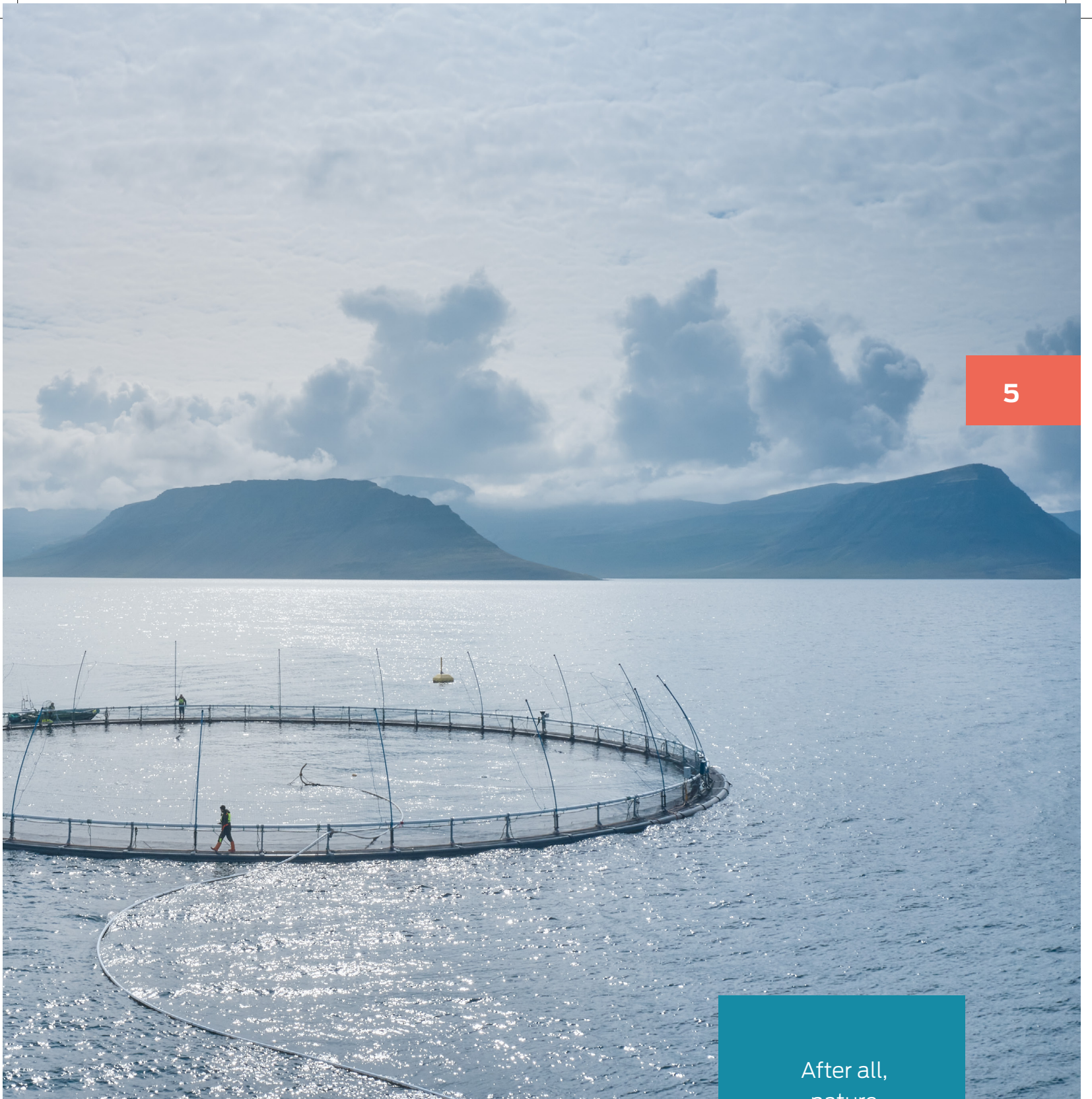
## ABOUT US



**Arnarlax is Iceland's largest aquaculture company.** Since its founding in 2009, the company has provided excellent conditions for farming salmon in harmony with nature.

Arnarlax has its headquarters and harvesting plant in the town of Bíldudalur, a small Icelandic village in the Westfjords. In addition, the company has a sales office in Reykjavík and four smolt facilities.

Being at the forefront of the aquaculture industry for several years, we are continually working with neighboring farmers, local governments, and regulators to improve operations and reduce our environmental footprint.



After all,  
nature  
knows best.

Arnarlax was the first farming company in Iceland to use lumpfish to reduce lice levels. We have also been working with government agencies to minimize the risk of organic load affecting the seabed underneath.

From the beginning Arnarlax has focused on three key factors when it comes to farming salmon: **People, environment and biology.**

To that end, Arnarlax is strongly focused on recruiting skilled and innovative staff, who will contribute to our common goal of delivering world-class salmon in harmony with nature. After all, nature knows best.

## SHAPED BY NATURE

The same cold, harsh conditions that have shaped Icelanders, also shape our salmon.



**Iceland's challenging natural environment has made it one of the most beautiful places in the world and its people some of the most resilient.**

We have learned how to work along with nature, not against it. Not only to survive, but to really thrive in harsh conditions. We bring resilience, dedication and excellence into every aspect of what we do. The same cold, harsh conditions that have shaped Icelanders, also shape our salmon.

The pristine waters surrounding Iceland have been a vital source of food for centuries. Fish not only makes up a major part of Icelanders' diets, but it also provides one of the healthiest sources of protein there is.

Salmon farming in Iceland provides many advantages that are essential to producing salmon of the highest quality.

For salmon, the cold waters of the fjords provide optimal conditions. Long, deep fjords, protected by mountains and cliffs, provide large sheltered spaces that are ideal for the sizable pens our salmon need to flourish. Simultaneously, the wind, waves and currents ensure sufficient water movement to give the salmon access to oxygen-rich seawater. On top of that, the powerful streams from the North Atlantic ensure that the salmon develops extraordinary strength and fitness.



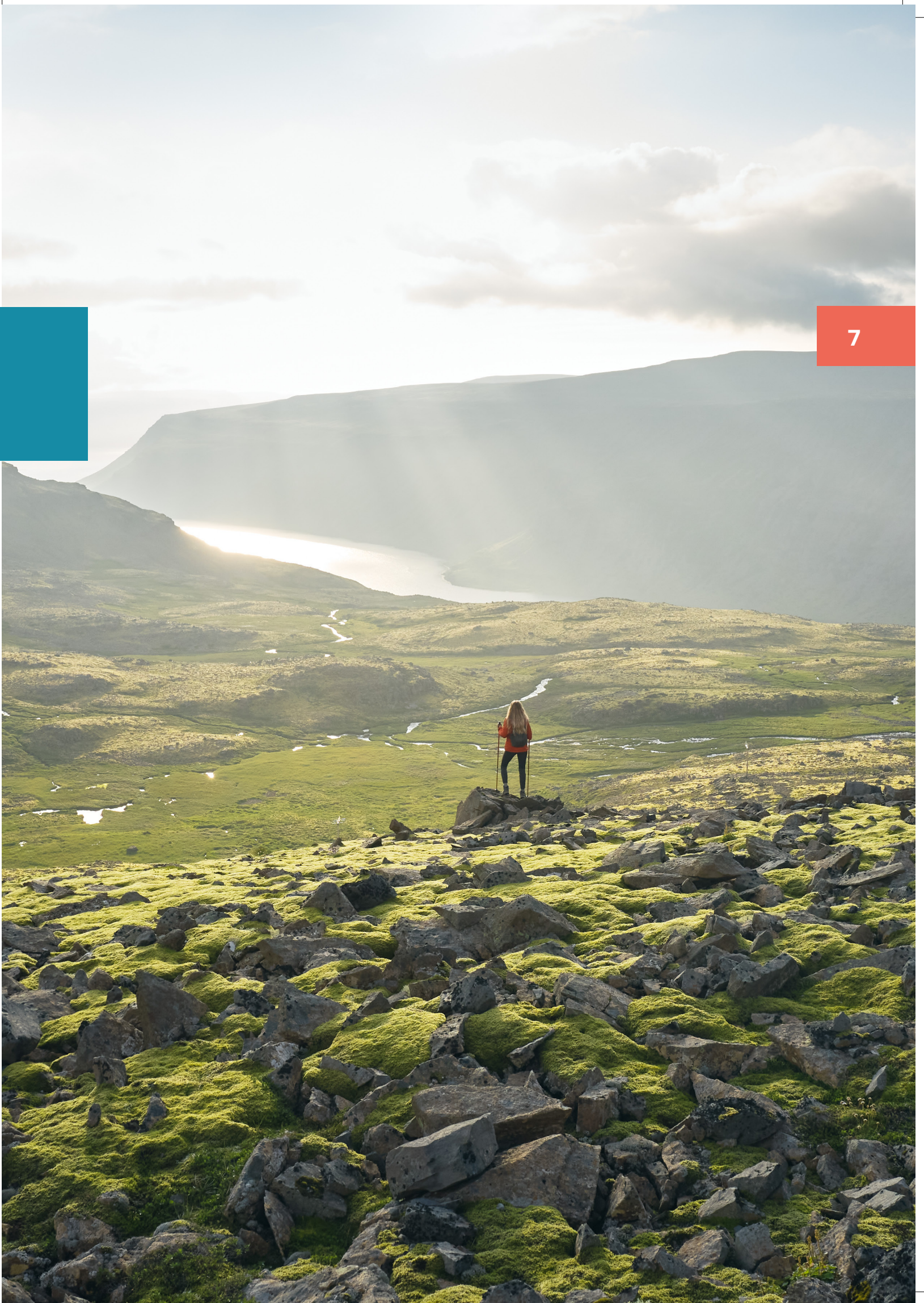
ENVIROMENT



CURRENTS/CLEAN WATERS



FITNESS/STAMINA



## THE ENVIRONMENT AND THE PEOPLE



COMMUNITY



NON GMO



REST



NO ANTIBIOTICS



Fish farming regulations in Iceland are among the most strict in the world. At Arnarlax, we are constantly striving to improve the health of our fish, reduce the environmental impact, and add value to the community.

Transparency and sustainability are not just empty statements to us. We pride ourselves in making every aspect of our company as transparent as possible, and are constantly looking for ways to improve our best practices within farming.

In compliance with Icelandic regulations, Arnarlax submits a green accounting report to the Environmental Agency of Iceland every year. This includes information about power usage, and the usage of oil, water and seawater. The report also covers all chemicals, waste, medicine usage and emissions involved in the company's operations.





Arnarlax helps to reduce marine pollution by ensuring that all plastic waste is being recycled. We contribute to beach cleaning and the collection of plastic waste both through funding operations, as well as through our personal participation.

No part of the salmon goes to waste. We use every single part. All by-products from production are sent for further processing, which means that 100% of the raw material is utilised.

The safety of our people is a top priority, and preventive measures are taken to reduce accidents by using a dynamic quality system, and a well-functioning Health & Safety committee.

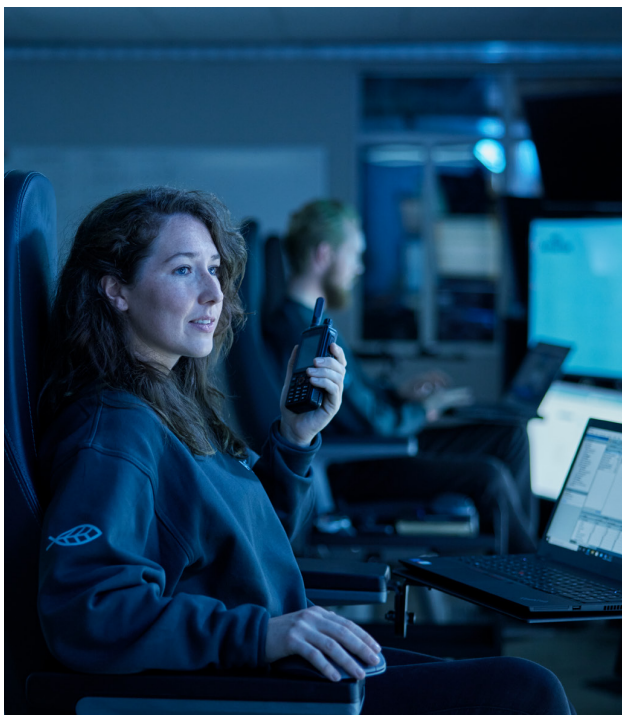
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## CERTIFICATIONS

### ASC

(Aquaculture Stewardship Council)

One of the best-known environmental certifications within the world of aquaculture



#### All of our salmon is ASC certified.

ASC (Aquaculture Stewardship Council) is one of the best-known environmental certifications within the world of aquaculture. Certified producers must comply with the most stringent and comprehensive environmental and social standards, involving more than 400 auditing criteria within eight categories. The ASC Standard is difficult to obtain, and hard to retain. Arnarlax is also certified in accordance with the ASC's Chain of Custody scheme. By choosing an ASC-certified salmon, consumers are given the assurance that the salmon originates from a most responsible farmer.

Our harvest plant is also BRC certified. The BRC (British Retail Consortium) certification guarantees traceability and ensures adequate food safety through the establishment of harmonized and adapted processes.

In accordance with Icelandic regulations, Arnarlax is also awarded the Equal Pay certificate, having met the requirements set by Standard ÍST 85: 2012.



QUALITY



SUSTAINABILITY



HIGH QUALITY FEED





## OUR SALMON



FITNESS/STAMINA



OMEGA 3



FISH HEALTH



**We value what sets us apart from the rest.** Wide open spaces. Pure air and water. And salmon raised the way nature intended.

It's what makes our salmon unique with stunning colour, firm texture and delicious taste. We set for ourselves the highest standards when raising salmon for demanding consumers worldwide. Outstanding taste and texture, and a product harvested in the most sustainable manner.

Being raised by nature, so to speak, ensures we are providing a premium salmon that is not only healthy, but also good for the planet. Arnarlax salmon is raised without the use of antibiotics, and with no genetically modified ingredients in the feed.

In addition to providing a great source of protein, our salmon also contains numerous vitamins and minerals. It is rich in Omega-3 fatty acids (EPA /DHA), which are vital to maintaining a healthy mind in a healthy body.



To maintain the quality of our salmon for the duration of its shelf life, all our salmon is super-chilled before packing. This process ensures the temperature of the salmon is below 1 degree Celsius at the time of packing.

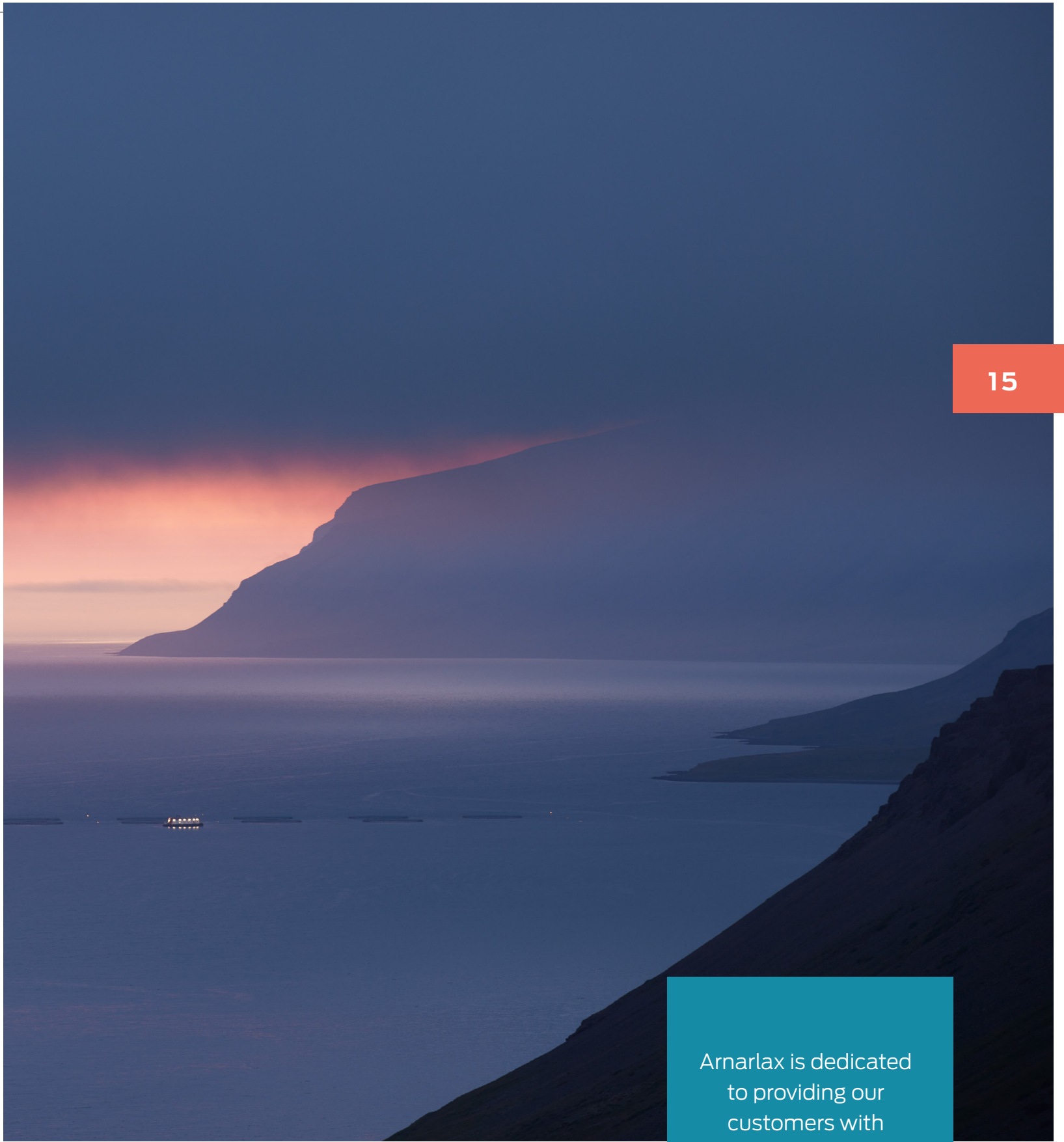
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**LOOK NO FURTHER**

**As you can see,** Arnarlax is dedicated to providing our customers with first class salmon that is raised in a manner that puts its welfare and the environment first.

We supply both whole, fresh salmon and trimmed pre-rigor fillets. In order to deliver the highest standards of quality and freshness to customers worldwide, Arnarlax uses the most advanced sub-zero cooling technology available.



We are a supplier to all major markets around the world; either by air, ship or truck. In particular, we are proud to deliver fresh salmon to the east coast of the US by ship directly from Iceland. This is the most environmentally friendly shipment method available today.

**Working together, we can build our businesses and share this amazing salmon with the world.**

Arnarlax is dedicated to providing our customers with first class salmon that is raised in a manner that puts its welfare and the environment first.





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