## **SUSTAINABLE FOCUS**

- Focus on quality, sustainability and environment.
- What separates us from the others
  - Produce fish without using chemicals or antibiotics
  - Nets without copper
  - Our own feed
    - Natural colorant
    - Cleaning of the feed
    - Higher omega 3
    - Algea oil
    - Fish inn: Fish out. 0,48:1





## **BLOCKCHAIN**

- Customers are setting higher and higher demands that the products needs to be transparent and traceable.
- Blockchain is the future in validating information from production to customers.
- Kvarøy have a project where IBM, Atea and BioMar are involved making sure we get all the information throughout the production all the way to the customers.
- We are the first salmon farmer using Blockchain.



# Signature Style Kendall Brook



Use within four days of opening

Smoked Allantic Salmon

NATURALLY SMOKED IN MAINT Ready To Eat | Delicate Flavor | Gluten Frage

NET WT 4.0Z (113g)

Product of NORWAY, Processed in GERMANY

#### Atlantic Salmon Portion

Farm Raised, Fresh

\*549



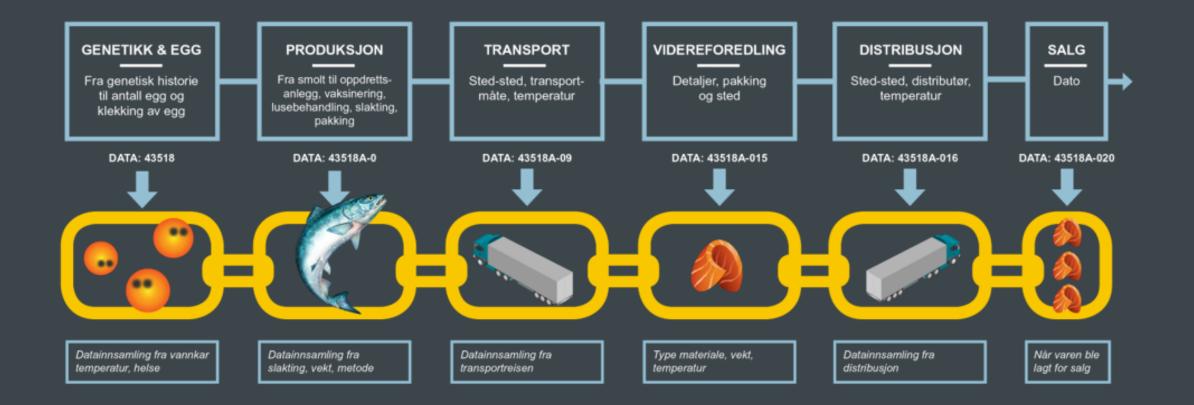
Non-Synthetic Color Added 2971100000

1674038534 07 RP POXE1 4855 STR 00009

SALMON 4 OZ

\$7.99

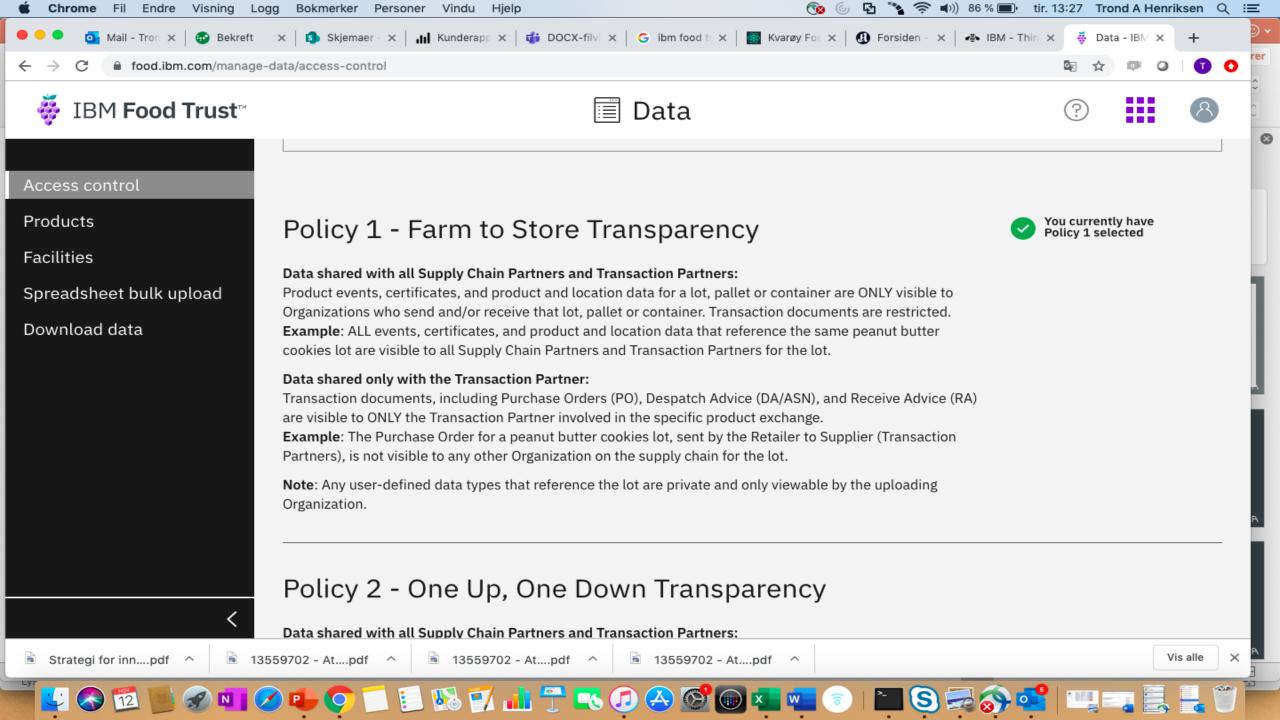
Hand Trimmed

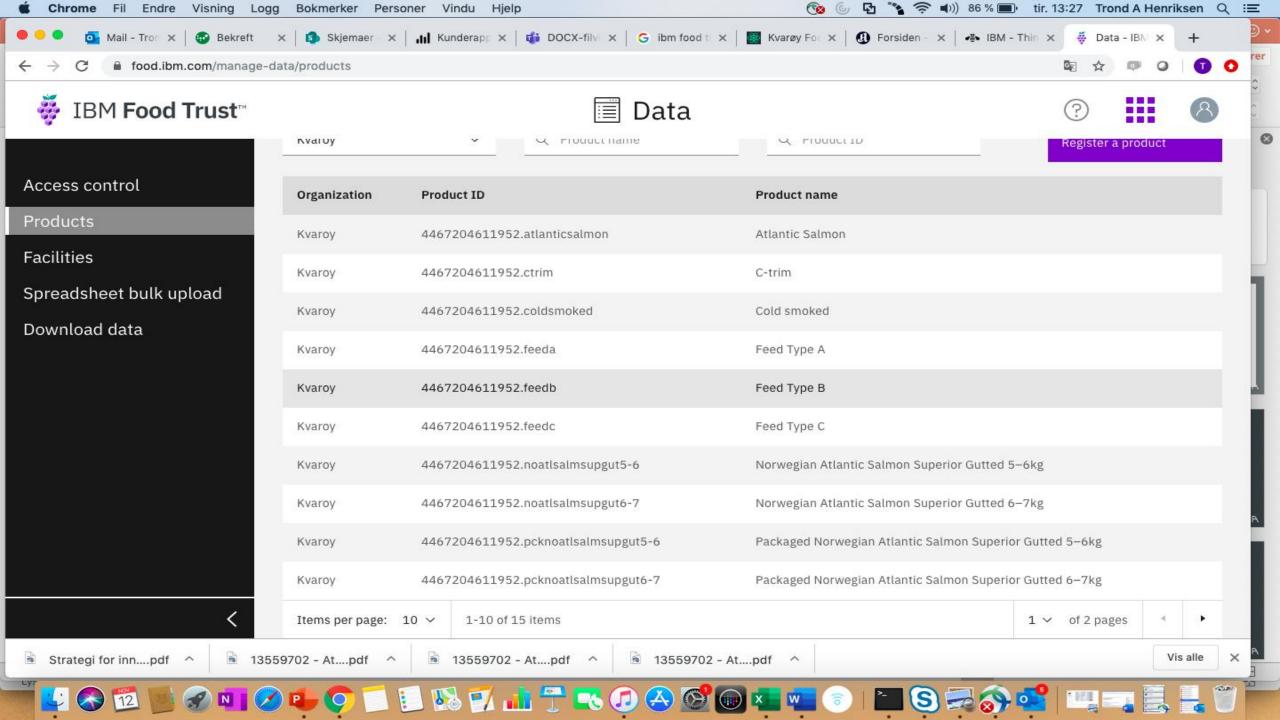












### Safe farmed fish from sea to table

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