Kangamiut Seafood's strategy is based on long term supplies of wild caught fish and seafood. The company continually focuses on sustainability and professional ethics. In accordance with company code of conduct, we observe all current international quota requirements, as well as EU regulations regarding IUU.

"Profit with Consideration" is our philosophy for long-term profitable business with our suppliers and customers. Kangamiut Seafood A/S advocates sustainable fishing practices, and we carefully monitor and maintain legality and traceability of our products.
With more than 20 years of experience, Alimex Seafood A/S is your leading processor of frozen seafood. Our core competence is the primary processing of whitefish, combined with the resource of partnerships in upstream sourcing of raw material, based on strong and long term relationships with some of the best catching vessels in both Atlantic and Pacific oceans. We process at our own production facilities across the world. Production is driven by our passion for quality and customer service.

Alimex Seafood distributes goods to the industry, foodservice and retail. We take great pride in our work and aim to deliver products of the highest quality. We have established long-term relationships with customers from all over the world, which makes Alimex Seafood A/S a worldwide highly recognized and reputable frozen seafood supplier.
»Alimex Seafood A/S – Your Seafood Processor«
Atlantic Cod

(Gadus morhua)

Catch areas: FAO 21 & 27

Origin: Norway / Russia / Greenland

Catching method: Trawl / long-line / Traps

Product types:
- IQF fillets, loins, portions, tails
- IQF lightly salted loins and fillets
- Dry and wet salted
- Interleaved fillets
- blocks

Cuttings

Cod is one of the most well-known fish species in the world. It is known for its firm white meat and high nutritional values. The characteristics of the Atlantic codfish are spotted skin, with a distinct white lateral line running from head to the tail.

Our cod is produced from top quality raw material caught in the North Atlantic Ocean.
Pacific Cod

(Gadus macrocephalus)

Catch areas: FAO 61 & 67

Origin: USA / Russia

Catching method: Trawl

Product types:
- IQF fillets, loins, tails and portions
- blocks

Unlike Atlantic cod, the Pacific cod is smaller in size and brighter in color. Pacific cod are found in the coastal North Pacific Ocean, from the Bering Sea to Southern California in the east and to the Sea of Japan in the west. Pacific cod have a relatively short life of less than 20 years.
Saithe

(Pollachius virens)

Catch areas: FAO 27

Origin: Norway / Russia

Catching method: Trawl

Product types:
- IQF fillets, loins, tails and portions
- Interleaved fillets
- blocks

Cuttings

Saithe is related to the cod family, however the meat is darker than codfish. Saithe has a long underslung lower jaw and same white lateral line as Atlantic cod.
Alaska Pollock

(Theragra chalcogramma)

Catch areas: FAO 61 & 67

Origin: USA / Russia

Catching method: Trawl

Product types:
- IQF fillets, loins, portions
- Interleaved fillets
- blocks

Cuttings

Alaska Pollock is also related to the cod family. It is caught in the Pacific Ocean near Alaska. The texture is firm, flavor mild and the meat is very lean, which makes it a perfect alternative to codfish.
Haddock

(Melanogrammus aeglefinus)

Catch areas: FAO 27

Origin: Russia / Norway

Catching method: Trawl / long line

Product types:
- IQF fillets, loins, tails and portions
- Interleaved fillets
- blocks

Cuttings

Haddock is very popular specie for the traditional fish and chips dish. The meat is similar to cod, but a bit drier. Haddock is also popular for smoking, marinating, frying and steaming.
Wild Salmon

Chum salmon (Oncorhynchus keta)
Pink salmon (Oncorhynchus gorbuscha)

Catch areas: FAO 61 & 67

Origin: USA / Russia

Catching method: Trawl / Seine / Gillnet

Product types:
- IQF fillets and portions
- blocks

Cuttings

Wild salmon is considered to be a very healthy choice. It is mild-flavored, rich in fat and Omega-3. The fish is perfect for all types of cooking.
Redfish

(Sebastes alutus, Sebastes mentella & Sebastes marinus)

Catch areas: FAO 27, 61 & 67

Origin: USA / Russia / Norway / Iceland

Catching method: Trawl

Product types:
- IQF fillets
- blocks

Redfish is easy to recognize due to their red color, which makes the fish very attractive for cooking. The fish is mainly found in cold, deep waters and tend to get very old.
Traceability

Alimex Seafood A/S business policy is based on the long-term supply of wild-caught fish and is, as a result, entirely dependent on sustainable fishing practices.

We believe it is important to make a contribution, and as such we only trade in fish certified as sustainable and caught within legal quota.

Traceability is an important tool when it comes to achieving these goals, and several measures are therefore implemented when we source fish. Our suppliers are required to deliver a wide range of information in order to provide a sustainable record of the fish.

Our internal system enables us to trace each and every lot of our own-produced fish back to the catch areas, with information on the catching period and the name of the fishing vessel. Our aim is to ensure full traceability for all purchased fish.
Production

Alimex Seafood A/S has several production plants, where 25,000MT products are processed annually. All of our factories are EU approved with HAACP, BRC A Grade, IFS, FDA certification. Every single plant is also MSC certified and equipped with modern technology.

Raw materials are carefully selected and handled in a clean environment, by professional and experienced staff. Each staff member has developed a sophisticated accuracy and professionalism when handling fish with the highest quality focus. Each fish is hand filleted and cut to achieve the best result and utilization of the whole fillet. Our production facilities, capacity and quality assurance system allow us to be flexible to any product demand and quality requirement you may need as a customer.
# Contact information

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<tr>
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