

# Saltfish

The production of saltfish dates back at least 500 years, to the time of the European discoveries of prolific fisheries, known as the 'Grand Banks', off Newfoundland.

Trade in saltfish formed a vital item of international commerce between the New World of the Americas and the Old of Europe. Thus the use of saltfish spread around the Atlantic and became a traditional ingredient not only in Northern European cuisine, but also in Mediterranean, West African, Caribbean, and Brazilian cuisines. The ingredient and the dishes made from it are known under names related to these cultures, for example baccalà (Italian), bacalhau (Portuguese), bacalao (Spanish), bacallà (Catalan), morue (French), klippfisk/clipfish (Scandinavian), and saltfiskur (Icelandic).

'Whitefish' is a specialist fisheries term referring to several species of pelagic (open-ocean), deep water fish with fins, particularly cod, and haddock. Unlike oily fish, white fish store oils only in the liver, rather than in the gut, and can therefore be gutted as soon as they are caught, on board the ship. When used as saltfish it is then salted and dried ashore. White fish has a delicate and tasty dry and white flesh. It is most widely known as the key ingredient in the classic British dish 'fish and chips'. In Jewish cuisine, smoked whitefish salad is a delicacy enjoyed with bagels.

Our whitefish production is based on raw materials from coastal fishing vessels. We have a very stable coastal fleet who deliver fish direct to our factory, and are well educated about our strict demand for quality raw material.

