



HIGH-END DANISH SEAFOOD

FRESH · BRINE · FROZEN





ABOUT CHRISFISH

Chrisfish Danmark A/S is a family-owned company. Established in 1962 we have more than 60 years of experience in the fish industry.

It all started in 1962 when Chrisfish was founded by the local fisherman, Christian E. Bertelsen. Christian landed his catches in the English port of Grimsby, where he experienced a great demand for Danish fish. He therefore decided to start up his own fish export company, selling "Chris' Danish fish to England" – hence the name; Chrisfish Danmark.

For decades Chrisfish has been engaged in the sale of seafood to wholesale fish suppliers, food service customers, supermarkets, and other retailers across all of Europe. We buy, process and supply both frozen and freshly caught quality fish and Norway lobster, as well as prawns and other seafood products in brine.

Since its founding in 1962, Chrisfish Danmark has continuously grown and has established offices at various locations in the northern part of Denmark and UK. Our strategically located processing plants in Frederikshavn and Hanstholm allow us to receive raw materials within a very short time frame. In Frederikshavn, where we have a unique view of the Kattegat and can observe fishing boats set off every morning to catch Norway lobster and land them in the local auction nearby. And Hanstholm where we receive the majority of our fish for processing through Denmark's largest fish auction. Today we have approx. 50 employees and from our local offices we sell our products to a wide range of European countries.

SHELLFISH

For decades, Chrisfish has supplied our customers with Norway lobsters purchased at our local fish auctions. We handled direct landings from sustainable, MSC-certified trawlers in our production in Frederikshavn - located on the east coast of Denmark. Our advantageous location close to the landing sites allows us to receive the raw materials shortly after the catch, ensuring the utmost freshness of the Norway lobster.

We have over 60 years of experience in handling this unique product.

We recently renovated our processing plant and installed a new sorting system and nitrogen freezer. This allows us to freeze our Norway lobster right down to -80°C and gives the thawed product a quality that is close to the original, both in terms of taste and appearance.

Our factory meets strict requirement and standards for food safety, quality control and production processes. With our IFS certification, our customers can be assured that our products are manufactured in accordance with the highest standards for food safety and quality. We make a great effort to maintain and improve our standards and processes so that we can continue to deliver high-quality products to our customers.





Norway Lobster

Nephrops Norvegicus

The delicate meat of Norway lobster is a gastronomic delicacy that seduces the taste buds. Although similar to the regular lobster it has a slightly finer texture, especially in the tail and claws.

The Norway lobster is caught all year round in the waters surrounding us in the Kattegat, the Skagerrak, and the North Sea. Night fishing is most common in the summer, while fishing during daytime is preferred in winter.

Our Norway lobsters are packed fresh or quick-frozen in nitrogen freezers. Our flexible production unit lets us accommodate our customers' special packing needs and wishes.

Chilled 3 / 5 kg poly
30-40 / 20-30 / 16-20 / 11-15 / 8-12 / 6-9 / 3-6 units/kg

Frozen 800 g net cardboard (6 x 1)
17-20 / 13-16 / 8-12 / 4-7 units/kg

Frozen 1,5 kg poly (4 x 1,5)
16-20 / 11-15 / 8-10 / 6-8 / 3-6 units/kg
2 / 1 / 0 / 00 / 000



Frozen cold-water prawns

Pandalus Borealis

Shell-on, cooked at sea – ready- to - eat.
Wild caught prawns.

These delicious prawns are caught north of Skagen. As soon as the prawns are pulled up from the sea, they are boiled in seawater with just a touch of salt. That remains their freshness and natural flavour and ensures that the prawns have a completely unique quality and taste.



Brown Crab Claws

Cancer Pagurus

Wild caught brown crab from the North Sea, Skagerrak, and Kattegat. FAO 27. Cooked and quick-frozen in nitrogen freezer. The best quality from Danish auctions every morning.

Our crab claws are carefully selected and cooked to perfection, ensuring a tender and flavorful experience. Each claw is frozen to lock in the freshness and taste, ready to be enjoyed at your convenience.

Cancer Pagurus
2/4 - 4/8 - 8/12 - 12/20 - 20/30 units/kg



PRODUCTS IN BRINE

At our prawn processing plant, we produce a wide range of high-quality brine products that we daily deliver to our customers around Europe. We pride ourselves on being able to offer very flexible packaging and delivery options. Customers can customize their order to precisely their needs and wishes. Our products are suitable for food service, wholesale, and retail as well as private labels.

For countries outside of Europe and under special circumstances, are we now able to deliver frozen brine products.

We have invested in state-of-the-art production equipment and storage facilities that secure optimal performance and production capacity to meet the ever-increasing demand for our products. We meet all European legislative requirements and remain up to date with any changes to these.



PRIVATE LABEL

The concept of private label is a rapidly growing business area, which almost all supermarket chains globally have incorporated into their business strategy. At Chrisfish we produce large batches of stock products as private labels on behalf of both national and international retail and wholesale customers.



COLD-WATER SHRIMPS

We produce 3 kinds of cold-water shrimps

- *Pandalus borealis*
- *Pandalus jordani*
- Hand-peeled Chilean shrimps *Hetero-carpus reidi*

Pandalus Borealis

Count: 100/200, 150/250, 250/350, 300/500 per/lbs

Pandalus Jordani

Count: 250/350/300/500 per/lbs

CRAYFISH TAILS

We buy our crayfish tails from carefully selected Chinese producers, who we visit regularly to audit their quality.

The crayfish live in rivers and lakes and are caught in traps.

During the fishing season, the live, fresh crayfish are delivered to the producer, where they are boiled and peeled before being cleaned and frozen.

We offer a wide range of crayfish tails in brine. We can also supply frozen crayfish tails in blocks or as IQF.



Ask for MSC
if required

CERTIFIED SUSTAINABLE SEAFOOD MSC www.msc.org

FARMED RESPONSIBLY ASC ASC-AQUA.ORG



WARM-WATER SHRIMPS

TIGER PRAWNS

- Vannamei (*Penaeus vannamei*)
- Wild caught warm-water shrimps

We have an extensive selection of warm-water shrimps, both in size and species. We supply both farmed and wild-caught warm-water shrimps. Common to all of them is that we have a close collaboration with the producers, so we can ensure a high level of quality and environmental consideration.

Penaeus Vannamei

41/50, 51/60, 60/90, 90/120 per/lbs

Wild caught warm-water shrimps

100/200, 200/300, 300/500 per/lbs

HANDPEELED CHILEAN SHRIMPS

Our wild caught Chilean shrimp are from the crisp, nutrient waters off the coast of Chile. The shrimps are hand peeled which gives a firm and tender texture.

Heterocarpus reedi

(handpeeled shrimps)

100/200 per/lbs

SURIMI

Our surimi is produced for both retail and in foodservice units.

Surimi chunks



All products are available in the following tub and bucket sizes

125 g, 150 g, 170 g, 200 g, 225 g, 250 g, 450 g, 900 g, 1,5 kg, 6 kg and 10 kg



FRESH FISH



At Chrisfish we offer a wide selection of newly landed, quality fish. We buy the fish at the Danish and Swedish auctions each morning delivered directly from the North Sea, Skagerrak, Kattegat, and the Baltic Sea. The professional expertise of our employees ensures that we can always supply the best raw materials at the best prices. Our employees use their expertise, eyes, hands and not least, their noses, to select the products we deliver to customers throughout all of Europe. This allows us to meet our quality-conscious customers' requirements for the very freshest products.

We employ 20 hand-filleters on a daily basis in our newly renovated production premises in Hantsholm. Our filleters handle both round and flat fish. We always strive to deliver a finished product to our customers that reflects the high quality they require. We can supply all cuts of fillets and loins according to our customers' wishes.

As mentioned above, we always make sure that the fish bought by us is fresh. To ensure that our customers always receive fresh fish however, we have developed a highly efficient system for transport and logistics. This makes us a strong delivery partner.

Ask for MSC
if required





Round fish

Cod	<i>Gadus Morhua</i>
Hake	<i>Merluccius merluccius</i>
Monkfish	<i>Lophius piscatorius</i>
Haddock	<i>Melanogrammus aeglefinus</i>
Whiting	<i>Merlangius merlangus</i>
Coalfish	<i>Pollachius virens</i>
Pollack	<i>Pollachius pollachius</i>
Greater weever	<i>Trachinus draco</i>
Mackerel	<i>Scomber scombrus</i>
Hering	<i>Clupea harengus</i>
Ling	<i>Molva molva</i>
Salmon	<i>Salmo salar</i>
Squid	<i>Loligo vulgaris</i>

Flat fish

Dover sole	<i>Solea solea</i>
Lemon sole	<i>Microstomus kitt</i>
Turbot	<i>Psetta maxima</i>
Brill	<i>Scophthalmus rhombus</i>
Witch	<i>Glyptocephalus cynoglossus</i>
Plaice	<i>Pleuronectes platessa</i>
Flounder	<i>Platichthys flesus</i>
Megrim	<i>Lepidorhombus whiffiagonis</i>
White Halibut	<i>Hippoglossus hippoglossus</i>

Shellfish

Norway Lobster	<i>Nephrops norvegicus</i>
Brown crab	<i>Cancer pagurus</i>
European lobster	<i>Homarus gammarus</i>



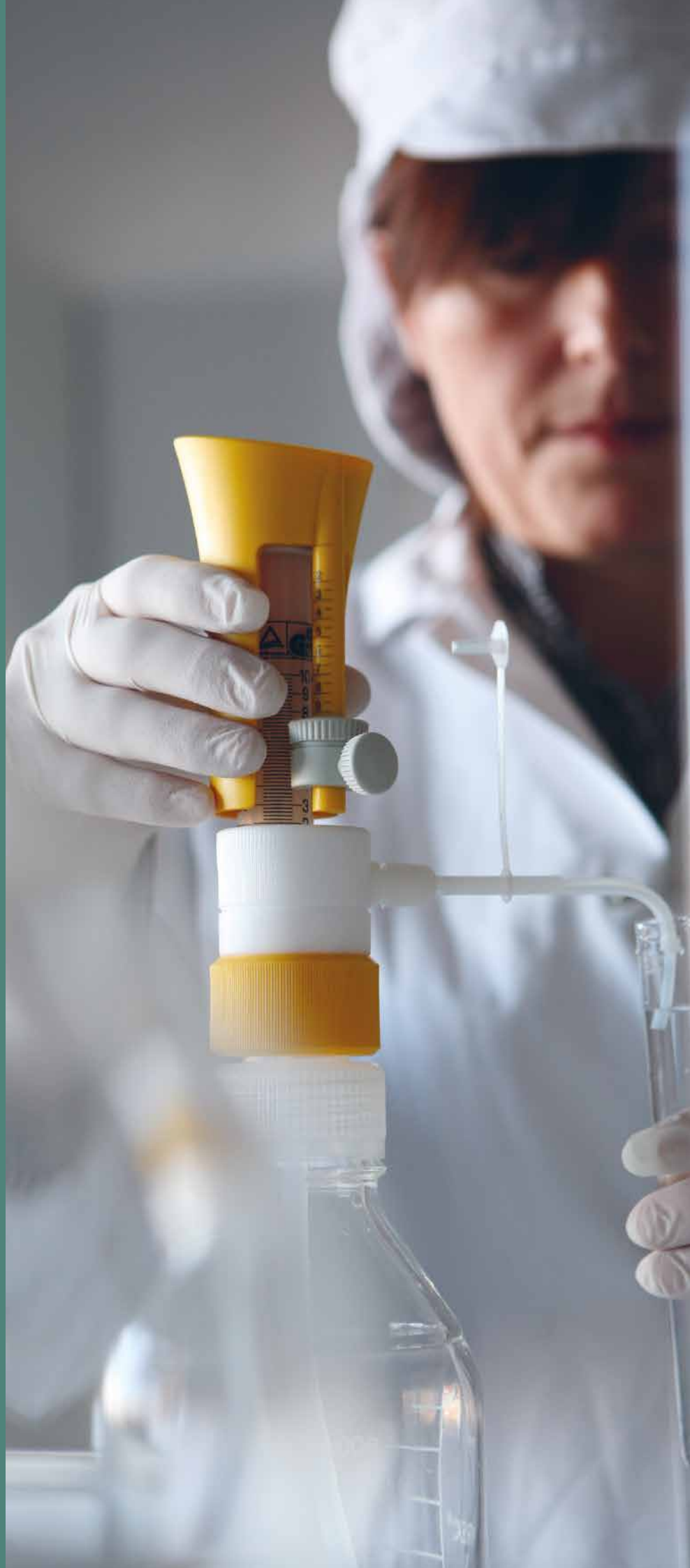
QUALITY

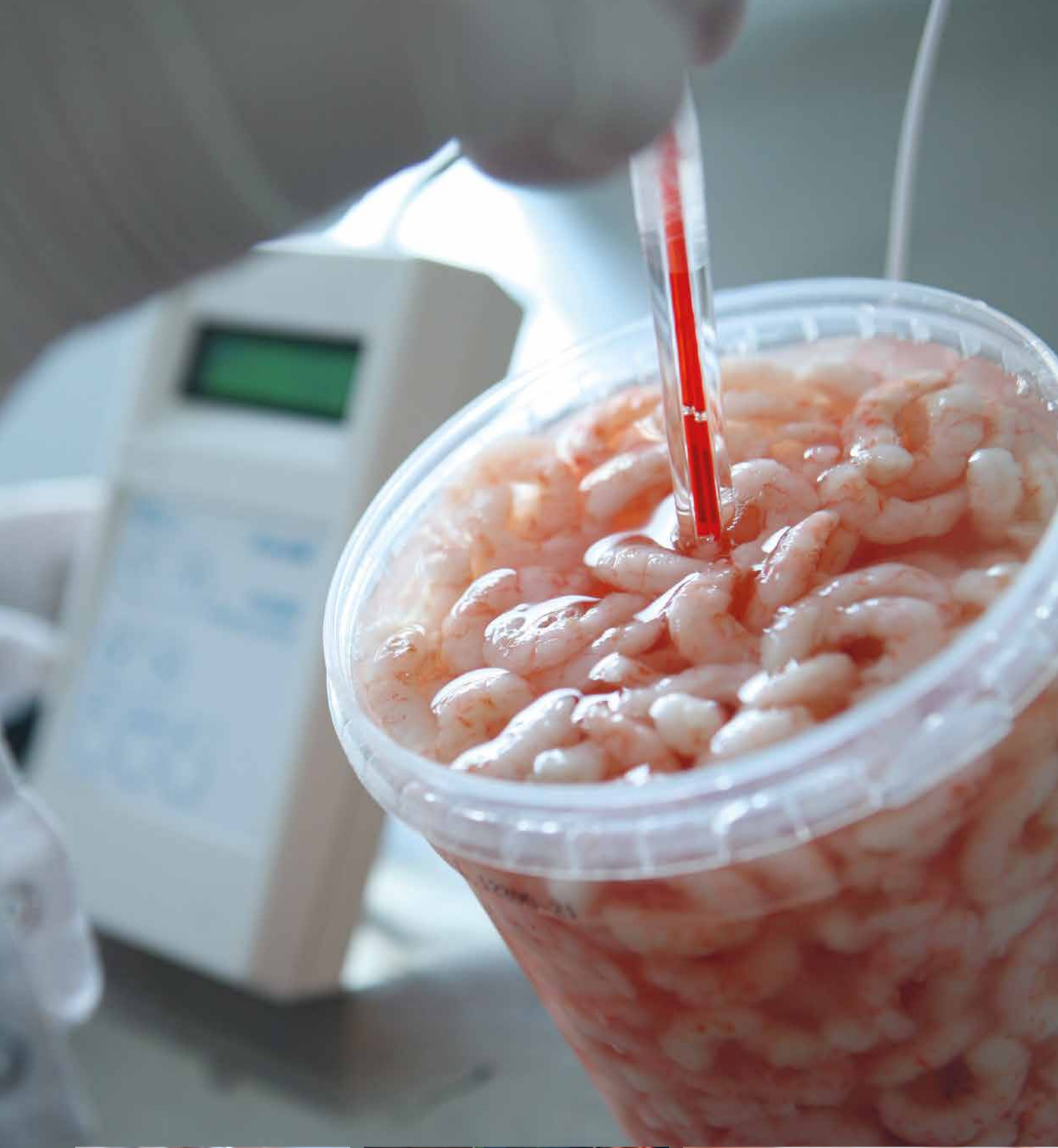
At Chrisfish Danmark, quality always plays a vital role, and quality assurance is therefore a key word in our company. We are committed to ensuring that all products, from fresh fish to prawns in brine, are synonymous with great taste and quality. Product safety is therefore a motivating factor for purchases, both now and in the future.

We perform daily chemical inspections at our production plant and have our own microbiological quality control laboratory. Here, our laboratory technicians perform detailed bacteriological analysis on both raw and end products.

CERTIFICATIONS

IFS – International Food Standard
MSC – Marine Stewardship Council
ASC – Aquaculture Stewardship Council







Fresh and frozen shellfish

Chrisfish Danmark

Fiskerihavnsge 47
DK-9900 Frederikshavn

Brine factory

Chrisfish Danmark

Nordhavnsvej 18
DK-9900 Frederikshavn

Fresh fish and filleting factory

Chrisfish Hanstholm

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