

With a well-established production infrastructure, proud traditions and a proven recipe of sustained success, PRG Export, a recognized processor of high quality seafood, focuses on fresh fish products, salted fillets and farmed salmon.

WITH STRONG traditions that go back generations, PRG Export continues to be one of the Faroe Islands' leading seafood processors and suppliers. Based in Göta on the island of Eysturoy, the company has vast experience in a wide range of seafood products, focusing on three main product categories: fresh fish products, salted fillets, and farmed salmon.

PRG Export has long specialized in fresh and wet-salted groundfish products in addition to frozen salmon from their own sea farms, serving clients around the world. While salmon is shipped to the EU, the US and the Far East, and fresh fish is mostly sold to the UK and Continental Europe, salted products go to Spain, Italy and other Mediterranean countries.

Says PRG Export managing director Páll Gregersen: "We produce and sell salted cod, ling, brosme and blueling both as fillets and split fish. Our fresh fish is sold as fillets from cod, redfish [ocean perch] and saithe [pollock/coley]. We also sell fresh gutted and frozen salmon originating from our own hatchery and bred in our own salmon farm."



QUALITY SEAFOOD TRADITIONALIST

As a processor with several decades of experience, PRG Export has developed its own ways and means of production, combining advanced processing technology with traditional Faroese workmanship.

To ensure the highest degree of freshness and quality, the company's raw fish is sourced from the Faroese fishing grounds, mostly caught by longliners and

traded through the Faroe Fish Market. Premium raw material and professional handling are key elements in the company's uncompromising commitment to product quality, according to Mr Gregersen.

With regard to fish processing, PRG Export company information states: "Throughout the years we have developed our own means of production,

Signar Petersen hand filleting whitefish (center); sales manager Óli Hansen (bottom left); portions of fresh iced cod (right); salmon gutting (bottom right).

which has resulted in the highest quality products available on the market. Although advanced technology of today often is seen to replace the human part in a process like this, it is our experience that the old Faroese workmanship of hand cutting the fillets is next to none. We have experienced cutters in our staff that have been with us most of their working life. They pass on their knowledge and skills to the younger generations, thus ensuring the best possible results."

Mr Gregersen adds: "Our strong requirements to the raw material together with meticulous control of the production process at all levels furthermore ensure the high standard of our fish products."

As a premium seafood supplier with a proven history PRG Export has to place great emphasis on product quality. The business structure helps secure good access to raw material, and the company's purchase function controls the quality of the raw fish taken in. The quality control management covers the whole chain, beginning with selective sourcing, through to skillful processing, packing and shipment.

"We are among the oldest producers of salted fish in the Faroe Islands and we're proud of that. We have through generations built up the necessary experience for carefully selecting and quality grading the fish."

As to salmon, PRG was one of the pioneers in the Faroe aquaculture business and the company handles the entire process from broodstock and egg hatching to farming, harvesting and slaughtering. The process is monitored closely with the aid of computerized systems for



measuring everything from automated feeding to water temperatures. It is believed that PRG's aquaculture division possesses one of the world's most advanced smolt farms.

Mr Gregersen says that abiding by the standards of EU veterinarian authorities as well as those of the local Faroese government helps PRG ensure a world-class quality product with full traceability.

"We have always strived for the very highest quality," he says.

"PRG Export adheres to EU and national hygiene standards in all product categories and all our products go



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Processor and exporter of seafood products, primarily fresh and wet-salted, plus fresh and frozen salmon from own hatchery and sea farm.

Fresh fish as fillets and portions, mainly from cod, redfish (ocean perch), saithe (pollock/coley) and monkfish.

Salted cod, ling, brosme (tusk) and blueling both as fillets and split fish.

Exports to the EU, USA and Asia.

through our rigorous quality control systems."

The ideal climate and cleanness of the Faroese waters make an unbeatable environment for sourcing, Mr Gregersen points out. With responsible and sustainable fisheries management and good harvesting practices, these resources will hopefully also be available in the future. "For our part," he says, "I hope and believe this business can continue for generations to come."