

The background of the image is a photograph of a majestic mountain range. The peaks are rugged and covered in a thick layer of snow. The sky is a clear, vibrant blue. The overall tone of the image is cool and serene, with a focus on natural beauty and grandeur.

nordlaks

CREATING THE FUTURE

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Norwegian Salmon: Supply and **sustainability** hand in hand

Julie Seem

Seafood Seminar in Milano 2025

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Family owned, fully integrated Norwegian salmon producer.

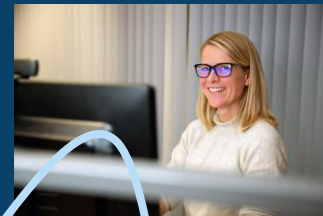
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Stokmarknes



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Value chain

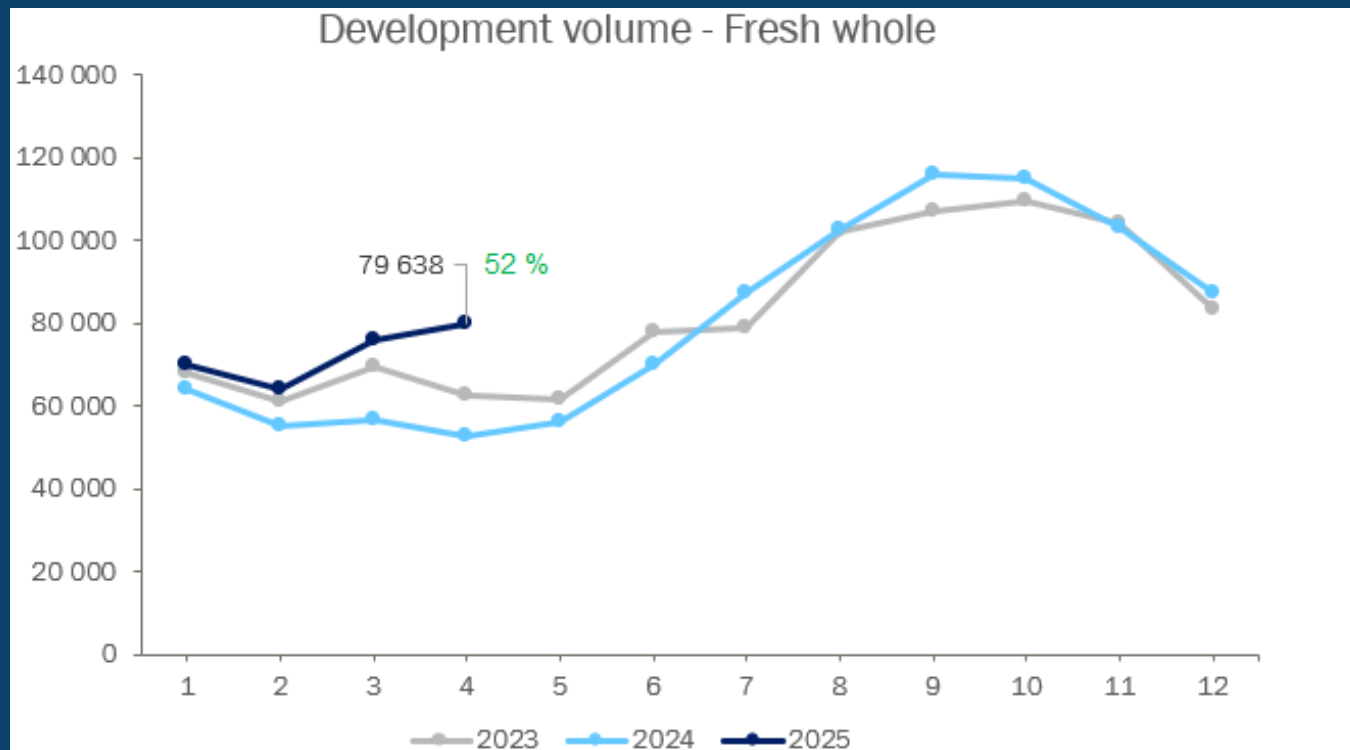


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Where do we sell our salmon?



Salmon production in Norway



Export volume YTD 2025:

- Fresh whole salmon: 289 308 MT (27 % / 60 923 MT)

Salmon Total

- WFE: 472 441 MT (19 % / 73 901 MT)

- Product weight: 390 635 MT (20 % / 65 456 MT)

Facts about farmed Atlantic Salmon

- ~ 3 years from roe to 5 kg
- Anadromous species



...Some other facts

- 100 % of our salmon is vaccinated
- No antibiotics used
- What do the salmon eat?

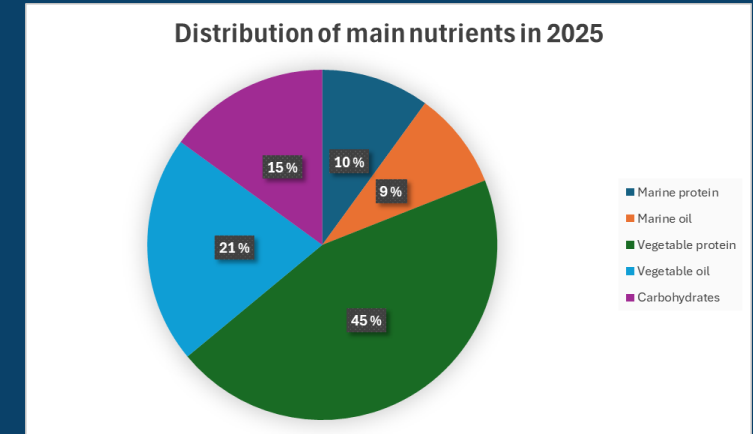


Photo: Skretting

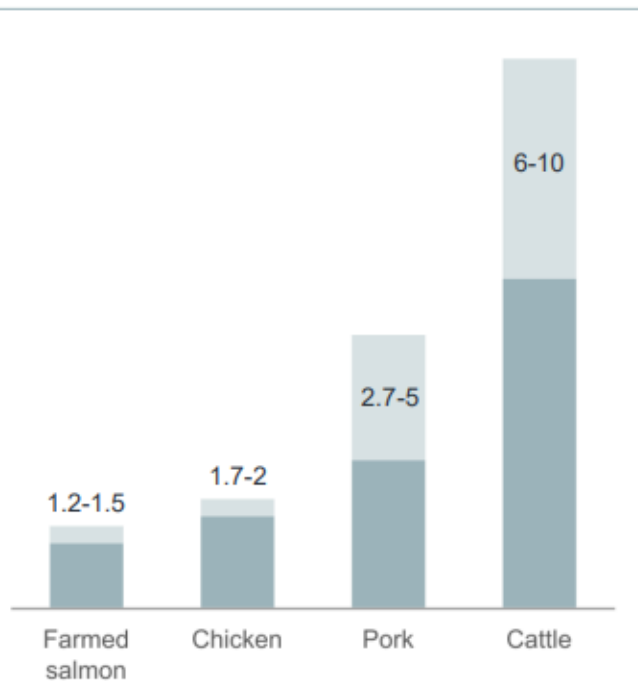
Why Salmon?



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Salmon - sustainable sources of protein:

FEED CONVERSION RATIO



Farmed Atlantic salmon



Chicken



Pork



Lamb



Beef

EDIBLE YIELD

68%

46%

52%

38%

na

CARBON FOOTPRINT

0.60

0.88

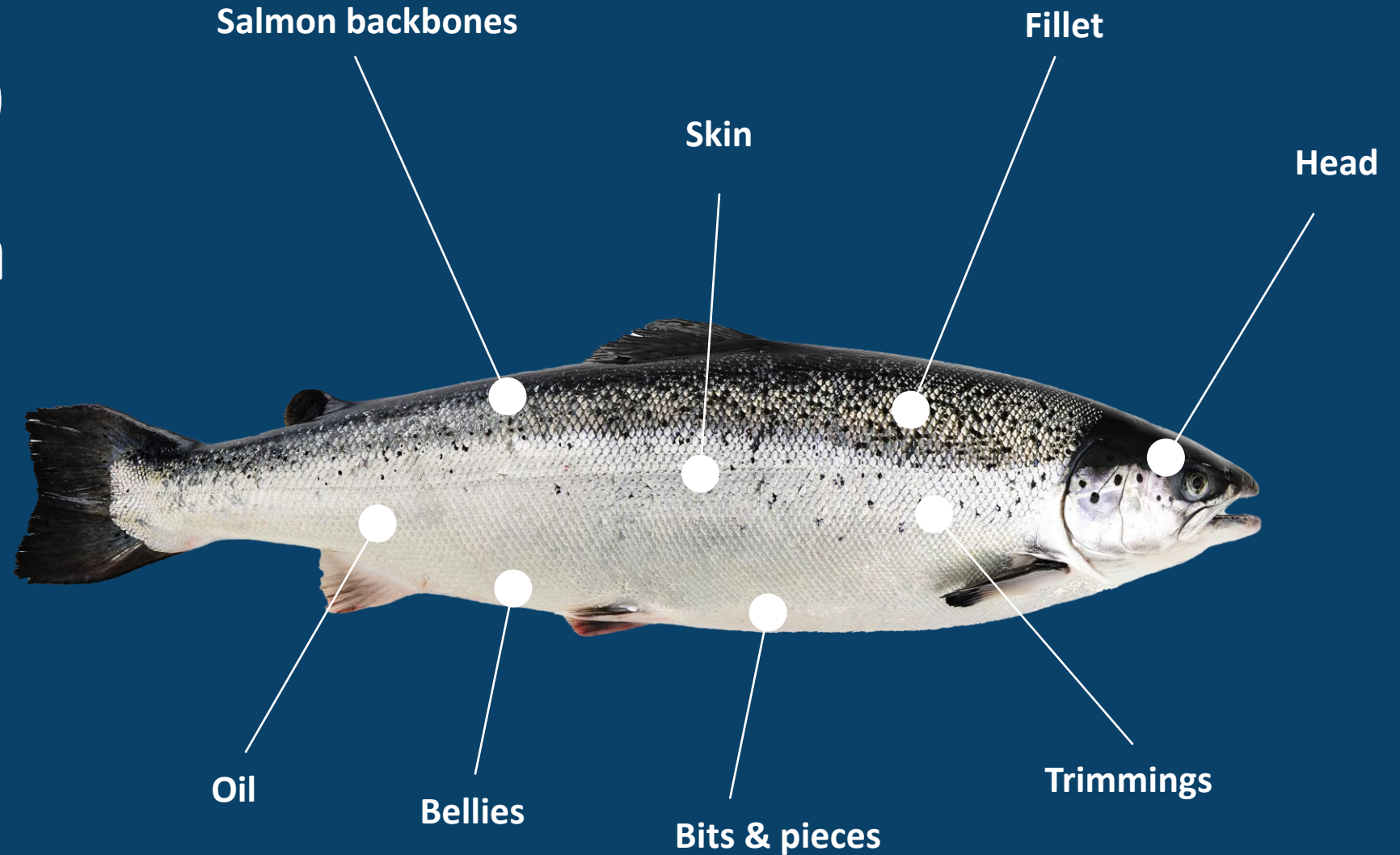
1.30

na

5.92

Source: [Global Salmon Initiative](#)

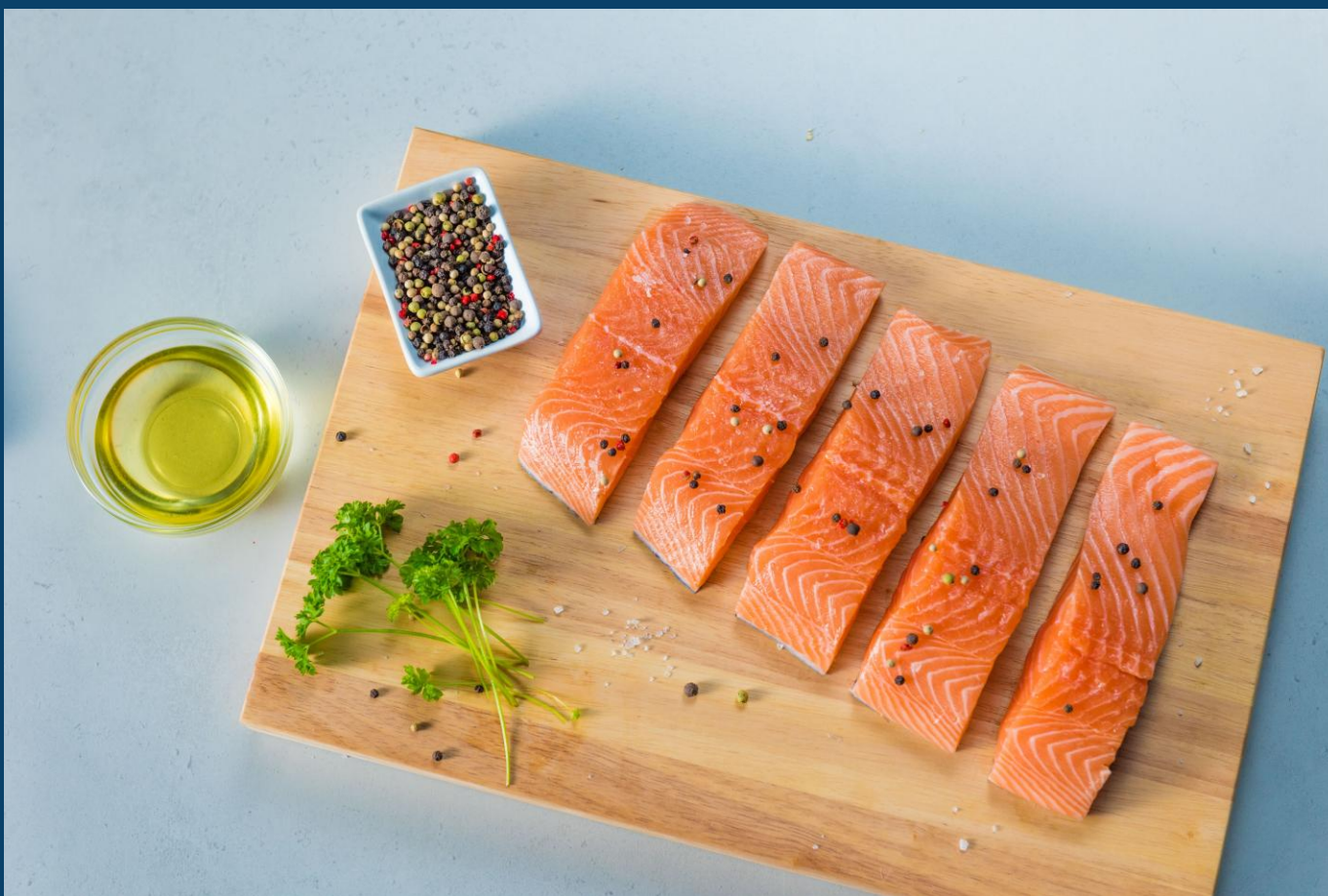
We use
99,5%
of the Salmon



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Healthy

3 GOOD HEALTH
AND WELL-BEING



 Mattilsynet

Fish > Fatty fish > Salmon, farmed, raw

Salmon, farmed, raw

Energy in 100 g

927 kJ (223 kcal)

Fat →

15.9 g

Protein →

19.9 g

Carbohydrate →

0 g

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Tasty



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Increasing demand for healthy protein



- Increasing world population
- ~ 71% of the Earth's surface is covered by ocean
- Blue Transformation (UN): Increase food harvested from the ocean with 35% by 2030

Salmon lice

Escape of salmon

Available production sites



Acts, regulations and requirements

The industry is action-oriented

Acts, regulations and requirements



- From the authorities:
 - The Food Act
 - The Animal Welfare Act
 - The Aquaculture Act
 - Regulations on internal control in aquaculture
 - Regulation of operation of aquaculture facilities
 - Regulation of food hygiene
 - Regulation of salmon lice
 - NYTEK
 - Etc...
- Countries and costumers
- Other standards: (Global G.A.P, ASC, IFS Food, GMP+)



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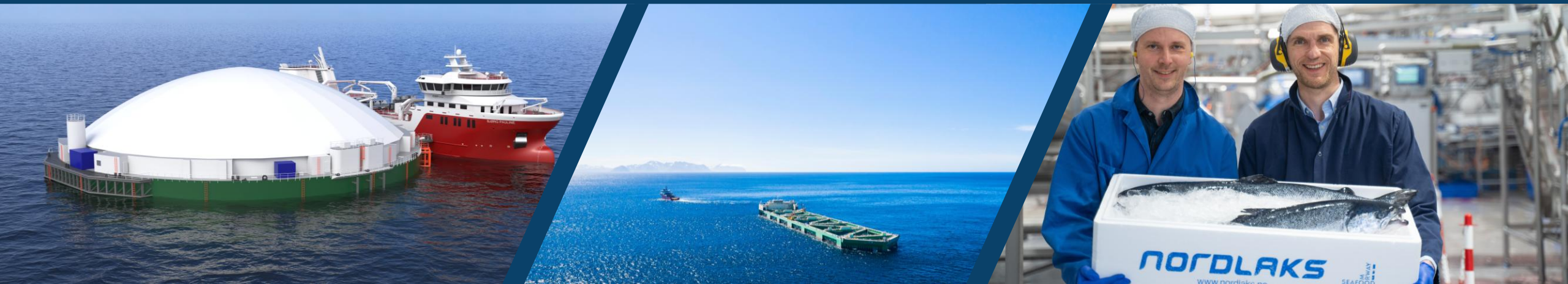
Current and future actions





New technologies and new methods to produce salmon

Land based – Semi-closed – Well boats – Exposed aquaculture – Post production





THE OCEAN FARM

FACTS

Hydra: Semi-closed technology



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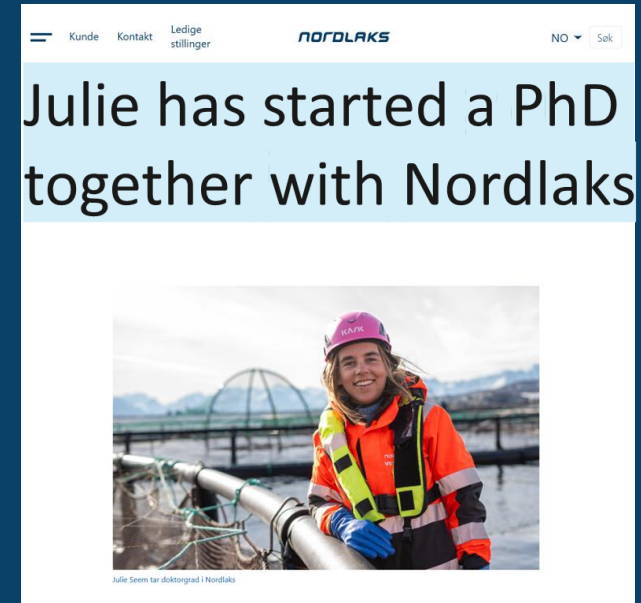


Larger smolt – double production, same foot print



Research and education

- PhD in Nordlaks
- Vaccine development
- Functional feed
- Universities and research institutions



Other measures to ensure sustainability

- Escape – vision zero
- Veterinarians and fish health biologists
- 2 hydroelectric power plants
- Material recycling
- Working places and local community
- Etc...

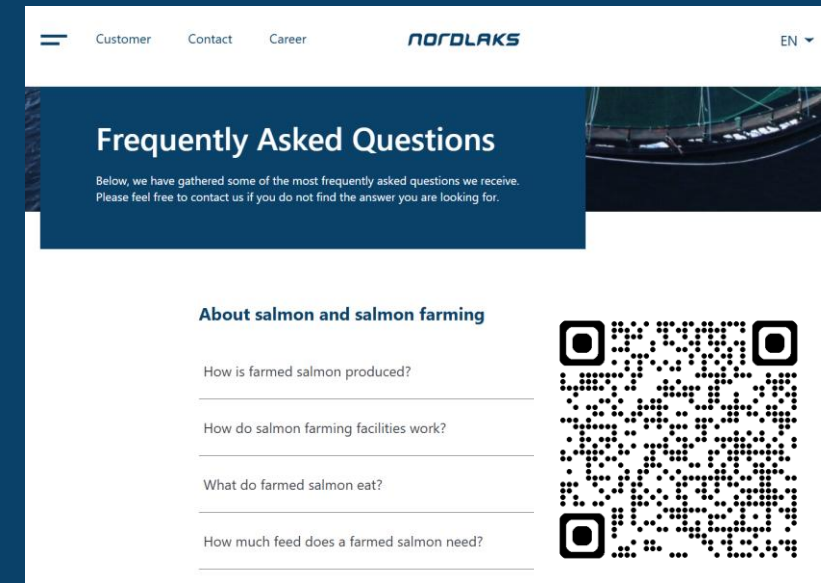
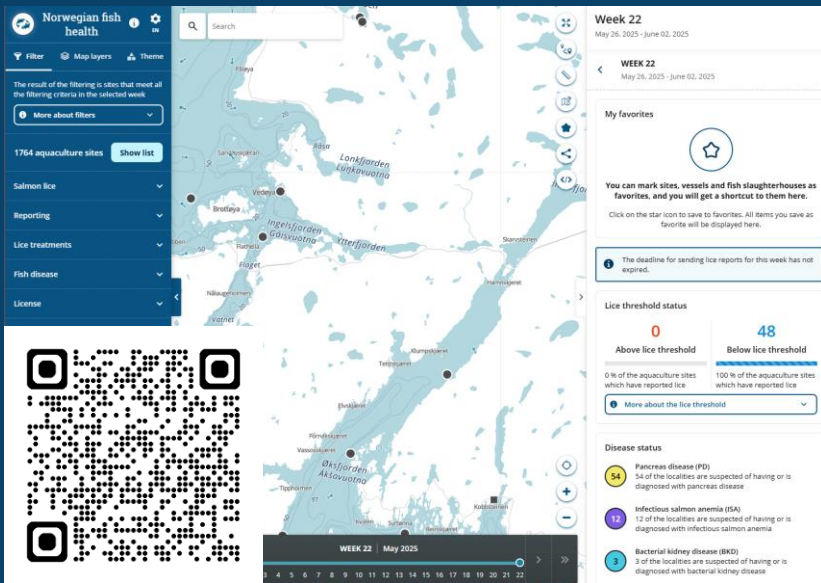
The Norwegian Aquaculture Policy Paper:

- Aims to promote sustainable growth in the industry.
- Well-performing producers will be allowed to grow, while protecting marine ecosystems.
- Will be considered by the Norwegian Parliament on 12 June.



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Transparency and information





Thank you!

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