
EXCELLENCE IN FISH



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EXCELLENCE IN FISH

Búlandstindur is located in Djúpivogur, a small fishing village in the East of Iceland. Djúpivogur is situated in a prime location for fishing. Departing from the harbour, boats can quickly approach one of the richest fishing grounds in the world, providing the company with high quality fresh fish.

Búlandstindur focuses on cod, which are long line caught, ensuring the best quality fish. We also process salmon, farmed in sustainable ways. The company is equipped to perform a wide range of activities, including the production of fresh, frozen or salted fish.

Pride – Dedication – Hard Work

Established in 2014, the company is a family run company, with owners who have a vast experience in fishing and fish processing. Their persistence, dedication and hard work has made the operation of the fish plant possible. Using their own boats and employing local fishermen, Búlandstindur supports the majority of jobs in Djúpivogur, in the East of Iceland.

Centuries of experience

Fishing runs deep within the town, as sailors have sailed out from Djúpivogur for centuries to face the seas surrounding the island nation. This tight-knit community knows that the sea must be approached with care and respect, and this mindset has contributed to a diverse and thriving fishing industry in the area.

The North Atlantic's finest

Búlandstindur has from its establishment contributed to further growth and development of the profession in Djúpivogur, as we believe that the town and the sea surrounding it are an integral part of our company's DNA. We aspire to provide our customers with highest quality seafood the North-Atlantic has to offer, while simultaneously supporting our local community – to which we owe so much.

A blue-tinted photograph of a coastal landscape. In the foreground, a small boat is visible on the water, leaving a wake. The middle ground shows a calm body of water. In the background, there are mountains with patches of snow or ice, partially obscured by clouds. The overall mood is serene and natural.

**WE ASPIRE
TO PROVIDE
HIGH QUALITY
SEAFOOD**



We also offer





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Canned Cod Liver in Own Oil

The raw material for this product comes from codfish caught by Icelandic coastal boats, mostly by long-line or hook-and-line fishing.

Cod liver is healthy and rich in essential fatty Omega-3 acids, in particular the Omega-3 fatty acids EPA and DHA.

See more at:

www.ajtel.is

GLOBAL DELIVERY WITHIN 10 DAYS

OUR QUALITY





QUALITY YOU CAN TASTE

The ocean around Iceland is an unsurpassed fishing ground. The icy cold and clean sea are ideal conditions for catching some of the highest quality seafood on the planet, quality we strive toward delivering to our customers. With respect for nature as our guiding light, we harness the generous conditions surrounding the coast of Iceland, as we practice aquaculture within the fjords while sailing further out for other bounties of the North Atlantic.

A sophisticated seafood sector

The Icelandic fisheries are at the forefront in marine technology for fish detection instruments, gear and equipment. In line with this ideal, at Búlandstindur we believe in continuous improvement to ensure top quality products. Fish is handled with great care, from catch to processing, and we make great efforts to secure optimal use of raw materials. Our fresh fish products can be shipped globally to the buyer from catch to processing, to delivery within as little as ten days.

SUSTAINABILITY

At Búlandstindur, environmental responsibility and sustainability is an integral part of our mission. All our activities rest on the principle of not impudently harnessing natural resources, but rather on ensuring that their quality is maintained for the foreseeable future. Whether it is aquaculture or fishing, we seek to do it in harmony with nature.

Our operations have had various certifications cementing the sustainability of our mission, and we keep adding more certifications to it. Sustainability is a priority for the fishing industry in Iceland, and the role of an environmental code of conduct is always strongly emphasized.

Búlandstindur is a recipient of the MSC label, meeting the set of requirements for sustainable fishing laid out by the Marine Stewardship Council, as well as fulfilling the standards of the Icelandic Responsible Fishing Foundation.

HARMONY WITH NATURE

Norwegian salmon, steelhead and **iceborn** salmon from Iceland



seaborn

www.seaborn.no

SALMON

We farm our salmon in the pristine fjords of East Iceland. The clear and cold ocean contributes to salmon of the utmost quality, and our gentle handling of the fish and the surrounding natural resources ensures sustainable farming. Our goal is to increase production in the coming years, without giving any concessions on environmental considerations.

We sail the salmon to Djúpivogur, where we process it alive at our plant. Thanks to our processing standards, we can transport the salmon whole from Djúpivogur to all corners of the globe without it losing its intrinsic quality or taste.



WE MAKE **COOL** THINGS HAPPEN

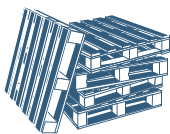
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We ensure the freshness of our cod by catching it daily, out in the clean and crisp North Atlantic. We sell our fresh cod globally to an ever-increasing number of customers, as well as salting and freezing cod fillets at our plant in Djúpivogur.

Specialization in floors



Phone 564-5533 • www.malland.is

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HÖNDLARINN



HANDLED WITH CARE

We believe in continuous improvement to ensure high-quality products at Búlandstindur. Fish is handled with great care, from catch to processing, and we make great efforts to ensure that raw materials are used optimally.

Our modern processing plant is located directly at the portside in Djúpivogur - always ready to receive fresh fish. Naturally, our facilities have the necessary certifications to ensure maximum product quality as well as the highest hygiene and safety standards throughout the entire process.

Furthermore, our production has documented traceability, allowing us to track the fish back to the exact vessel and time and location where they were caught.



ECA vatn, sjálfbært sótthreinsi og þvottaefni

– frábært fyrir umhverfið, banvænt fyrir örverur

ECA vatn er sjálfbært og umhverfisvænt sótthreinsi og þvottaefni. Með uppsetningu ECA búnaðar geta fyrirtæki framleitt sitt sótthreinsi og þvottaefni eftir þörfum þar sem á að nota það og losna þannig við endalaus flutninga á kemískum efnum og förgun á tómun umbúðum. ECA er fullkomlega hættulaust í notkun og er til þess fallið að minnka kolefnisspor fyrirtækja umtalsvert og leggja þannig sitt af mörkum við að ná metnaðarfullum markmiðum í umhverfismálum.



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WE STRIVE TO STAY ONE STEP AHEAD

OUR TECHNOLOGY





THE WORKPLACE

Búlandstindur is a, family-run company with about 65 employees. Despite its small size, the company has grown rapidly in recent years and production has increased year by year. This is due in no small part to the staff of Búlandstindur, who work together as a unit to catch and process seafood for our customers all over the world.

What characterizes the working spirit at Búlandstindur is unity and a solution-oriented way of thinking. The staff is a close-knit group that does not hesitate to help their colleagues if they need assistance. We take great pride in creating a good working environment for our people, as Búlandstindur would be nothing without them.

THE WORKPLACE



BEWI

for a better everyday





Quality and Trust Is at the Heart of What we Do

AQF – Your Strategic Partner
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A full-page photograph of a worker in a blue jacket and white apron, wearing a hairnet, working on a large sheet of material in a factory setting. The image has a blue tint. The worker is wearing a white hairnet and a blue jacket with a logo that reads "BÚLANDSTINDUR". They are also wearing a white apron with a logo that reads "66 NORTH". The worker is focused on their task, looking down at the material they are working on. The background is slightly blurred, showing industrial equipment and lights.

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TOGETHER
AS ONE UNIT**



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BÚLANDSTINDUR EHF