



***Quality fish from
the top of the world***

A Global Fish Processing Company

Gamvik Seafood AS was established in 2010 and has since grown into an important cornerstone company that contributes significantly to the local community and the development of the village.

From the top of the world, in the small fishing village of Gamvik, we deliver premium cod and haddock fillets to customers across international markets.



Photo: Magne Grip



Photo: Marielle van Dop

From Iceland to Arctic Norway

Albert Mar Eggertsson and Haraldur Arni Haraldsson moved to Norway in 2010 after many years of working together in Iceland in the fishing and fish processing industry. Together, they brought decades of experience and expertise to Gamvik.

In 2015, Vera Björk Hraundal joined the ownership group and has served as General Manager ever since. Today, all owners are Norwegian citizens.

THE BEGINNING OF THE BUSINESS

The journey began in Kongsfjord with fillet processing equipment and the purchase of a fishing vessel in Norway. In 2012, the business moved to Gamvik, where a former fish processing plant was given new life and became the foundation for the companies' continued growth.

Since then, Gamvik Seafood AS and Gamvik Kystfiske AS have continued to grow and develop together.



**SEE
OUR
FILM**

Technological Development and Quality Focus

Over the years, Gamvik Seafood AS has developed into a modern and technologically advanced fish processing company. Quality is at the heart of everything we do, and our commitment to high standards has earned our products an excellent reputation.

MODERN FISHING VESSELS

Gamvik Kystfiske AS owns the fishing vessels and quotas. Our newest vessel, Selma Drofn, was built in England in 2018 and is equipped with the latest technology to ensure the highest possible fish quality.

INTERNATIONAL DISTRIBUTION

The companies also have a stake in the Swedish sales company Gamvik Seafood Sweden AB, which markets our products throughout Scandinavia and Europe. In addition, we export fresh cod and haddock fillets to the USA.

COLLABORATION FOR SUCCESS

The close cooperation between Gamvik Kystfiske AS and Gamvik Seafood AS ensures a short journey from sea to processing,

providing freshness, traceability and consistent quality throughout the value chain.

For Gamvik Kystfiske AS, having a reliable home port for landing the catch is essential. For Gamvik Seafood AS, a stable supply of high-quality raw material is the foundation for delivering consistent quality to our customers.



Ensuring Efficient Longline Operations in the Barents Sea



On the working deck of Selma Drofn, the longline is hauled in from the Barents Sea, bringing the fish on board one by one. Gamvik Seafood's vessels use deck equipment from Mustad Autoline to ensure efficient, gentle and safe handling of the line, hooks and catch.

PRECISION AND STRENGTH

Mustad Autoline's equipment is developed for longline fishing under demanding conditions. The system ensures efficient



baiting, setting and hauling. The baiting machine cuts the bait to a preset size and double baits each hook with high precision. The hooks and line are then set into the sea at a rate of 3–6 hooks per second.

EFFICIENT AND CONTROLLED HANDLING

As the longline is hauled in, the hooks pass through machines that clean and separate them before guiding them back onto the storage magazines. At the same time, the crew inspects

the line, hooks and snoods before preparing the system for the next setting.

RELIABLE OPERATIONS

For Gamvik Seafood AS, its partnership with Mustad Autoline contributes to reliable operations, efficient workflows and gentle handling of the catch — from the Barents Sea to the customer.

Mustad
AUTOLINE



Photo: Mariëlle van Dop

For us, quality begins the moment the fish leaves the sea.

One of the keys to operate at the edge of the Arctic are the solutions from Cooling.

With precise cooling, Gamvik extends the shelf life of our Arctic catch —ensuring top-quality seafood reaches our markets straight from the North.

Haraldur Árni Haraldsson partner at Gamvik



Cooling



cooling.is



Photos: Marielle van Dop og Vera Björk Hraundal

The Shortest Route from Sea to Plate

1. Our fishing vessels deliver fresh, high-quality fish from the cold waters of the Barents Sea.
2. The fish is filleted using advanced water-jet cutting technology, ensuring both precision and efficient production.
3. Each fillet is carefully hand-trimmed by experienced professionals.
4. The finished products are carefully packed and prepared for distribution to customers around the world.



FISKERNES AGNFORSYNING SA

Fiskernes Agnforsyning

Ansvarlig – Stolt – Pålitelig

Stakkevollveien 375, 9019 Tromsø
Tlf. 77 60 01 50 | firmapost@agn.no
agn.no

Alle trenger en makker

Byggevarer • Trelast • Industrivarer • Kjøkken • Maling • Interiør



BYGGMAKKER

Materialhandelen Båtsfjord

Fomavegen 14, 9990 Båtsfjord • Tlf. 78 98 57 70

Materialhandelen Tana

Grenvegen 20, 9845 Tana

E-post: post@materialhandelen.no
www.byggmakker.no



Gamvik kommune er Norges nordligste fastlandskommune, og ligger i Troms og Finnmark med Kinnarodden som nordligste punkt, beliggende på 71° 8' 1" N.

Gamvik er en åpen og inkluderende kommune, og kommunen er kjent langt utenfor sine grenser for sitt rike kulturliv. Hvert år arrangeres tre store festivaler. Nordkynfestivalen, Kulturdugnad Gamvik og Langfjordnesdagen.



Gamvik kommune

På toppen av Norge

VI LEVERER DET KUNDEN ETTERSØR



INDUSTRIKULDE AS
— ABOVE AND BEYOND —

www.industrikulde.no

post@industrikulde.no

Ramfjordnesvegen 227, 9021 TROMSDALEN • 775 03 030

Våre tjenester

Industrikulde utfører alt av tjenester innen kulde og varme, ta kontakt for en uforpliktende prat!

- Prosjektering
- Produkter
- Automasjon
- Service
- Oppgradering
- Tilstandskontroll
- Reservedeler
- Opplæring



Photos: Vera Björk Hraundal

OUR CUSTOMERS AND PARTNERS

Norwegian whitefish from the Barents Sea is renowned for its exceptional quality.

We supply premium cod and haddock to restaurants and customers throughout Scandinavia, Europe and the USA.

Our products can also be found in the fresh seafood counters of leading supermarket chains, including Coop and ICA.

Our focus has always been on delivering consistent quality rather than volume.

A Workplace where Everyone knows Everyone

Today, approximately 20 fishermen work at Gamvik Kystfiske AS, while Gamvik Seafood AS employs around 40 people.

Together, our team represents nine different nationalities, making Gamvik Seafood an international workplace in the heart of a small Arctic community. With only around 220 residents,

Gamvik is a close-knit community, and our companies are among its largest employers.

INCREASED POPULATION

Since we took over the former fish processing plant more than a decade

ago, the population of Gamvik has almost doubled, together with increased economic activity in the local community. Most of our employees live and work in Gamvik throughout the year.

RESPONSIBILITY FOR THE LOCAL COMMUNITY

In a small community like Gamvik, a single company can make a real difference. We take that responsibility seriously. Together with local businesses, the municipality and the residents of Gamvik, we are committed to contributing to a vibrant and sustainable local community.



In Harmony with the Ocean and Nature – Sustainability and MSC Certification

WHAT IS SUSTAINABLE FISHING?

Sustainable fishing is about the responsible management of natural resources. It ensures healthy fish stocks, protects the marine environment and helps safeguard the livelihoods of future generations that depend on fishing.

MARINE STEWARDSHIP COUNCIL

The Marine Stewardship Council (MSC) is an international non-profit organisation that promotes sustainable fishing and helps protect the world's oceans for future generations.

MSC CERTIFICATION

At Gamvik Seafood, sustainability and traceability are an integral part of our daily operations and our commitment to future generations.

When you see seafood products carrying the blue MSC label, you can be confident they come from a sustainable fishery that meets the MSC Fisheries Standard. Every company in the supply chain must meet the MSC Chain of Custody Standard, ensuring full traceability from sea to customer.



Vi veileder deg gjennom store og små bygge- og oppussingsprosjekt



Ikke gå glipp av gode tilbud.
Meld deg inn i kundeklubben her!



BYGGFAG

**KUNDE-
KLUBB**

100 kr velkomstbonus*

- Kundeklubbtilbud på kampanjer
- Tilbud og nyheter før andre

Kundeklubbtilbud gjelder i butikk. Velkomstbonus gyldig i 60 dager.*



**Choose
Sustainable
Seafood!**

Safe Working Conditions through Effective HSE Work

At Gamvik Seafood, respect for human rights, safe working conditions and responsible business practices are fundamental values. Our work is guided by the Norwegian Transparency Act (Åpenhetsloven), which promotes respect for human rights and decent working conditions throughout the supply chain.

INTERNATIONAL STAFF

With employees from many different countries, we are committed to ensuring equal opportunities, fair treatment and a safe working environment for everyone.

STRICT HSE GUIDELINES

All our factory operators work in accordance with strict Health, Safety and Environment (HSE) procedures.

In a workplace where heavy machinery is used, clear routines, continuous training and a strong safety culture are essential to protecting our employees.

*Our goal is to provide a safe,
inclusive and respectful workplace
where every employee feels valued.*

Photo: Marielle van Dop

BEITIR

EHF

Operating since 1988

Complete solutions for line and net fishing

Longline Haulers

Deck Equipment

Equipment for Fish Processing

Custom Builds

Net Fishing



Web: www.beitir.is

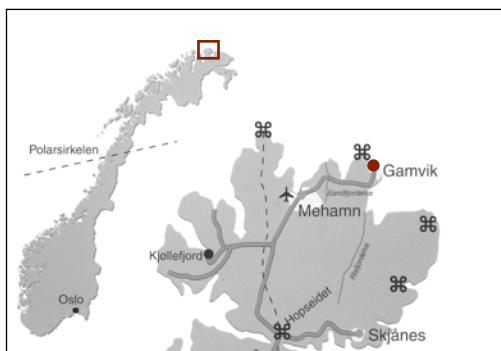
Phone: + (354) 424 6650

Mobile: + (354) 894 2845

Email: beitir@beitir.is



Photo: Marielle van Dop



Quality fish from the top of the world



CONTACT

Gamvik Seafood AS
Strandveien 63 , 9775 Gamvik

Follow us on Facebook

