



---

# ÍSLANDSSAGA





## FISKVINNSLAN ÍSLANDSSAGA HF PRODUCTION CONSISTS OF:

**60%** OF FRESH AND  
FROZEN COD

**30%** OF FRESH AND  
FROZEN COD

**10%** FROZEN AND FRESH  
OCEAN CATFISH



## ICELANDIC SAGA

Fiskvinnslan Íslandssaga HF is located in Suðureyri, a fishing village of 320 inhabitants in the northwestern part of Iceland, also known as the West Fjords.

Suðureyri is less than an hour long boat ride from the richest fishing grounds of Iceland, and has naturally always been a fishing village, with half of the population being dependant on this sector.

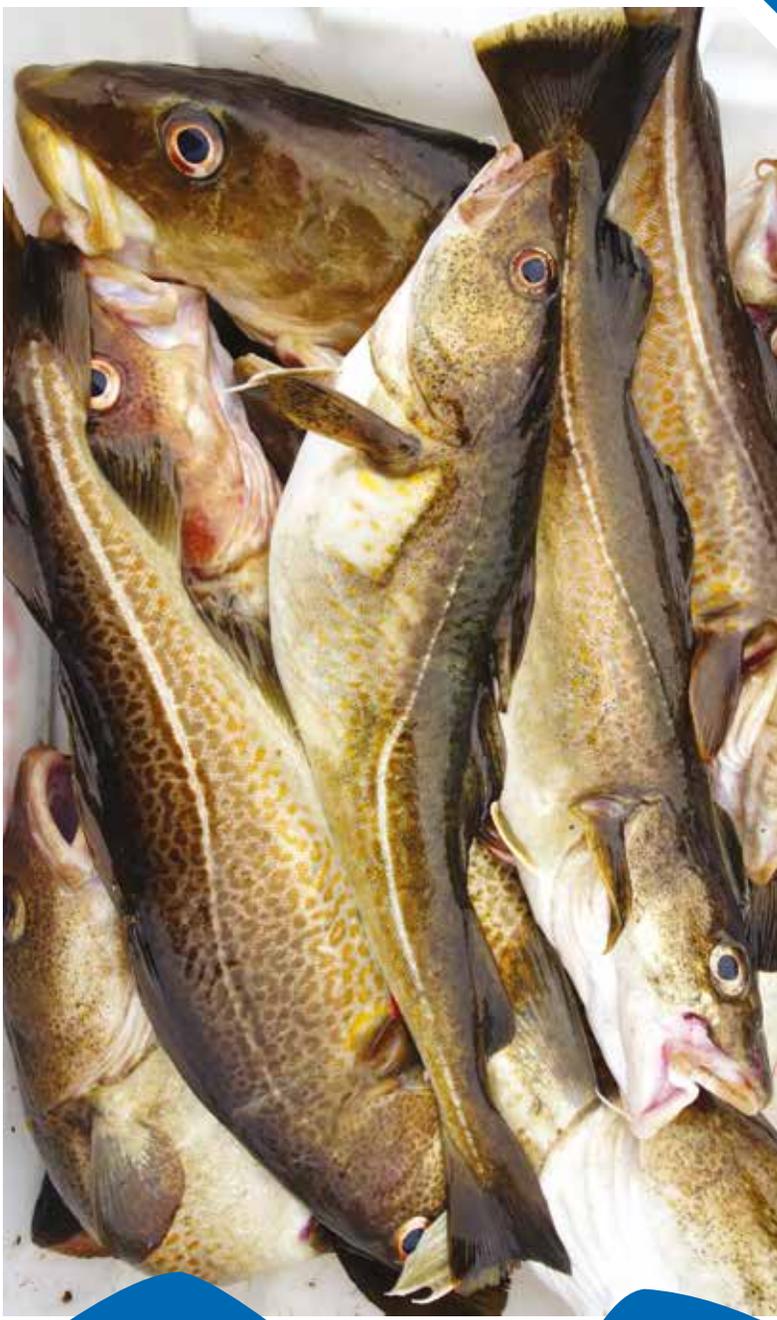
In the early 19th century there were only fourteen people living in the village, but the population began to grow after the first motor boats arrived in 1906. Five years later the inhabitants numbered around 200.

Small motor boats land in Suðureyri and a fish processing plant, fish market and a fish drying company operate by the harbor that has been certified with the international Blue Flag.

The village is self-sufficient in terms of its own heating and electricity supplies which are generated by natural resources: geothermal hot-springs and electricity generated from near-by waterfalls.

## FACTS

- Fiskvinnslan Íslandssaga HF has its own 1250 tons of quota, and we also have contracts with other boats and quota owners so that we have access to up to 3.000 tons.
- We produce 3-3500 tons of round fish annually.
- 90% of our fish is caught from long-line day boats, which greatly decrease the use of fossil fuels.
- We have been 40 and 50 employees depending on the season.
- Our annual turnover is between USD 10 – 12 million.



**FISKVINNSLAN ÍSLANDSSAGA HF CARES ABOUT THE COMMUNITY IN WHICH IT OPERATES, THE MAIN THING THAT THE COMPANY HAS AS A GUIDING LIGHT IS TO TRY TO KEEP THE OPERATION HEALTHY AND TO THE BEST OF ITS ABILITY SUPPORT BUDDING STARTUPS.**

## **PRODUCTION**

All the fish we catch is bled alive as it enters the boat and then put in liquid ice for quick cooling. As soon as the fish arrives at the plant in the afternoon, it is gutted, beheaded and then sorted by weight. The quality control system is based on HACCP: Hazard Analysis and Critical Control Point. Samples are taken regularly from the raw material, both on board and in the processing plant. The handling is then evaluated and reported. The fish is put in liquid ice in plastic tubs and stored in a holding room, where the room temperature is 2 degrees, until it is processed and shipped off one or two days later.



GET IN  
TOUCH:

# ÍSLANDSSAGA

## Fiskvinnslan Íslandssaga hf

- Freyjugötu 2, 430 Suðureyri
- Kt: 481299-3069
- Sími: 456-6300,
- [www.icelandicsaga.is](http://www.icelandicsaga.is)



**Óðinn Gestsson**  
General Manager  
gsm: 892-2482  
[odinn@icelandicsaga.is](mailto:odinn@icelandicsaga.is)



**Jón Arnar Gestsson**  
Quality Manager  
gsm: 867-0760  
[jonarnar@icelandicsaga.is](mailto:jonarnar@icelandicsaga.is)



**Guðni Einarsson**  
Chairman of the board  
gsm: 894-6103  
[guдни@kl.is](mailto:guдни@kl.is)



**Elísabet Margrét Jónasdóttir**  
Finance and accounting  
gsm: 853-1178  
[elisabet@icelandicsaga.is](mailto:elisabet@icelandicsaga.is)



**Tara Óðinsdóttir**  
Payroll and accounting  
Gsm: 866-6150  
[tara@icelandicsaga.is](mailto:tara@icelandicsaga.is),



**Guðrún Oddný Schmidt**  
Foreman  
gsm: 893-0760  
[gos@icelandicsaga.is](mailto:gos@icelandicsaga.is)



**Skjöldur Skjaldarson**  
Landing  
gsm: 863-1631  
[skjoldur@icelandicsaga.is](mailto:skjoldur@icelandicsaga.is)



**Ingólfur Þorleifsson**  
Engineer/Maintenance  
gsm: 897-6293  
[vidhald@icelandicsaga.is](mailto:vidhald@icelandicsaga.is)



## Ferskleikinn í fyrirrúmi

Frauðkassar - Pokar - Kassableiur - Vörubretti

EPS umbúðir

  
**TEMPRA**  
einangrun - umbúðir

TEMPRA EHF • Íshella 8 • 221 Hafnarfjörður • Sími: 520 5400 • [temptra@temptra.is](mailto:temptra@temptra.is) • [www.temptra.is](http://www.temptra.is)





Við fylgjum ekki alltaf straumnum.  
Við leggjum hann!

 456-3092  
 [pollinn.is](http://pollinn.is)  
 [pollinn@pollinn.is](mailto:pollinn@pollinn.is)  
 Pollgötu 2, 400 Ísafjörður



Blönduósi [www.isgel.is](http://www.isgel.is)