







# Quality, tradition and a good portion of passion

## Proximity to knowledge, and pure raw materials.

Brødr. Remø is located on the idyllic coast of Sunnmøre, more specifically Fiskerstrand. Only half an hour away, we find Ålesund; The city with one of the largest and most important ports for export of fishery products from Norway. The cold and clear fjords create an ideal growth environment for salmon and other seafood, and an opportunity for us to present products of "the red gold" Norway is globally known for.

## Dedicated employees.

Our dedicated and experienced staff is what defines our company and products. Together we strive for the highest possible efficiency and quality, and this is why it is important that all of our employees feel taken care for and have faith in their expertise.

## Craftsmanship is the cornerstone of our business.

We do not use injection or any kind of artificial substances in our production. Passion for the profession and time is what we consider crucial for a good product. At our company, it is important to combine the traditional and contemporary ways.

## Innovative twist on tradition

Just as our traditional recipes and methods are important, innovation is also a central part of Brødr. Remø. We want to be a manufacturer that challenges established seafood products and processes. Our goal is that our customers look at us as innovative, knowledgeable and the preferred quality supplier of fish and seafood products.

## Quality, quality, quality.

Modern production equipment and quality control systems guarantee tracking, safe production and uninterrupted cooling / freezing chain throughout the process from production to the consumer. We constantly try to renew ourselves when it comes to equipment, expertise and the process itself to maintain this.

High expectations towards our suppliers and ourselves, as well as broad experience in traditional processing methods, is a red thread. Every day our goal is to deliver quality that you and we should be proud to present.



## It all began with a dream built on the passion for the sea.

The family of Brødr Remø has for many generations been seafarers, fishermen and hunters. At Brødr. Remø we can therefore not only boast a lot of knowledge about fishing and processing, but also how important sustainability is for our products. Further on, the passion for sales and production came from the motherside of the family, Fiskerstrand, which is where the first lines of Brødr. Remø was drawn over 100 years ago.

The grandfather of today's owners, Severin Fiskerstrand, moved in his youth to the US due to poor conditions in Norway. This was the start of Severin's "American dream". The "American dream" lasted for 10 years, fishing salmon and whitefish on the west coast and "The great lakes" in the north. While in America, Severin was only known as "Sam" or "Sammen", as the americans had trouble pronouncing Severin.

Eventually, the fjords and steep mountains of Norway called out to Severin. It was time to find the way home. He took advantage of the knowledge he acquired in America to build his own dream home in little Norway. It was in 1918 Severin put the pen to the paper and decided to use his experience to build something unique that would ignite a story that has lasted for over 100 years.



In 1923, "Sam" built a sea hut on Fiskerstrand, Norway, which was to assist the farm's shop with harbord food and fishing gear for sale and distribution. Little did he know, that the fishing hut named "Sambua" should 100 years later be part of distributing seafood across the globe. Sambua was in first part of its history used mainly for packing and icing of fresh fish, which was exported to the european continent. As the years went on, "Sam" expanded into salting and catch from Borgundfjord and the fishing banks outside central norway.

At a time when food logistics were much tougher than today, the population on the continent set high requirements for not only taste and quality, but also shelf life and durability. Severin was very aware of this, and developed various recipes and methods for processing that still are sought after today. This opened up new opportunities. The market for export of clipfish both to Southern Europe and South America became available to Severin.

In the 1970s, farmed atlantic salmon became more and more accessible. Knowledge and technology was rapidly shared, and Norwegian Atlantic salmon became available in large volumes. In 1985, the spark was back in Sambua. Next generation Remø decided to recreate the adventure.

Processing of salmon became the main focus, and Brødr Remø AS was founded. Quality, tradition and a good portion of passion was the recipe back then, and what still defines us today.

*"Quality, tradition, and a good portion of passion"*



Unique products  
created with **patience and  
passion**

## Najade

In greek mythology, freshwater nymphs are known as Najade. At our place, it is more known as the combination of our award-winning gravad salmon and smoked salmon. The fillet is first gravad then smoked, with the use of inherited traditional recipes.

## Black&White

Our award winning smoked salmon with white and black pepper. The combination of these peppercorns in addition to smoke creates a complex and culinary taste.

## Chili&Sesame

Smoked salmon with a balanced taste of chili and sesame. The salmon is lightly marinated and thus falls in taste with most people. One of our most sought after products.

## Try our *Sashimi-cut!*

Are you tired of the customers ruining your finely presented plate of smoked salmon, or the slices seems glued together? You don't have to worry about that anymore with the sashimi cut. The slices are not layered over each other, making it very convenient to serve.

Further on, the fillets are very easy to present on a buffet, which are very time consuming in many cases. The fillet looks just as tempting before and after the guests have provided themselves from the plate.

By dividing the fillets lengthwise one can easily double number of serving bits; consumption of slices per guest goes substantially down.

The fish will be more tender because of the angle the cut breaks the cells of the fillet. This makes the product excellent in everything from pasta and salads, to pizzas, baguettes and ciabatta.

More hygienic as less handling of the product is needed

## Mexicana

The taste of traditional smoked salmon combined with the unique and balanced flavor of Mexican spices.





Smoked salmon



Marinated salmon/Gravad lax



Hot smoked salmon



Smoked salmon trout



Dry salted, matured and smoked the traditional way on our own recipe, we perceive our smoked salmon as an unique experience.

All of our products are available to be prepared as requested. Production, trim, packaging, sizes, projects, particular request and so on can all be discussed.

**Use your  
imagination!**

Fish are not just fish. It's pasta au saumon, burger of fjordtrout, salmon snacks, pizza ocean king, and much more. Put tempting, exciting names and dishes on the menu and both adults and children eat more fish!

If you need inspiration or recipes, we are there!



## Cuts



# Salmon and trout

## Fillets



### Cuts and portions

#### Sizes

Vac: 4x125 g, 2x125g, 2x200 g, IVP 200g

Bulk/Layer: Size can be adjusted upon request

With or without skin

Fresh or frozen

Customization of the products can be done. Please let us know if you have specific needs, or would like to try something out.

Examples: pre-rigor, bone in/out, scaled, taste etc.

### By-products

We have various by-products of salmon and trout available. Please send us a request for further information about these.

## Fillets

#### Sizes:

1000–1400 g

1400–1800 g

1800–2200 g

Above

#### Trims:

A, B, C, D, E, E deep-skinned

Fresh or frozen

Customization of the products can be done. Please let us know if you have specific needs, or would like to try something out.

Examples: pre-rigor, bone in/out, scaled, taste etc.





**Brødr. Remø**

Phone +47 701 98 970

E-mail: [brodr.remo@goldfish.no](mailto:brodr.remo@goldfish.no)

Fiskarstrandvegen 168

6035 Fiskarstrand

Norway