



VARDE LAKS A/S



EXCEPTIONAL QUALITY FOR 25 YEARS

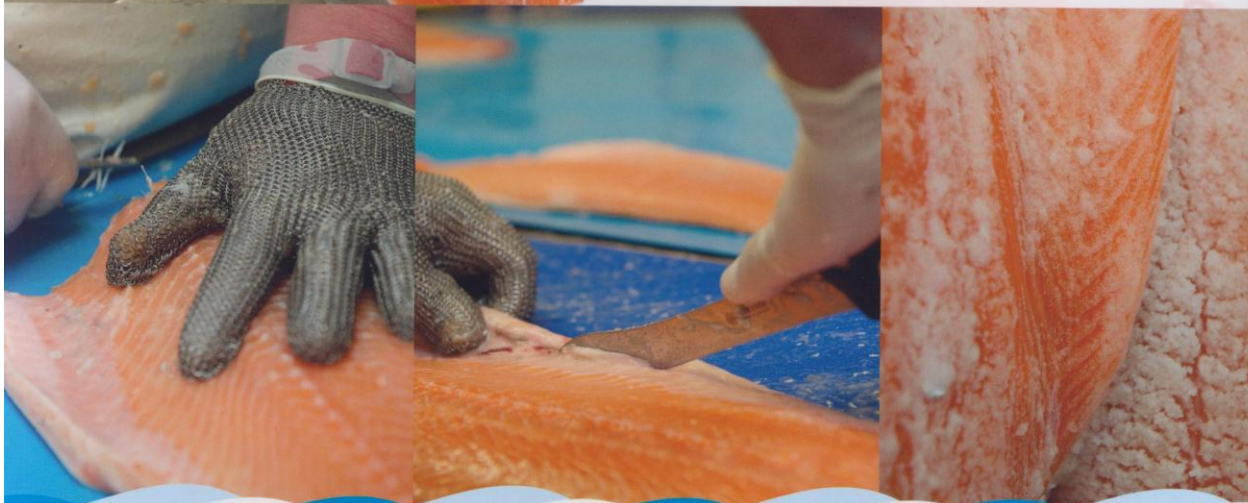


VARDE LAKS A/S

VARDE LAKS A/S was established in 1987 by Jørn and Lisbeth Jakobsen. In 2005, Thomas Jakobsen became a shareholder in the company. Due to the efforts of two generations, the company now offers high quality salmon to customers worldwide.

The company's target remains the same: To produce smoked salmon of the very highest quality and to provide our customers with the best possible service. We achieve this by purchasing exclusively superior raw materials from selected suppliers and ensuring that the raw materials are processed within 3 days from reception or no more than 5 days from the time of slaughter at the fish farms. Our experienced staff are all trained to ensure that our products are handled carefully and professionally from raw materials to end products.

In recent years, VARDE LAKS A/S has acquired state-of-the-art production facilities. These help us to remain fully competitive in a market, which is very price-conscious without having to compromise on quality. Each order is tracked by our intelligent dispatch system, which is designed to ease the reception of our goods.



SIDES



PRE-SLICED SMOKED SALMON.
IT TAKES 3 DAYS
TO PRODUCE A VARDE LAKS.



**WHOLE DRYSALTED,
SMOKED SALMON**



**PRE-SLICED GENUINE
MARINATED SALMON**



SMOKED GREENLAND HALIBUT
A dry-salted delicacy, available
exclusively in pre-sliced sides.

OTHER PRODUCTS



Recently, we have added hot smoked salmon and fresh and frozen salmon fillets from trim C to E in our product portfolio. VARDE LAKS A/S also supplies organic salmon products, certified.

PARTY PACKS



VARDE LAKS A/S guarantees that our party packs are of a consistently high quality.



OUR MAIN PRODUCTS

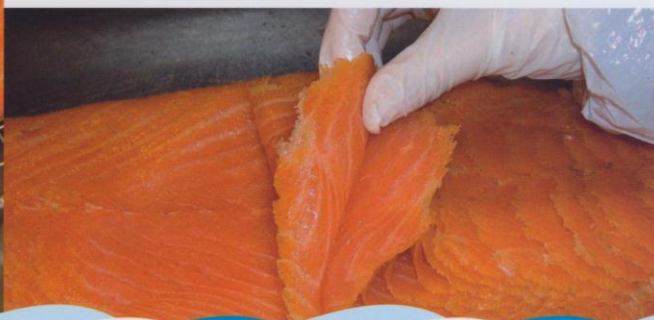
VARDE LAKS A/S specializes in the production of smoked salmon, whole sides and pre-sliced sides from 600 g to 3 kg. Additionally, we supply smoked salmon in party packs from 50 g to 500 g, genuine marinated salmon, and smoked Greenland halibut.

VARDE LAKS A/S is **ELITE rated** (the highest possible standard of excellence) by the Danish Veterinary and Food Administration.



CAPACITY EXPANSION

During 2010/11 we expanded our production facilities and optimized work flow. In this way, we more than doubled our capacity and can serve existing customers even better and, at the same time, approach and welcome new customers.





WORLD CLASS STAFF

We owe much of the success, achieved over the years, to the staff we have recruited from across Europe. Many employees have been with us for several years and enjoy respect for their professionalism and dedication.

CERTIFICATION

In 1998 VARDE LAKS A/S was one of the first Danish smokehouses to achieve HACCP certification.

In 2009 our facilities were certified for organic fish production. Since 2008 VARDE LAKS A/S has been ELITE rated by the Danish Veterinary and Food Administration. We are now working towards achieving IFS certification.



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