

Taste and share the secret of the Icelandic cod

- Icelandic waters offer exceptional conditions for the development of fisheries.
- Iceland Responsible Fisheries ensures sustainable use of marine resources.
- Salted cod is a good source of protein and low fat.

October 23rd 2013. There is a long time tradition for salt fish production in Iceland. Icelanders have salted fish for centuries and **now the cod from Iceland is a very popular food** worldwide, particularly in the Mediterranean.



Around Iceland, hot and cold ocean currents meet that create good living conditions for the

ecosystem and the rich fishing grounds. For its quality and freshness, Icelandic fish products have great demand in markets around the world.

Iceland Responsible Fisheries.- In addition, through the **Iceland Responsible Fisheries** programme - developed on the basis of commitments made through national law and international agreements – seafood **industry is meeting demands of seafood buyers for sustainable use of marine resources.**

The purpose of obtaining certification of Icelandic fisheries from an independent third party is to demonstrate with complete transparency that fishing and fisheries management in Iceland is carried out in a responsible and recognised manner, which complies with the **FAO Code of Conduct for Responsible Fisheries.**

The Fishing industry.- The Fishing industry is one of the key industries in Iceland, and directly employs around 9000 people, or approx. 5.3% of the total workforce. The **seafood industry contributed 11% to the GDP directly, and 25% if account is taken of the indirect effects of the ocean cluster.** In 2012 the export production of marine products amounted to 1.7 billion euros, a 6.8% increase from previous year and by 11.4% in quantity, a total of 749 thousand tonnes. Frozen products generated 53% of the value of exported marine products, and marine products account for approx. 42% of total export value.

Iceland is in the 19th place among leading fishing nations in the world, with 1.2 % of the total world's catch (2010). Europe is the largest market for Icelandic seafood products, with approx. 70-80% share in recent years. Cod is the most valuable fish stock,

accounting for approximately 31% of total seafood industry exports. **Spain is the single most important market for salted cod.**

Nutritional values.- Regarding the **nutritional values**, cooked rehydrated salted cod contains similar energy content as cooked fresh fish. Salted cod is a good source of protein and fat content is low but rich in omega. The energy value of cooked salted cod is about 100 kcal per 100 g.

Statement on Responsible Fisheries in Iceland

In 2007, the Statement on Responsible Fisheries in Iceland was released. The statement was a response to market demands for sustainable utilization of marine resources and was designed to inform buyers on how fisheries management is conducted in Iceland and that controls would be based on the best scientific knowledge. It also stated that the Government undertakes to obey international law and agreements on access to marine resources, which they have signed.

For more information:

Chiara Esposito

93 418 53 87

cesposito@kreabgavinanderson.com