Responsibility and sustainability are two important ingredients in Skagen...





Certified quality



FF Skagen is one of the world's leading producers of fishmeal and fish oil. We develop, produce, and market healthy products used as protein supplements for animals and fish in the aquaculture, agriculture, and pet food industry all over the world.

FF Skagen is a fund-owned limited company. The company is situated at Skagen Harbour with the sea as its nearest neighbour. Here our 130 employees process the daily landings of fresh fish.

FF Skagen annually produces approx. 170,000 tonnes of fishmeal and fish oil at one of the most advanced processing facilities in the world. Our annual turnover is more than DKK 1.8 billion, and we export our products to more than 60 countries.

Sustainability, environmental awareness, and food safety are the most important qualities at FF Skagen. We are working daily to demonstrate responsibility in everything we do - and have done at FF Skagen for more than 60 years.







FEMAS · Soil Association · Naturland · MSC · FDA · FOSFA · GAFTA





 $\textbf{FEMAS} \cdot \textbf{Soil Association} \cdot \textbf{Naturland} \cdot \textbf{MSC} \cdot \textbf{FDA} \cdot \textbf{FOSFA} \cdot \textbf{GAFTA}$

Sustainability



MSC

Independent international eco-label for sustainable fishing practices. The blue MSC label guarantees that FF Skagen operates in an environmentally responsible manner and does not contribute to the global environmental problem of overfishing.



Soil Association

FF Skagen is certified in accordance with the English eco-label, which guarantees that the products - in addition to complying with the EU's environmental requirements - also comply with more stringent ethical, organic, and sustainability standards.



Naturland

FF Skagen's products are certified to be socially responsible protein supplements for organic farming. Naturland is one of the world's most respected eco-labels - far stricter than for example the German eco-label, Bio-Siegel.



It is FF Skagen's declared goal to process raw materials from the sea around us in a long-term and sustainable manner. We do not use fish designated as threatened species by Danish and international organisations, but only fish considered to be sustainable by ICES, the International Council for the Exploration of the Sea.

FF Skagen's fishmeal and fish oil is produced from absolutely fresh fish found in Danish waters and all the way up to the northernmost fishing grounds of the Atlantic, as well as from trimmings from the filleting factories. We can track and document all products through all processes - from the finished product to catch, vessels, and fishing grounds.

FF Skagen's commodity ethics and sustainability principles are based on independent scientific documentation and assessments carried out in collaboration with accredited experts and public institutions.

All of FF Skagen's products are produced in compliance with the "code of conduct" for responsible and sustainable fishing pursuant to the international regulations formulated by FAO, the Food and Agriculture Organisation of the United Nations, and ICES, the International Council for Exploration of the Sea.

FF Skagen is certified in accordance with The Soil Association Organic Standards, Naturland and the MSC, the Marine Stewardship Council Chain of Custody Standards.



Environmental awareness



FF Skagen is an environmentally aware company that is actively working, with commitment and dedication, towards reducing the energy and environmental impact of its business to an absolute minimum.

Production and processing take place in a fully automated and energyoptimised processing facility directly at the quayside at Skagen Harbour. All processes are carefully monitored from the control room and subjected to strict quality, environmental, and energy procedures.

As a natural element in FF Skagen's energy and environmental efforts, FF Skagen supplies all surplus heat from the production - around 18,000 MWh per year - to Skagen Varmeværk. This corresponds to one quarter of the district heating used in all houses connected to the heating plant in Skagen.











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Food safety



FEMAS

FF Skagen's feed safety is FEMAS certified. FEMAS is based on the HACCP principles and comprises all processes in the production.



FDA

FF Skagen is registered with the U.S. Food and Drug Administration, FDA, pursuant to Section 305 of the U.S. Public Health Security and Bioterrorism Preparedness and Response Act of 2002, P.L. 107-188. The approval is a prerequisite for operating on the U.S. market.



FF Skagen produces fishmeal and fish oil for the most ambitious animal feed producers and breeders all over the world. Our commitment to quality starts out at sea with a demand for top-quality raw materials. Fresh fish every day, all year round, is provided by a modern, efficient and loyal fishing fleet.

This fish is cooled immediately upon capture and kept refrigerated during transport until it is delivered to FF Skagen - ready for processing in our computer-controlled processing plant.

FF Skagen has chosen to take responsibility and commit ourselves to our product's significant share of the total food chain through a comprehensive quality assurance programme. All landings are analysed and approved before the fish is used in production. Laboratory samples from the whole process document the freshness of the raw material and finished product with 100% accuracy, specifying its nutritional content and physical properties. Fishmeal from FF Skagen is guaranteed free from salmonella.

Sealed samples are taken from all deliveries and subjected to subsequent analysis at an accredited laboratory at the customer's discretion.

FF Skagen is FEMAS certified and approved by the FDA, U.S. Food & Drug Administration.



60 years of innovation



FF Skagen also develops and produces special customised products that meet individual demands to nutritional content, protein digestibility, binding force, etc. All special products naturally contain all of FF Skagen's competences and values regarding sustainability, traceability, environmental awareness and quality assurance.

Our advanced processing facilities enable us to give different properties to the meal and oil products so that the actual special production matches specific demands and requirements. An efficient control system ensures an end product that fully complies with the agreed specifications.

FF Skagen has more than 60 years of experience in the development and production of fishmeal and fish oil. We are one of the most certified companies in the industry and a member of the international trade organisations GAFTA and FOSFA.



GAFTA

FF Skagen is a Trading Principal Member of GAFTA, an international trade organisation for the grain and animal feed industry, with more than 1,250 members from 86 countries.



FOSFA International

FF Skagen is a member of the Federation of Oils, Seeds and Fats Associations. 85% of the global trade in oils, seeds, and fats takes place through contracts from FOSFA, which has 900 members in 77 countries.







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FF Skagen Mission & vision



Mission

We create values of marine resources.

Vision

FF wants to be leading within the industry in a natural geographic area and with Denmark as production country. The Vision has four dimensions.

Raw materials:

FF wants to be the preferred recipient of raw materials (fish and trimmings) by always being competitive concerning the price of the raw materials and to offer fast loading at all times of the day/year.

Production:

FF wants to have high liability in Skagen and Hanstholm at all times. FF wants to be the leading factory concerning sustainability, energy and environmentally safe production through continuous update of the machinery.

Finished products:

FF wants to be in front concerning product development/processing and wants to have high priority when customers request meal and oil and ask for cooperation concerning product development. "We want to be our customers first choice as a collaborator".

Organization:

FF wants to have an optimal organization and wants to be attractive to present and future employees.

