

Granit på 00:15



GRANIT

M 23 VD

ABAS

GRANIT
KALENIO





M-25-VD

GRANIT IV
AALESUND

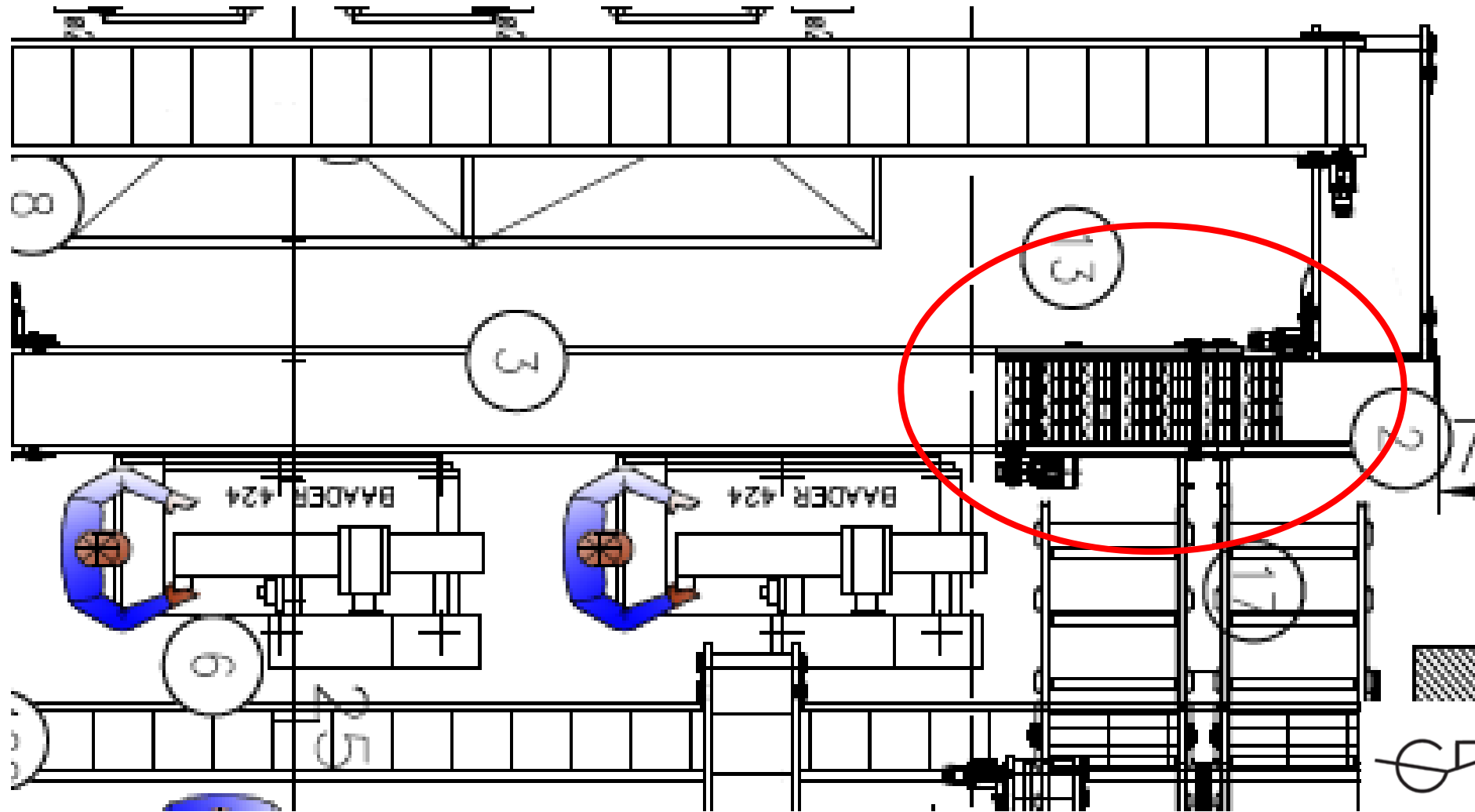


Målsetninger

- Effektiv fabrikk – god kvalitet / hurtig produksjon
- Øke fangstverdi
- Utnyttelse av hele fangsten / restråstoff
- Reke
- Merkevarebygging

Fabrikk

Hodekapping - elektrobedøver



«Visjon»



Image sequence (*.seq)

Browse

Update

Load classifier

Classify

Load classifier

Browse

Train classifier

Start training

C:\Users\stoeiv\Desktop\21 Feb 2017\Classifi

Save features Browse

Type:

Torsk

Code:

1

Length:

50,485 cm

Width:

19,099 cm

Area:

2391,00 cm²

Measurement:

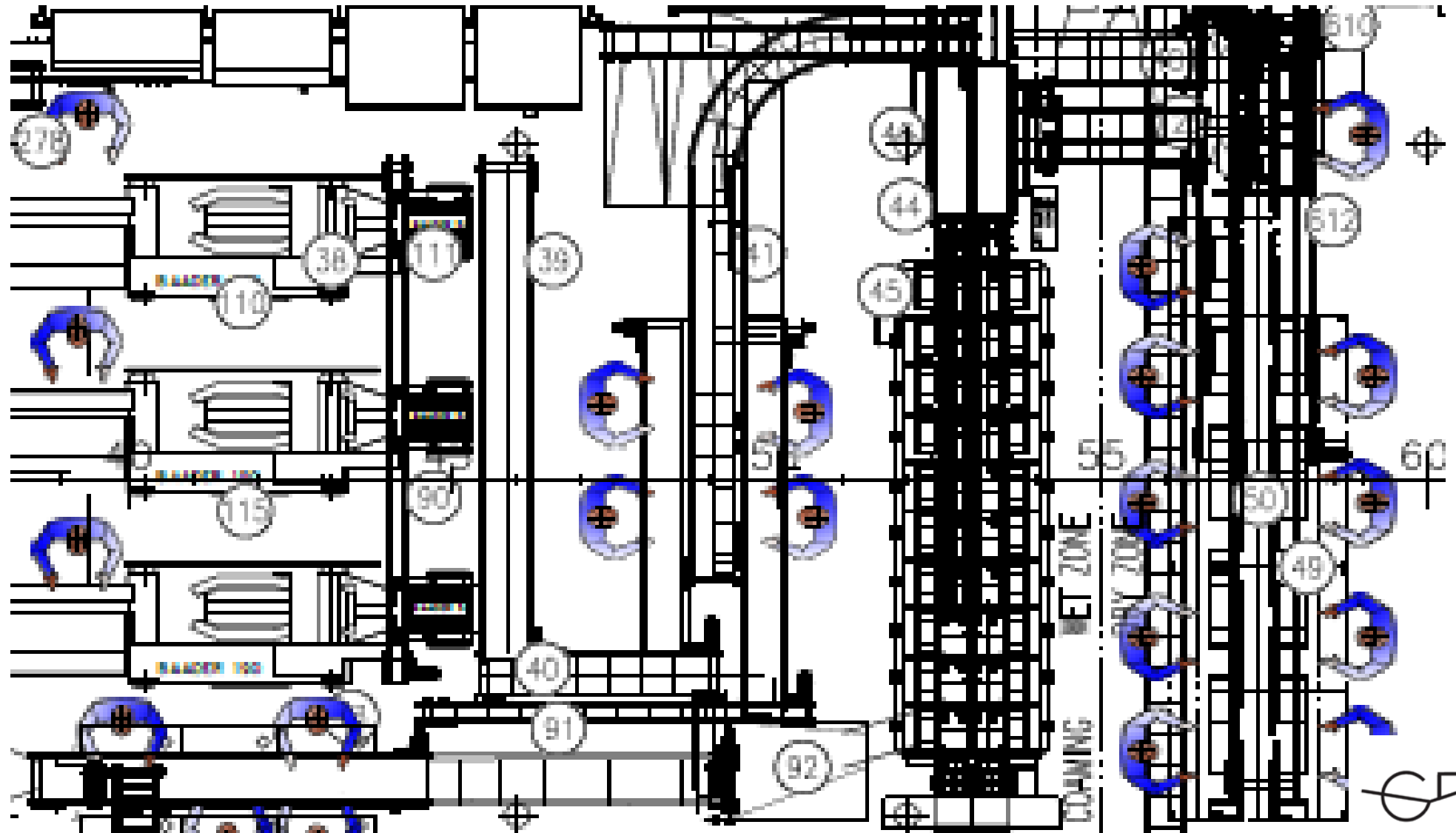
>

Processing time:

693 milliseconds



Hovedlinje



Øke fangstverdien

- Visjon – hastighet i hodekappingsprosessen og optimalisering mot filetmaskinene
- Filetmaskiner Baader 190 med yield optimizer 2
- Velfag 700 – storfisk filetmaskin / bedre utbytte
- Valka – både porsjoner og omregningsfaktor
- Filetgrader – tettere gradering
- HG i horisontalfrysere
- Tett samarbeid med Brødrene Sperre

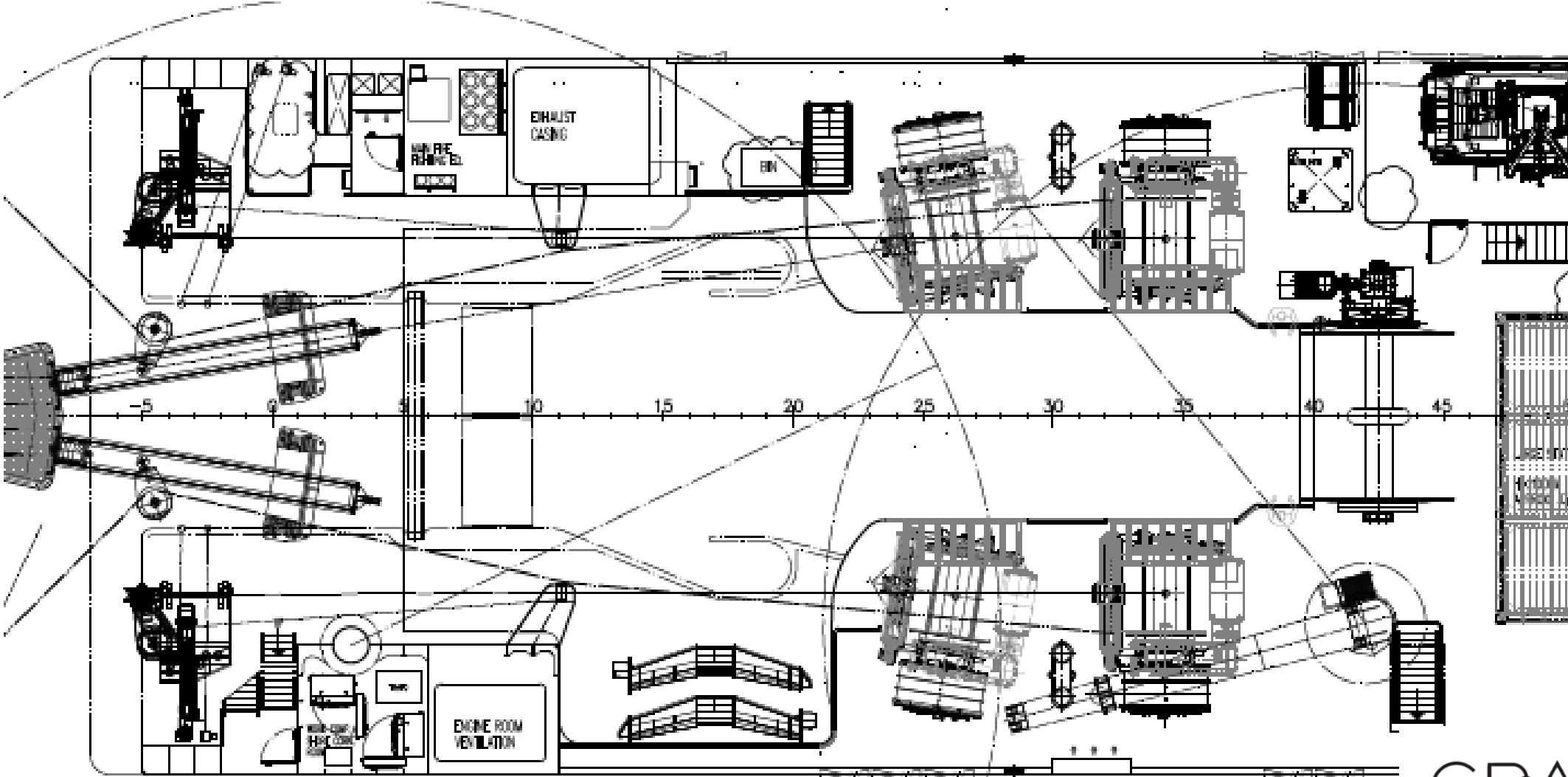
Restråstoff

Restråstoff

- Fiskemel
- Fiskeolje
- Limvannskonsentrat
- God kapasitet

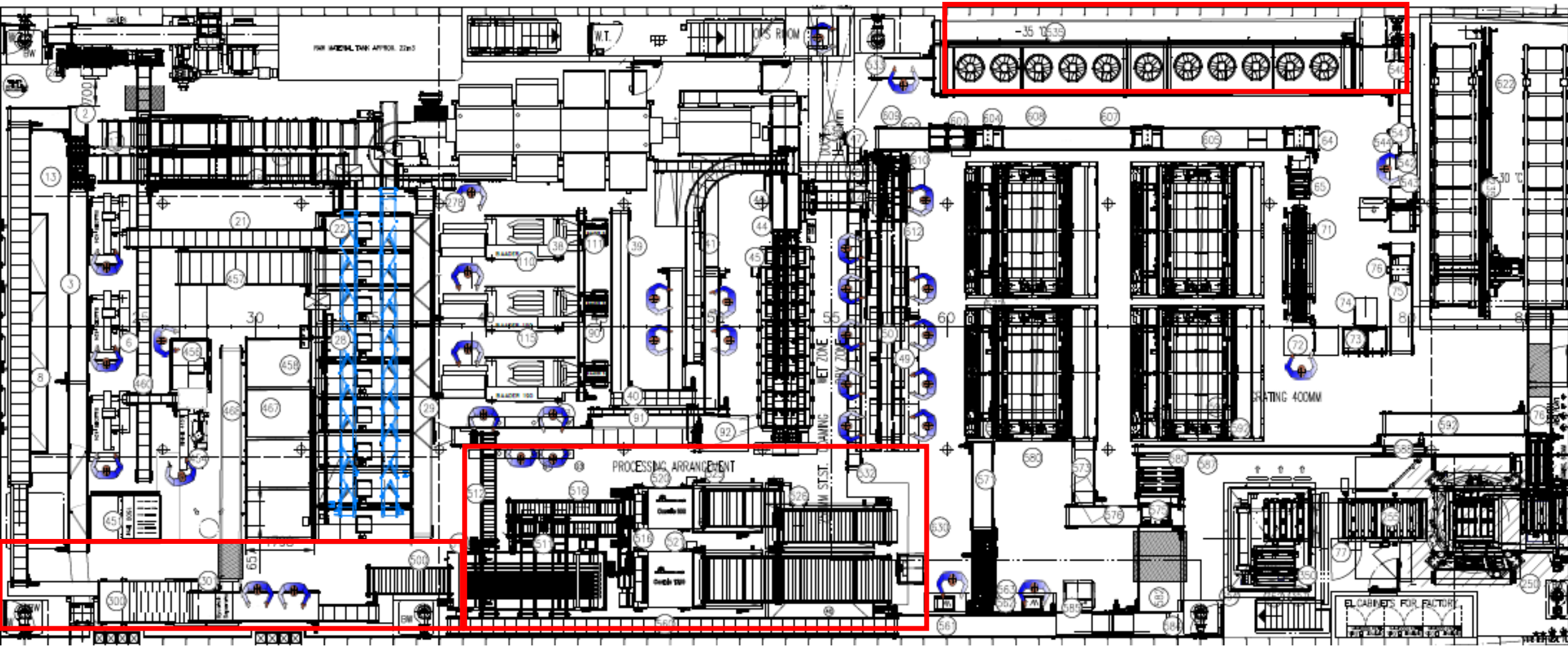
Reketråål

Trippeltrål



Rekefabrikk

- Bifangstseparator
- Sorteringsmaskin – 3 størrelser
- Rekekoker
- IQF
- Industrireker i horisontalfryser

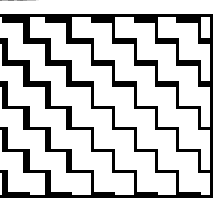


Merkevare



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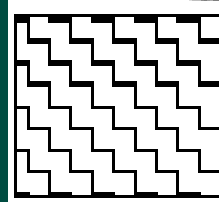
CRANIT 



From wild fish to frozen delicacy in minutes
CONSERVING FRESHNESS

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INSTANT PROCESSING

FROZEN AT SEA

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Label 80 mm x 50 mm

SEAFOR NOD

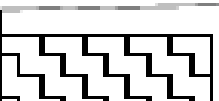
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From wild fish to frozen delicacy in minutes

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From wild fish to frozen delicacy in minutes



Cod

This versatile fish with its delicate, flaky flesh is perfect both for everyday meals and for big occasions.

The Atlantic cod is found in the Atlantic Ocean and along the eastern and northern coast of North America, along the coast of Greenland and from the Arctic Ocean down to the Bay of Biscay. Its area of distribution also includes the northeastern Indian, the Barents Sea, along the coast of Norway and in the Skagerrak. Cod can grow to 200-204 cm and weigh up to 40 kg. Cod feed on capelin, herring, herring eggs, shrimp, and other fish.



Gadus morhua

Moelleik rødtun / Molluskrødtun / Mollusks 100 g Energy / Energi 1016 kJ / 241 kcal
 Fett / Lipides / Fat 4,2 g Saturated fatty acid / Oleinsyre / Acides gras saturés 1,6 g
 Unsaturated fatty acid / Umettede gras syrer / Uoprettede fettsyrer 2,6 g
 Carbohydrates / Karbohydrater / Carbohydrates 0 g Protein / Proteiner / Protein 82,2 g Salt / Salt / Sel 0,2 g *

Haddock

Haddock has a slightly sweet taste, with lean white flesh and medium fibres. The texture is firm yet tender after cooking. In northern Europe haddock is a popular choice for fish & chips.

Haddock is found on both sides of the North Atlantic Ocean, from the Bay of Biscay in the west and north to the Barents Sea and Iceland. In Norway haddock is common along the entire coast. Haddock can reach a length of 100 cm and weigh up to 20 kg. They feed on small invertebrates, capelin and fish.



Melanogrammus aeglefinus

Moelleik rødtun / Molluskrødtun / Mollusks 100 g Energy / Energi 1000 kJ / 238 kcal
 Fett / Lipides / Fat 4,2 g Saturated fatty acid / Oleinsyre / Acides gras saturés 1,6 g
 Unsaturated fatty acid / Umettede gras syrer / Uoprettede fettsyrer 2,6 g
 Carbohydrates / Karbohydrater / Carbohydrates 0 g Protein / Proteiner / Protein 82,2 g Salt / Salt / Sel 0,2 g *

Saithe

The pale grey flesh of the saithe fish (brown as codling) has a more characteristic taste than other white fish. Saithe is well suited for use in dishes with several strong-flavoured ingredients.

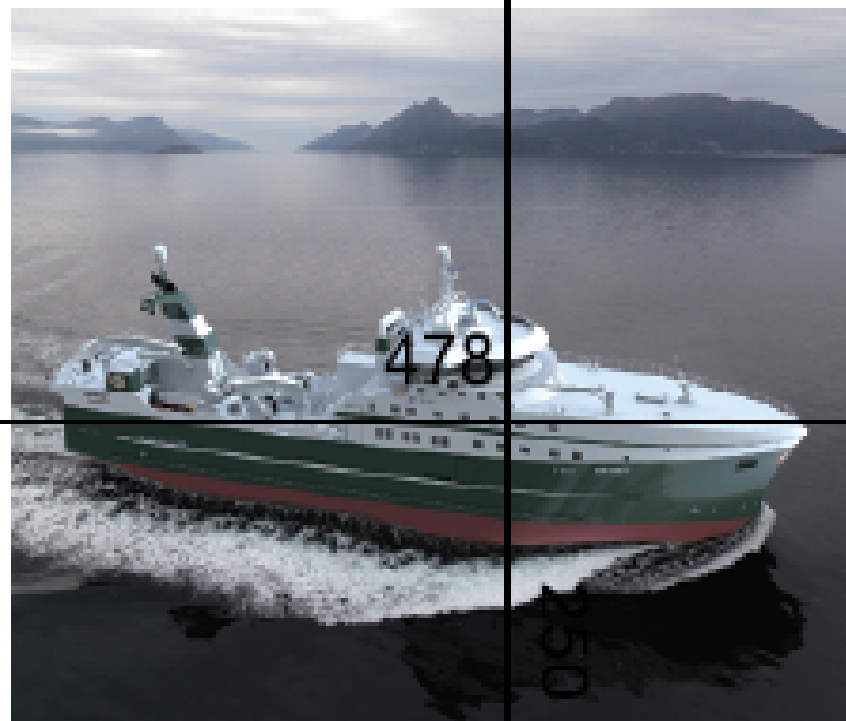
The saithe fish belongs to the cod family. Large numbers of saithe are found in the Atlantic Ocean from the Barents Sea in the north, along the entire coast of Norway and down to the Bay of Biscay in the south. Saithe can reach a length of 120 cm and weigh more than 20 kg. They feed on herring, herring eggs, capelin and fish.



Melanogrammus aeglefinus

Moelleik rødtun / Molluskrødtun / Mollusks 100 g Energy / Energi 1000 kJ / 238 kcal
 Fett / Lipides / Fat 4,2 g Saturated fatty acid / Oleinsyre / Acides gras saturés 1,6 g
 Unsaturated fatty acid / Umettede gras syrer / Uoprettede fettsyrer 2,6 g
 Carbohydrates / Karbohydrater / Carbohydrates 0 g Protein / Proteiner / Protein 82,2 g Salt / Salt / Sel 0,2 g *

* Due to naturally occurring sodium



Named after the solid rock, "Granit" is closely related to the powerful forces of nature. The vessel is one of the largest factory vessels in Norway, thanks to its comprehensive on-board processing facilities.

In the cold, rich waters of the North Atlantic, our modern factory vessel harvests the best of Norwegian seafood. The state-of-the-art facilities on board allow "Granit" to harvest and conserve the catch instantly, to guarantee optimum quality, freshness and flavour.



In addition to our modern, speedy processing facilities on-board, we are proud to say that absolutely nothing goes to waste. We make use of the whole fish, making a variety of products, of which our fresh frozen fillets are most reputed. Even wastewater from the processing is treated, to leave a zero ecological footprint.

The vessel "Granit" is the Norwegian family-owned shipping company Heltbein, founded in 1897. Based in Bekkjarvik, a charming traditional fishing village just outside Bergen, we are ideally located on the west coast of Norway.

Redfish

The redfish is a lovely deep-sea fish with a beautiful, characteristic red colour. Its flesh is white, delicate and flavoured, making it one of our finest edible fish.

The least redfish is a fish in the snailfish family and its distribution comprises the Norwegian Sea from Iceland to the area west and north of Iceland. It is found in the southern part of the Barents Sea, and in the waters surrounding the Faroes, Iceland and Greenland. The least redfish eats capelin, herring, herring eggs and fish. The adult fish measures 30-40 cm.



Sebastes mentulus
Sebastes mentulus
Sebastes mentulus

Moelleik rødtun / Molluskrødtun / Mollusks 100 g Energy / Energi 1040 kJ / 248 kcal
 Fett / Lipides / Fat 2,8 g Saturated fatty acid / Oleinsyre / Acides gras saturés 1,0 g
 Unsaturated fatty acid / Umettede gras syrer / Uoprettede fettsyrer 1,8 g
 Carbohydrates / Karbohydrater / Carbohydrates 0 g Protein / Proteiner / Protein 82,2 g Salt / Salt / Sel 0,2 g *

Greenland Halibut

The Greenland halibut has dense, white flesh and a sweet, rich taste. This versatile fish has few bones and can be cooked in a variety of ways.

The Greenland halibut is a flat fish of the flounder family and belongs to the halibut group of fish. Also called flounder, the Arctic Greenland halibut are distributed along the edge between mainland Norway and Iceland throughout the year. The Greenland halibut is a demersal fish which is found both in the Atlantic Ocean and the Pacific. It eats other fish – mainly capelin and pollock – as well as capelin and shrimp. It can weigh up to 20 kg, reach a length of 120 cm and live for more than 50 years.



Hippoglossus glacialis

Moelleik rødtun / Molluskrødtun / Mollusks 100 g Energy / Energi 1016 kJ / 241 kcal
 Fett / Lipides / Fat 0 g Saturated fatty acid / Oleinsyre / Acides gras saturés 0 g
 Unsaturated fatty acid / Umettede gras syrer / Uoprettede fettsyrer 0 g
 Carbohydrates / Karbohydrater / Carbohydrates 0 g Protein / Proteiner / Protein 82,2 g Salt / Salt / Sel 0,2 g *

Keep frozen, store below -18°C. Lageres frosset minimum -18°C.
 A conserver à -18°C. -Oppbevares frosset minimum -18°C etter kjøling.

Do not reheat after defrosting. Cook from frozen with minimal oil/fat.
 Ne pas réchauffer les produits décongelés. Cuisiner à la vapeur après décongélation.

Best before 24 months after production date. Minimum holdbar tid: 24 Måneder etter produksjonsdato. *Produktionsdato. A conserver de préférence dans un délai de 24 mois après la date de congélation. Best før: 24 måned for produksjonsdato.*

GRANIT

www.granit.no
 granit@heltbein.no

SALES CONTACT
 SØRSTRE
 SPERRE

www.sorstre.no
 www.sperre.no

SEAFARM
FRONTWAY
FACD

GRANIT

SHRIMP

A FROZEN DELICACY
FROM THE NORTH

INSTANT PREPARATION



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GRANIT



HORNØY · HORN ØSTBY · HORNØYEN · HORNØY

Keep frozen, never below -18°C.
Lagren frosset, aldri under -18°C.
A conserverer à -18°C.
Opbejv ved -18°C eller lavere.

Do not refreeze after defreezing.
Ikke frys opp igjen etter tinningsprosessen.
Ne pas recongeler ce produit décongelé.
Der ikke frys opp igjen.

Never below 10 months after production date.
Ikke nedfrys lenger enn 10 måneder etter produksjonsdatoen.
A conserverer de préférence dans un délai de 10 mois après la date de congélation.
Der hen 10 år etter produktionsdatoen.

GRANIT

Hvordan går det?

Produksjonskvantum

DAGRAPPORT 28.12.2017

TORSK		89444 KG RUND VEKT		1668	33847,78
142	TORSK	5-8	SKIN ON BONE IN	18	367,740
143	TORSK	8-16	SKIN ON BONE IN	308	6292,440
144	TORSK	16-32	SKIN ON BONE IN	897	18325,710
145	TORSK	32+	SKIN ON BONE IN	423	8641,890
174	TORSK	Singel	H+G	22	220,000

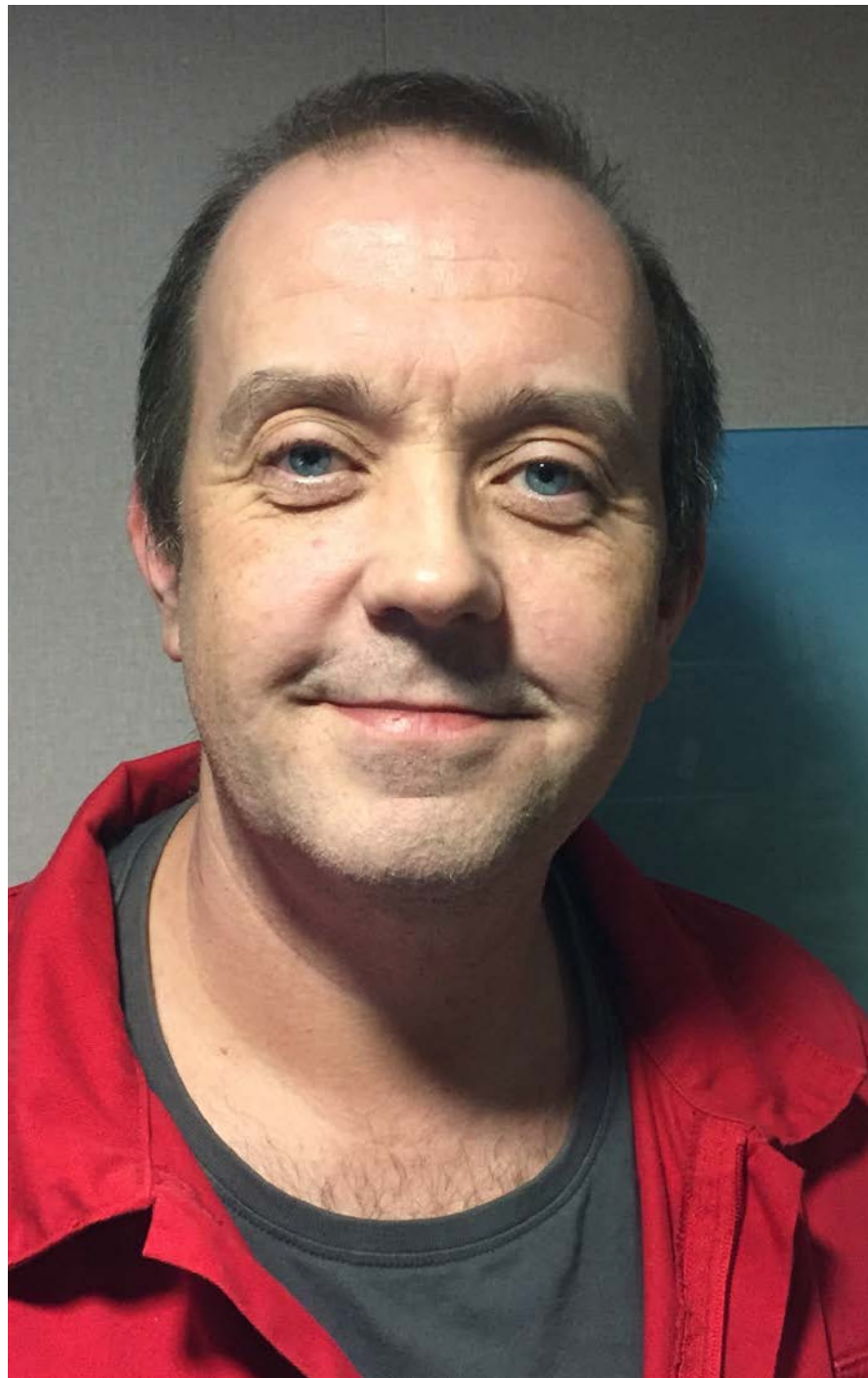
UER MENTELLA		228 KG RUND VEKT		6	117
411	UER MENTELLA	-300gr	JAPANKUTT	1	19,500
412	UER MENTELLA	300-500gr	JAPANKUTT	5	97,500

BIFANGST		325 KG RUND VEKT		368	10975
997	BIFANGST	MIX	BIFANGST TIL MEL	13	325,000
999	MEL		FISKEMEL	355	10650,00^

DAGENS FANGST 2042 44939,7



Mannskapet





About the new generation Granit vessel

Halstensen Granit AS, owners of the new Granit vessel, commissioned the Tersan Shipyard of Turkey to build this superb new vessel due to their vast experience and reputation as one of the biggest and most modern new build, ship repair and conversion yards in Europe.

Granit sails under the Norwegian flag and was designed by leading Norwegian ship design team Skipsteknisk.

Granit Factsheet

Granit is a class DNV +IA1, Stern Trawler, E0, TMON, Clean Design, Ice 1B.

IMO number - 9796896

Callsign - LEBB

Fishing Licence Number - H-11-AV

Length - 81.2m

Breadth - 16.6m

Gross tonnage - 4427

Crew Max - 40

Cargo hold - 775 tonnes of fillets / 61,000 litres of fish oil

Main engine - 6960kW

Fuel capacity - 755,000 litres

Fish factory - Optimar

Granit Onboard Processing Factsheet

Granit is equipped with the following hygienic fish processing machinery, combining superb engineering with leading technology to rapidly process large volumes of fish at sea, whilst ensuring first class presentation.

Heading machines

Brevik S424 / Breivik 415 heading machines cleanly remove heads to allow continuous perfect presentation throughout the process.

Filleting machines

Baader 190 and Velfag M 700 machinery provides the highest standard of filleting in the industry.

Cutting & portioning

Valkea cutting and portioning machinery provides the optimum fillets from each fish, as can be seen from these cutting diagrams.

Scales and graders

Marel / Optimar

Shrimp factory

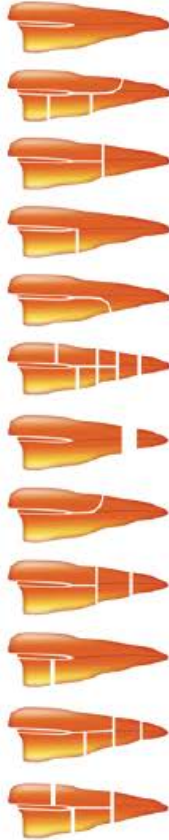
Intech / Optimar

Freezing equipment

Optimar automatic horizontal plate freezers rapidly freeze vast volumes of fish to seal in the freshness.



Fish cut options available from Granit



Unique Seafood Ltd
 Unique Atlantic Seafood Ltd
 Unique Seafood Pelagic Ltd
 2nd Floor Grabex Business Centre
 Murray Road Orpington
 BR5 3QY UK

0203 260 3580

Unique Seafood (East) Ltd
 31 James Carter Road
 Mildenhall Industrial Estate
 Mildenhall Suffolk
 IP28 7DE UK

01638 718888

www.identifycreation.com



Granit at the Bekkarvik, quayside ceremony

Capo Asle Halstensen speaking at podium



Norwegian Quality Produce



Forskningsprosjekter

- Helsefremmende effekter av sjømat
- Doktorgradsstipendiat

Det er nok noe arbeid som står igjen, men en er på god vei....

