



A OF NORWAY























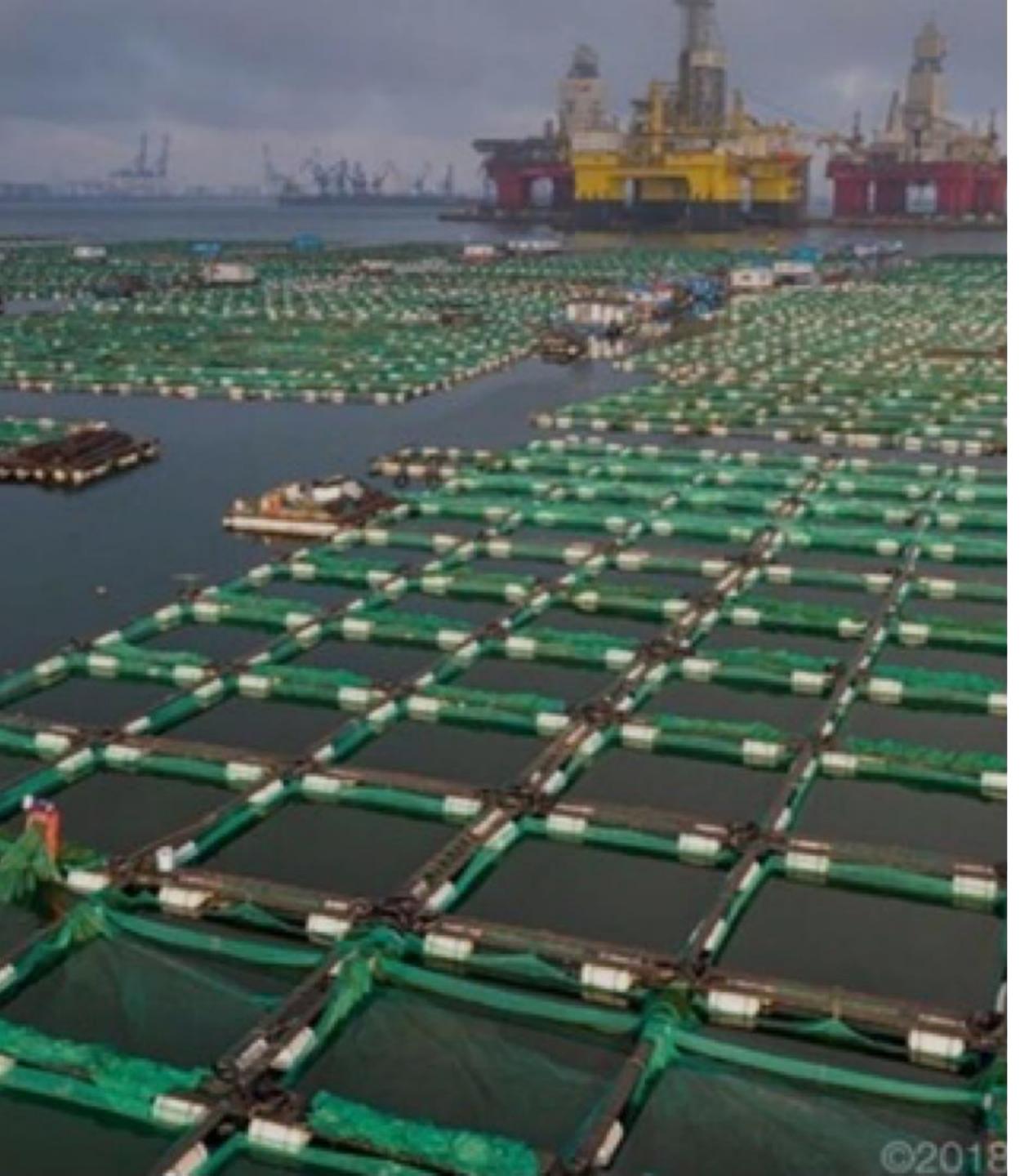






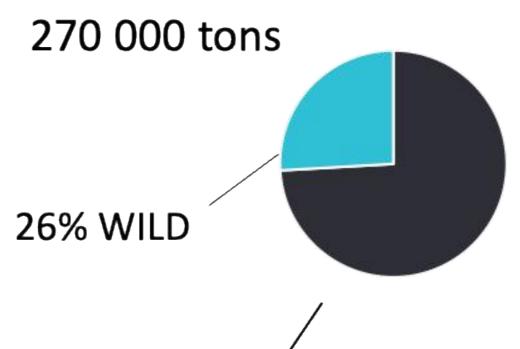


THE CHINESE LOVE IT!



Market Size

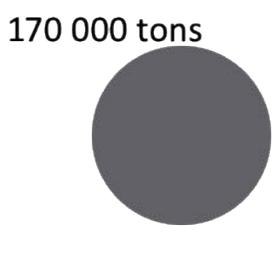
SEA CUCUMBER \$5.25B USD



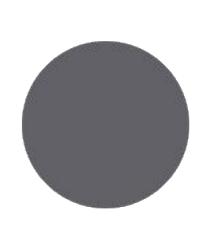
74% FARMED

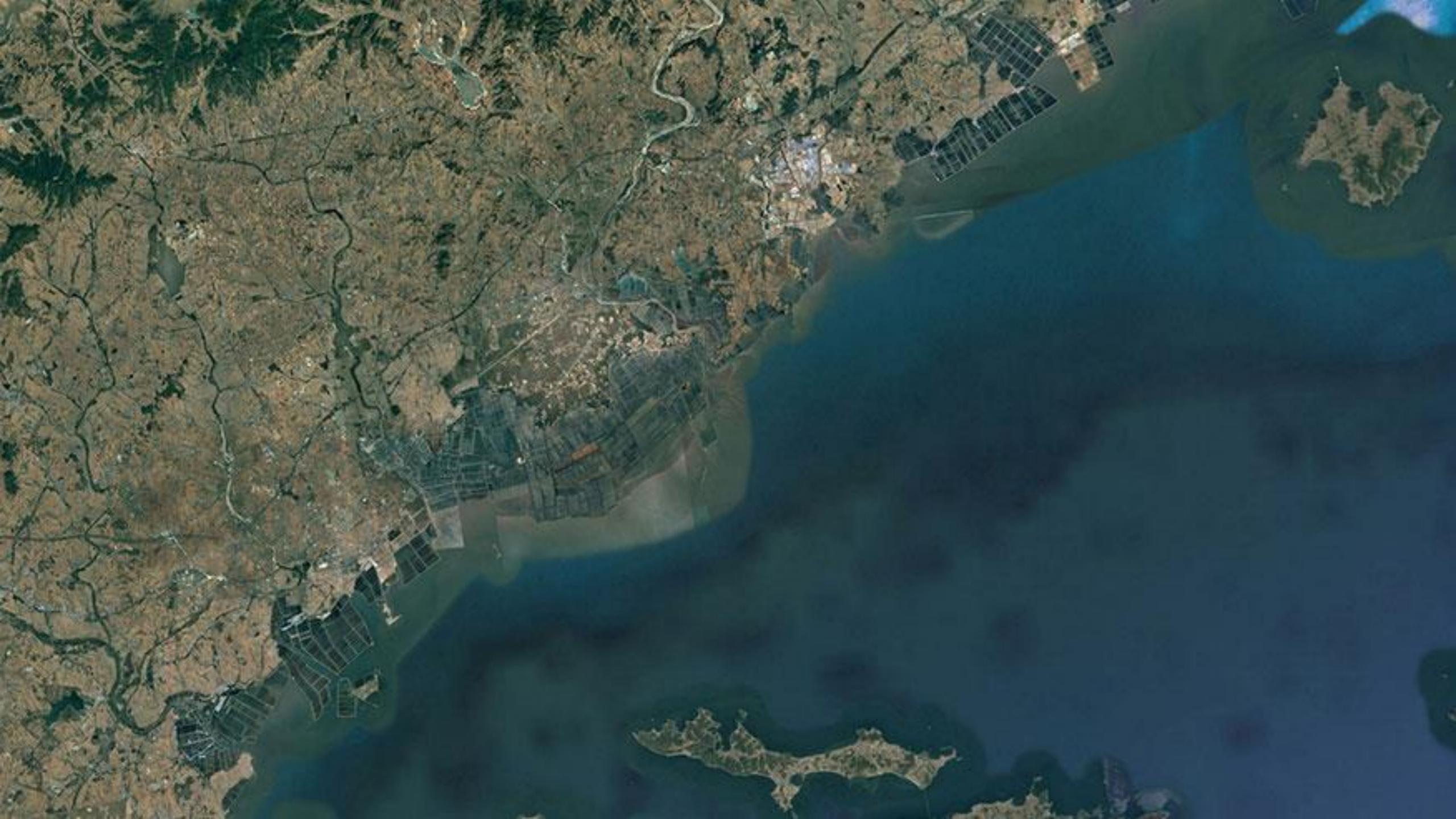
China produced 200,000 tons via aquaculture in 2017

LOBSTER \$3.3B USD



ABALONE \$1.6B USD 150 000 tons







ABOUT OUR NAME

Jeir Landson L

The ancient Nordic goddess of health and healer of the gods

The Vikings believed she could protect against sickness and injury and gave both physical and psychic means of healing.

Similarly, Norwegians today believe good health includes a diet rich with the nutrients found in the the seafood caught along their Arctic shores.

It is the combination of ancient and modern beliefs that make us proud to use the name Eir of Norway.









Premium Quality



Highest Level of Quality Throughout Our Supply Chain

Ensures we produce a Grade-A product.

Sales through select distributors customers trust in their home markets.



Quality Tested by Experts

- ✓ A Top 10 Master Chef from Beijing
- ✓ A Michelin star chef in Norway
- ✓ Dr. Matthew James Slater- international sea cucumber scientist
 - ✓ Nofima quality testing



Wild, Red, Prickly

Important for Chinese customers because:

Wild = Precious

Red = Good Fortune, Happiness,
Joy

Prickly (Spiky) = Most expensive and appealing



Premium Branding

Via storytelling leveraging Norway's
Viking heritage





The Challenge



"China is now the largest consumer of seafood products in the world, and by one estimate, in 2030 China will account for up to 38 percent of the consumption of global food fish"

