

Production facilities – state-of-the-art production line

March 2010.



Constantly looking to keep its processes efficient and its fittings modern, Snorre Food has updated its production line with a new state-of-the-art climatised marinating room and blast freezer carousel. While keeping to strict HACCP and ISO 22000 standards of hygiene and good practices, these new additions ensure the quality is kept high, and the taste and nutritional value of our seafood is retained. The climatised marinating room means that we can now marinate a variety of seafood on site in a hygienic environment at the required, optimal temperature, and the blast freezer carousel acts to preserve the texture and quality of our entire range of fish, crustaceans and shellfish.

