



Product Catalog

2025



Pure Nordic Tradition, Naturally Crafted

Discover the essence of the Nordic wilderness in every bite. Our collection of premium broths, flash-frozen delicacies, and artisan fish skin snacks embodies the purity, authenticity, and sustainability of the North. Sourced from pristine landscapes and crafted using time-honored methods, each product reflects the deep respect Nordic traditions hold for nature.

From rich, nourishing broths made with organic ingredients to hand-smoked salmon delicacies infused with wild herbs and aged whisky, our selection is as pure as the land it comes from. Our commitment to sustainability ensures that every ingredient is responsibly harvested, preserving the delicate balance of the Arctic ecosystem.

Experience the true taste of the North—pure, natural, and undeniably authentic.

THE NORDIC BOUNTY TEAM

PREMIUM CANDIED ICELANDIC SALMON





DANISH SUGAR

INGREDIENTS

Icelandic salmon, Danish organic brown sugar, Icelandic ocean flake salt, natural alder smoke

THE JOURNEY

Scan the QR code on each product to uncover its origin, recipes, and behind-the-scenes videos. You might even catch a few kitchen mishaps and hilarious sketches—because great food should come with great laughs!

BLUEBERRY

INGREDIENTS

Icelandic salmon, Danish organic brown sugar, Icelandic ocean flake salt, wild Icelandic blueberry extract, natural alder smoke

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BARLEY SMOKED WITH ICELANDIC WHISKY

INGREDIENTS

Icelandic salmon, Danish organic brown sugar, Icelandic ocean flake salt, Icelandic whisky, Icelandic natural barley husk smoke

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MOSS & WILD THYME

INGREDIENTS

Icelandic salmon, Danish organic brown sugar, Icelandic ocean flake salt, Icelandic bryophyte and thyme extract, natural alder smoke

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ORGANIC BROTHS





TURKEY BROTH

INGREDIENTS

Turkey Stock, contains less than 2% of: yeast extract, water, turkey broth, natural flavouring, onion juice concentrate, turkey fat, carrot juice concentrate, celeriac juice concentrate, onion extract, turkey extract.

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SALMON BROTH

INGREDIENTS

Salmon Stock, contains less than 2% of: yeast extract, water, salmon broth, natural flavouring, onion juice concentrate, salmon fat, carrot juice concentrate, celeriac juice concentrate, onion extract, salmon extract.

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VEGETABLE BROTH

INGREDIENTS

Vegetable Stock (water, carrot juice, celery juice, garlic juice, red bell pepper juice, zucchini juice, green bell pepper juice, onion juice, leek juice, parsley juice), yeast extract, onion powder, garlic powder, natural flavour, carrot powder, spices (including black pepper, bay leaf, thyme)

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LAMB BROTH

INGREDIENTS

Lamb Stock (water, lamb, garlic, onion, herb extract), glucose syrup, tomato paste, salt, yeast extract, flavourings, sugar, olive oil.

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SEAWEED - THE HEALTHY SNACK & SALT SUBSTITUTE

Icelandic seaweed (Söl) is also called dillisk, dilsk, red dulse, sea lettuce flakes and creathnach.

Dulse is a red seaweed that prefers to grow within tidal areas in cool Atlantic Ocean waters and is known for its sweet flavor and mild taste. Our dulse powder is milled from *Palmaria palmata* which can be used as a thickening agent in stews and broths.

We harvest it in the cool waters along the shores of Iceland. Its fronds grow in tidal areas on rocks, shells, and the larger, longer, brown seaweeds. Dulse can be eaten raw, roasted, fried, dried, or as a thickening agent for soups.

Dulse belongs to the *Palmariaceae* family and is also called dillisk. Dulse is an excellent source of phytochemicals and minerals, and a superior source of iodine.





ORGANIC DRIED SEAWEED

INGREDIENTS

Whole dried dulse (Palmaria palmata)
Dulse is a centuries old vitamin and mineral rich food. It is hand picked at the perfect time without harming any natural surroundings.

NUTRITIONAL FACTS PER 100G:

Energy kJ 777 / kcal 190
Fat 1.5g (of which saturated 0.5g)
Carbohydrates 58g (of which sugar 0g)
Protein 15.3g
Salt 7g

ORGANIC POWDERED DRIED SEAWEED

INGREDIENTS

Organic dried dulse (Palmaria palmata)
Dulse is a centuries old vitamin and mineral rich food. It is hand picked at the perfect time without harming any natural surroundings.

NUTRITIONAL FACTS PER 100G

Energy kJ 777 / kcal 190
Fat 1.5g (of which saturated 0.5g)
Carbohydrates 58g (of which sugar 0g)
Protein 15.3g
Salt 7g



MARINATED SALMON STEAKS

FLAVOURS & INGREDIENTS

Lemon & Garlic

Organic salmon filet, olive oil, lemon juice, minced garlic, butter, fresh dill, fresh parsley

Chili & Lime

Organic salmon filet, olive oil, Danish brown sugar, lime juice, chilli paste, fish sauce, minced garlic, lime zest

Sweet & Spicy

Organic salmon filet, olive oil, Danish cane sugar, minced garlic, vinegar, chilli flakes, tapioca starch

Honey Mustard

Organic salmon filet, olive oil, honey, lemon juice, dijon mustard, apple cider vinegar

Orange & Ginger

Organic salmon filet, orange juice reduction, honey, lemon juice, minced ginger, sesame oil, rhubarb vinegar

Icelandic Herbs

Organic salmon filet, olive oil, lemon juice, minced garlic, Danish cane sugar, wild thyme, organic yarrow, juniper berries

Natural Organic Salmon

Organic sushi grade salmon filet





LEG OF LAMB, THE TRADITIONAL ICELANDIC SUNDAY ROAST

INGREDIENTS

Leg of lamb (grass-fed organic wild lamb from Iceland)

This is true organic grass-fed leg of lamb; the only seasoning suggested is freshly cracked pepper and sea salt. No garlic, no thyme and no rosemary and because this leg was grass-fed on a farm and the Icelandic wilderness – the best way to enjoy the complex but mild flavours.

Vegetables like carrots, cabbage, cauliflower and potatoes which could be steamed and served with a gravy made from the pan drippings.

Our boneless rolled leg is ideal for a roast and can be unrolled, stuffed and rolled back up at home. Oven roast at 180-190°C, 350-375°F for 25 mins per 450g/lb or 30 mins per 450g/lb for well done.





MORE PRODUCTS
COMING SOON





Contact

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