



Mowi Lemmer

History

Founded in 1882 by Johannes Gerardus Sterk, Mowi Lemmer has been processing fish and seafood for over 135 years. For four generations the company was owned and led by the Sterk family. In the eighties, Sterk developed its fish coating specialism. After changing hands several times, Mowi Lemmer became part of the Mowi Group in 2006.

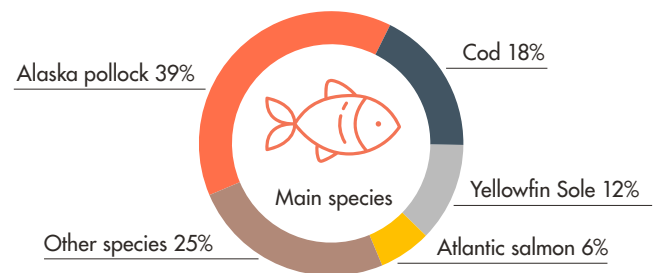
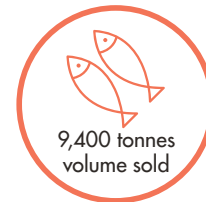
Mowi Lemmer is the fish coating specialist and occupies a unique position in the Mowi Group. The competence centre for coated fish products develops and produces a wide range of frozen coated products from various origins and species in a variety of formats, shapes and sizes, which find their way to consumers at home and abroad through retail and foodservice channels.

The capabilities and creativity in product development, versatile processing options and access to a wealth of top quality sources of raw materials and ingredients enable Mowi Lemmer to create and produce tailor-made products to fulfill customers' needs.

Species include, among others, salmon, cod, Alaska pollock, saithe and yellowfin sole. Coating options include breading, tempura battering, dusting, dusting & marinating or flour coating and products can be pre-fried on customer demand. Our range offers convenience and variety in eating experiences for various consumption moments and occasions, such as finger food, snacks, burgers and meal centres.

Mowi Lemmer offers a range of "Assembly-Ready" frozen fish products which are specifically designed for regeneration purposes.

With a high-performance flexible production line, we can prepare any type and form of fish according to the right cooking method. The cooking technique guarantees a savoury and juicy fish with minimal moisture loss and with an appetizing appearance.



What we do?

- High-performance flexible production lines
- Fully automated coating lines: breading, dusting, battering, stuffing, topping, marinating, (pre-)frying
- Unique Assembly-Ready line: steaming, baking, freezing to create fish products suitable for regeneration purposes
- Processing of a variety of fish formats and shapes in different sizes
- Highly advanced freezers and freezer storage
- Grading and a variety of packaging options: retail boxes, foodservice boxes, bags, pallet boxes
- Fully automated palletizer
- Logistics

Certifications

The company is HACCP controlled and independently certified against the highest food safety, quality and sustainability standards: IFS, MSC, ASC, GLOBALG.A.P., RSPO, SMETA (Sedex Members Ethical Trade Audit) 4-Pillars, FDA Certificate of Registration.

Contact

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About Mowi

Mowi ASA is one of the largest seafood companies in the world, and the world's largest producer of Atlantic salmon. Our fully integrated value chain gives us full control of our salmon, from feed to fork. Next to some 300 salmon farms Mowi operates 33 processing plants in 19 countries. The company employs 12,200 people and is represented in 25 countries worldwide. In 2020 Mowi produced 7.5 million salmon meals a day, adding up to 440,000 tonnes of salmon. Mowi's 2020 turnover was EUR 3.8 billion. Thanks to our world-leading, innovative and sustainable approach, we offer a wide selection of healthy, delicious and responsibly produced seafood to more than 70 countries worldwide. The company is headquartered in Bergen, Norway, is listed on the Oslo Stock Exchange (OSE) and its share also trades on the US OTC market.

Please see www.mowi.com for further information.