

Unique Seafood Group



**Launch of New Generation Granit
Ensures Continuity of Supply of Superb Quality
Norwegian Seafood from MSC Certified Source**



Granit at the Bekkjarvik quayside ceremony



Capt Asle Halstensen speaking at the Granit naming



Norwegian Quality Produce

Start of a new chapter in the Granit Story

The new Granit vessel is a magnificent example of engineering, with hygienic state-of-the-art facilities for high volume catching, rapid processing, freezing and storing of whitefish and shrimps at sea.

The new vessel is the largest Norwegian fishing vessel afloat, at 81.2 metres long x 16.6 metres wide and gross tonnage of 4427. Granit's cargo hold can accommodate 775 tonnes of fillets and 61,000 litres of fish oil. All on-board processing use the very latest de-heading, filleting, skinning, cutting, portioning, weighing and freezing technologies.

The huge scale of the vessel means that each fishing trip to MSC certified fishing grounds in the Barents Sea and North Atlantic is more productive whilst maintaining the consistent highest quality Norwegian seafood synonymous with the previous Granit vessel for the past 20 years.

To the designs of Norwegian ship designers Skipsteknisk, Tersan Shipyard carried out the newbuild at their Yalova city shipyard in Turkey, which is one of the biggest, most modern and efficient shipyards in Europe.

The company was commissioned because of their wealth of expertise in fishing vessel construction and met the required new-build timetable, handing over Granit ready for the naming ceremony in Norway in September 2017.

Speaking at the naming event at the Bekkjarvik quayside before an invited audience, Mr Asle Halstensen, part of the Halstensen team and Captain of one of the vessels in the fleet said, "We are delighted with the design and build quality of the new Granit vessel and look forward to the future, continuing as key suppliers of top quality Norwegian seafood with our next generation Granit."

Unique Seafood are exclusive UK partners and distributors for Granit seafood, supplying direct from net to customers' doors.

Harald Nissen, CEO of Unique Seafood Group attended the vessel naming ceremony and said, "The arrival of the new Granit vessel will play a significant role in the continuity of supplies of the highest quality Norwegian fish from MSC certified fishing grounds. Seeing the vessel first hand at the Bekkjarvik quayside was thrilling and confirmed all our expectations of quality, capabilities and scale."

"Unique Seafood is the trusted UK partner, working with the owners of the new Granit and their previous vessel for 20 years. We can now further build on our Unique advantage of supplying consistent specification fish to the UK market in continuous volumes from a MSC sustainable source, which is a very important message. We will make the most of our position to supply direct from the new Granit vessel to the UK."

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Norwegian Quality Produce

Harald Nissen
Chief Executive Officer
Unique Seafood Group



MSC-C-53167



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 + IAI, 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

Breivik 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

Valka 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.

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Certified
Look for the Blue
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Unique Seafood Group

UniqueSeafood

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