Norwegian Minkewhale catch and production in brief
Norwegian Minkewhale 2012

Quota 1266
21 licensed vessels
Catching period May 1st until August 30th

Hunting with exploding harpoon - 97% instant kills

Electronic reporting and tracking by satellite

Catching area along coast of Norway and waters around Svalbard

Blubber is currently not produced - all meat is consumed domestic.

Meat is traditionally matured 3-4 weeks before consumption

Norwegian Minkewhale group:
- 3 shorebased production plants buying whales from independent vessels
- 3 vessels operating as both catcher and processors
- 21 whale hunters represented by Norges Råfisklag / fishermans sales cooperative
Whale hauled on board
Removing blubber and skin
Meat is placed on deck in open air for cooling
On board storing on bed of ice
At discharge onshore compartment with whale can only be opened with a veterinarian
Veterinarian first check by visual and smell.
Discharging

18.05.2012
Inspection and weighing

Veterinarian is present all time by the unloading.
Processing of meat into smaller pieces
Beefs ready for packing and sold fresh or frozen
Packing in cartons for freezing and sale in food service market (5 kgs)
Whale meat in 10 kgs carton
Whale meat in air free bags

Salted and smoked «Ham» from whale meat.
Documents and certificates for export/import to Japan

- DNA test taken o/b vessel
- Export license for whale products
- Test from Eurofins - checking content of Mercury and other restricted ingredients
Norwegian Minkewhale group
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- Mr Ole Mindor Myklebust, Myklebost Trading as / whale hunter/processor
- Mr Nordahl Anthonisen, Hopen Fisk as / sales representative/processor
- Mr Tom Haugen Lerøy as / Gunnar Klo as/ sales representative/processor
- Mr Børge Andreassen, Br Astrup Andreassen as / whale hunter/processor
- Mr Jan Brox, Norges Råfisklag / quality standard developer
- Mr Tor-Edgar Ripman, Norges Råfisklag / project manager
- Ms Turid Grønning, interpreter/secretary
- Mr Keisuke Nakayama, Royal Norwegian Embassy - Innovation Norway, Tokyo Office,