



# Fish Chips

The fish chips are made from fermented fish held together by different grains. The fish chips thus gets a unique Faroese flavor, which derives from the Nordic fish and weather.

The main focus of this project is to develop packaging for the fragile chips, which will be done in co-operation with the Technological Institute in Denmark.

The fermented fish is a high-quality and traditional product of the Faroe Islands, but it isn't exported in substantial quantities.

Leif Sørensen sees an opportunity to make this product marketable in an international setting.

The goal is to produce 40.000 packages a year, which means that it is necessary to cater to the international market.

The producer is Leif Sørensen, a trained chef, who has been in charge of two restaurants on the Faroe Islands, Gourmet and KOKS. He also has a background in biology.

The production will be set up on the Faroe Islands.

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