



## Company Profile

### Maredis – Calcium carbonate

Maredis is a seafood production company that specializes in catching and processing fresh Ocean Clam (*Arctica Islandica*), as well as the production of high quality calcium carbonate from Ocean Clam shells, suitable for food or pharmaceutical uses. It is currently the only such production company in Iceland, located in Thorshofn on the North-East coast. Last year, Maredis caught 10.000 tons of Ocean Clam. We take pride in our high quality Icelandic produce which is derived from a completely sustainable natural source.

## Our products

### *Calcium carbonate*

Our groundbreaking process: USP and EP grade

Maredis., in co-operation with Matra, the Technological Institute of Iceland, has developed a process to make high quality calcium carbonate from Ocean Clam shells suitable for food or pharmaceutical uses.

#### *The product*

- Calcium carbonate of the highest quality
- It meets EP and USP standards (European and United States Pharmacopoeia)
- Safe for use in food and pharmaceuticals
- Made from a highly sustainable natural resource
- Very reliable product delivery

#### *Product Facts*

Product is very white, 97-98,5 on whiteness scale.

pH level is between 9,3 and 9,8.

ISO9001 and HACCP plan approved.

This new process is unique and not in use anywhere else for the production of calcium carbonate. It leaves no traces of harmful chemicals in the product and is environmentally friendly. The raw material (clam shell) is from crystal clear pollution free waters where the pollution control of fishing grounds is in accordance with FDA rules.

We seek to continue our production of quality seafood and, furthermore, promote the new process of extracting high quality calcium carbonate from Ocean Clam shells suitable for food or pharmaceutical uses.

#### *Ocean Clam*

Chopped Ocean Clam meat and broth made from fresh Icelandic Ocean Clam. Packaging can be in various sizes and quantities. We also produce a small amount of whole shell for selected restaurants. We use only the highest quality fresh Ocean Clam from the pristine North Atlantic Sea and process them under constant sanitation and quality control.

## Our environment

We own all of the Ocean Clam quota in Iceland, which is 2,5% of natural resources. To ensure that nature is treated with the highest respect and that our production has the least effect on the environment as possible, we emphasize the following:

- Rely on self-sustaining utilization of natural resources
- Utilize to the fullest our raw material as well as our sources of energy
- Respect all rules and regulations concerning environmental issues

For further information, please contact us or visit our website [www.maredis.is](http://www.maredis.is).

Maredis.

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