

From Sea to Shelf

Samskip Keeps It Fresh.

Seafood is delicate, valuable, and highly time-sensitive, and that's exactly why leading seafood producers and exporters trust Samskip.

Flexible Load Planning for Perishables
We understand seasonality and volume shifts, our planning adapts to your harvesting and export cycles.

Northern Europe Expertise
Deep roots in the North Atlantic seafood trade with strong presence in Norway, Iceland, and the Netherlands.

Multimodal Cold Chain Network
Seamless integration of sea, rail, and road, optimized for transit time and temperature stability, even over long distances.

45ft High-Cube Reefer Containers
More space, same control. Our specialized reefer containers offer maximum volume with precise temperature regulation, from -30°C to +30°C.

Real-Time Temperature Monitoring
Track your cargo's conditions at every step. Full visibility and control for peace of mind and compliance.

Fast, Reliable Connections to Global Markets
From quay to container to consumer, our strategic terminal access ensures your product hits the market fresh and on schedule.

With decades of experience, specialized reefer container solutions, and Europe's largest multimodal network, we deliver your catch with the care it deserves. From frozen mackerel, fresh salmon, to shellfish bound for global markets, we keep your cold chain secure, efficient, and always moving.

samskip