FISHING FOR FOOD

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FISHING
IT'S WHAT WE'VE BEEN DOING SINCE 1888

From Dutch fisherman to global market player

Throughout its long history, W. van der Zwan & Zn. has always remained a family business. It was founded in 1888 by Willem van der Zwan, a fisherman from the Dutch village of Scheveningen. At that time, Dutch fishermen beached their boats after sailing the North Sea to catch herring. It was only in 1903, when Scheveningen opened its port, that W. van der Zwan & Zn. established its base in that port. In the 20th century, engines replaced sails. The mid-sixties then saw the birth of the stern trawler. At approximately the same time, on-board freezing was introduced in order to preserve fish as quickly as possible and to enable vessels to remain at sea for longer periods of time.

Heading out beyond the North Sea in the mid-seventies, W. van der Zwan & Zn. brought new pelagic species ashore, including horse mackerel, mackerel and blue whiting.

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FRESH FROZEN ON BOARD OUR TRAWLERS

W. van der Zwan & Zn. owns and operates a fleet of state-of-the-art deep-sea stern freezer trawlers that effectively catch, grade, freeze and pack pelagic fish for human consumption. The latest generation of trawlers is setting the standard for future developments in the industry. Every vessel has a crew of committed and multi-skilled professionals, and is fitted with advanced fishing and freezing technology.
By using the most sophisticated equipment and technical expertise W. van der Zwan & Zn. can ensure a sustainable method of fishing and a first class quality product.

Sustainability

Our goal is simple: We should fish in such a way that fish stocks and their natural habitats remain healthy and productive. This is the only way in which we can continue to meet the demand of present and future generations.
We want to preserve the capital and catch the interest.

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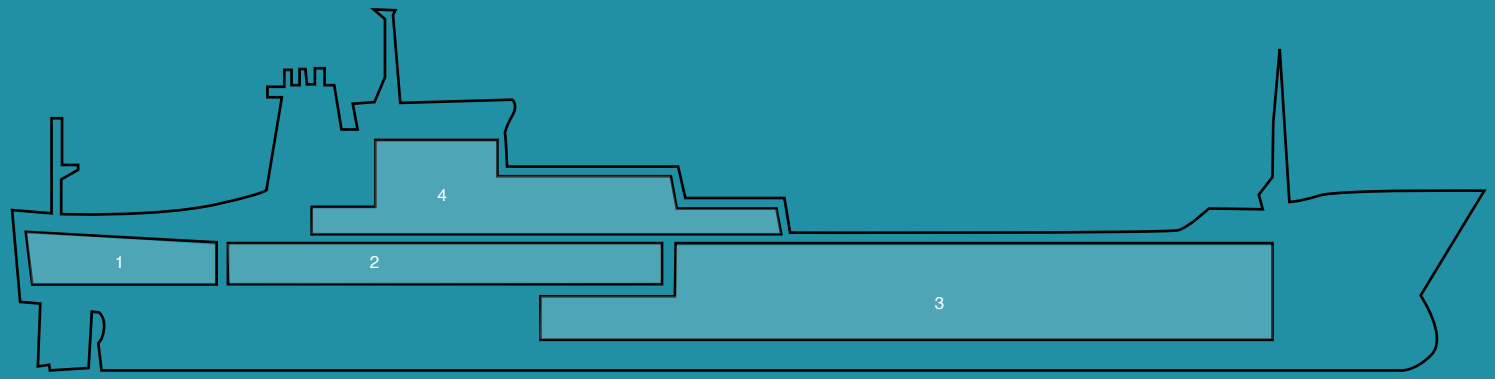
WE ENSURE
A SUSTAINABLE METHOD OF FISHING AND A FIRST-CLASS QUALITY PRODUCT.



1. Storage in refrigerated seawater tanks at 0 °C
2. Grading and freezing
3. Packaging and storage at -24 °C
4. Accommodation

FISH
A HEALTHY, SUSTAINABLE SOURCE OF PROTEIN

‘We provide more than a million people worldwide with affordable high-protein food every day’

Blue Whiting *(Micromesistius poutassou)*

Sardinella *(Sardinella aurita)*

Silver Smelt *(Argentina silus)*

Sardine *(Sardina pilchardus)*

Mackerel *(Scomber scombrus)*

Horse mackerel *(Trachurus trachurus)*

Sprat *(Sprattus sprattus)*

Herring *(Clupea harengus)*

Sandeel *(Ammodytes marinus)*

Our Challenge

We continue to provide our international customers with healthy, nutritious, high-quality fish. We do so by catching, processing and distributing fish in an efficient, sustainable and responsible way, with respect for the environment in which we operate. In doing so, we help meet the growing global demand for affordable and sustainable sources of animal protein.

We sell fish in more than eighty countries. Our company has cold stores in several African countries for the storage and distribution of fish. For many people in Africa, fish is the main source of protein - and an inexpensive one. Nowadays we provide more than a million people worldwide with affordable high-protein fish every day. Most of these people live in Africa and Asia.

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