

Morakniv / Frosts – Professional Knives for the Food & Fish Industry

Company Overview

- Over **130 years of knife-making experience**
- All products are **100% made in Mora, Sweden**
- Trusted by professionals in **meat, poultry, fish, and food processing**
- Formerly known as **Frosts**, now unified under the **Morakniv** brand

Key Features & Benefits

Hygiene & Safety

- **NSF-certified** for food safety
- **Mirror-polished blades:** reduce friction and bacterial buildup
- **No moving parts:** easy to clean and sanitize
- **Color-coded handles:** support HACCP compliance and workflow separation

Flexibility & Customization

- **4 blade flexibility levels:**
 - **Stiff**
 - **Semi-stiff**
 - **Semi-flexible (medium flex)**
 - **Flexible**, ideal for filleting and delicate work
- **Multiple handle types:**
 - Ergonomic and slip-resistant
 - Designed for wet, greasy, or cold environments
- **Individual QR code** on each knife:
 - Enables full traceability
 - Supports digital documentation and smart factory integration

Blade Technology

- Made from **12C27 Swedish stainless steel** (Alleima, Sandviken)
- **80–90% recycled steel**, sustainable and high-performing
- **Cryogenic hardening**, ensures edge retention and durability (58 HRC)
- **Extra sharp out of the box**, consistent sharpness and quality control

Sustainability

- Produced using **fossil-free energy**
- Designed for **long life and resharpening**
- Full traceability of materials and production
- Packaging and logistics optimized for minimal environmental impact

Special Focus: Fish and Meat Industry

- Knives designed for **precision, speed, and hygiene**
- Lightweight and flexible blades for **high-speed filleting**
- Handles optimized for **wet and cold environments**
- Ideal for both **industrial and artisanal fish processing**

Product Range

- **Boning knives**
- **Trimming knives**
- **Filleting knives**
- **Butcher knives**
- **Utility and safety knives**
- **Sharpeners, sheaths, and accessories**

Applications

- Meat and poultry processing
- Fish and seafood industry
- Food packaging and logistics
- Service and catering environments

Summary:

- **Best sharpness out of the box** robotically sharpened for immediate performance
- **Outstanding edge retention** cryogenically hardened Swedish stainless steel (58 HRC)
- **4 flexibility levels** from stiff to extra flexible for every application
- **Multiple ergonomic handle options** slip-resistant, hygienic, and comfortable
- **NSF-certified** meets the highest food safety standards
- **Mirror-polished blades** reduce friction and bacterial buildup
- **Metal-detectable & color-coded components** for HACCP compliance
- **Individual QR code** full traceability
- **Sustainable production** 80–90% recycled steel, fossil-free energy
- **100% made in Sweden** trusted quality since 1891
- **High-quality tools at a fair price** long-lasting and cost-efficient

LINKS:

[Food Industry Knives](#)

[Frosts Mora](#)

[Fish Industry](#)