

## 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**
- **Filletting 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](#)