



## Wild Baltic salmon

It could be said that it is the king of salmon. It is characterized by excellent flavor and top quality. Delicate, light pink meat satisfies even the most demanding customer. Ever since it appeared on the European market, it has been the most searched product, served in the best restaurants, including those from the Michelin Guide. Especially appreciated in France.



### Wild Baltic salmon (*Salmo salar*, *Salmo trutta*)

**Fish sizes** 3-5kg, 5-7kg, 7-9kg, 9-11kg, 11-15kg

**Fishing techniques** hooks and nets depending on the fishing season

**Packaging** 20-30kg depending on the size

**Fish availability** from November to May

The fillet is also available



## Wild Baltic turbot

Game fish from a family of flatfish. It has an exceptional flavor and delicacy.



### Gutted turbot (*Psetta maxima*)

**Fish sizes** 300-500g, 500-1000g, 1000-2000g, 2000g+

**Fishing techniques** nets

**Packaging** 10kg

**Fish availability** from April to July

Filletted and skinned by hand.



## Baltic cod



It has the most delicate meat of all kinds of cod in Europe. Skilled filleting by hand allows us to create the highest quality cod.



### Baltic cod fillet (*Gadus morhua*)

**Fish sizes** 100-200g

**Fishing techniques** nets

**Packaging** 2kg, 3kg, 5kg

**Fish availability** from October to May

Filletted and skinned by hand. Fillet available with or without skin.