

ABOUT OUR COMPANY

Our products are produced in Norwegian waters FAO 027, processed in both Norwegian and Lithuanian fish processing plants. All products are caught in the northern seas. Our company has the ability to produce the necessary products, as we have been producing and processing fish for 30 years.

From the arctic waters right on your tables
100% eco product

OUR PRODUCTS

red caviar
king crab
salmon
halibut

ECO

black caviar
atlantic cod
gadus morhua
saithe

SPECIALITY

Our plant specializes in filleting of white fresh and frozen Atlantic Cod and Saithe. It uses in the production the latest technologies which comply with strictest European Union requirements, Lithuanian laws and regulations.

Processing plant - 4000 m² of working area
Plant capabilities – 8000t raw material /year

Equipment – automated filleting machinery and trimming flow lines, IQF and Block free- zing units, automated glazing, weight grading and packing solutions.



ADDITIONAL POSSIBILITIES

Supply of raw materials directly from NORWAY.
Careful selection of fishing vessels and constant quality control monitoring on our products.
Full traceability of raw material from catch to production.

FROM THE ARCTIC WATERS RIGHT ON YOUR TABLES



NATURAL CAVIAR:

Red caviar:
trout
salmon
pink salmon
chum salmon

95 gm, 140 gm, 250 gm,
400 gm, 500 gm, 1 kg.

Caviar can be frozen
salted & fresh
Packaging: metal and glass.

Black natural
sturgeon caviar

50 gm, 100 gm, 125 gm,
250 gm, 500 gm.

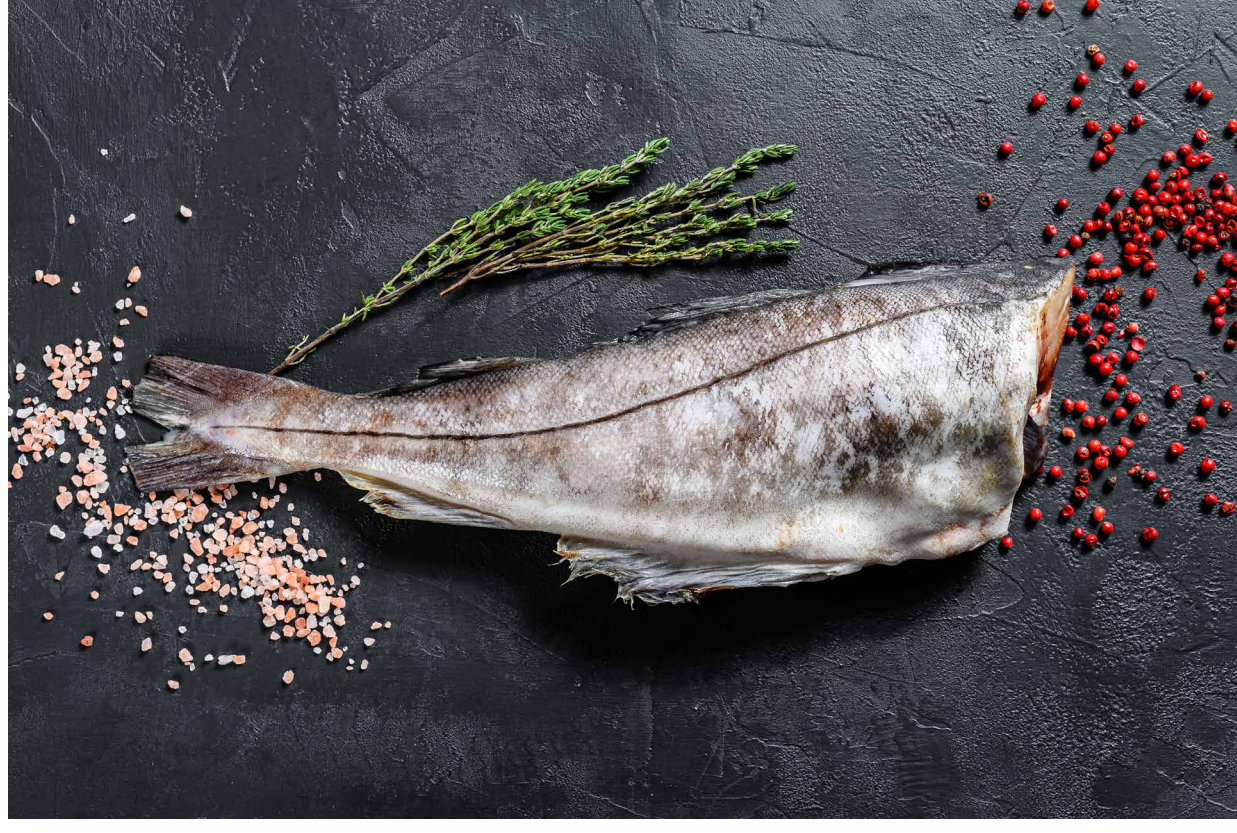
Only in metal packaging

WHITE FISH:

Atlantic cod
Gadus morhua
Saithe

fresh-frozen headless gutted
middle and tail fillets
interlift
loins

fillets can be produced with/without skin
different weight
in vacuum packaging
in various percentages.



KING CRAB:

fresh-frozen claws
boiled-frozen crab claws

On request, we can offer a
whole king crab with head
and legs (weight 1.6 kg, 2 kg,
3-4 kg)

300-500 gm 900-1100 gm
500-700 gm 1100+ gm
700-900 gm

HALIBUT:

black
blond
with or without head
skin-on steaks or fillets.

1-2 kg 10-15 kg
2-5 kg 15-20 kg
5-10 kg 20-30 kg



SALMON:

fresh-frozen
skin-on fillet
with/without head, gutted
fillet with/without skin
salted & smoked

fillet with skin of 200 gm or upon
clients request