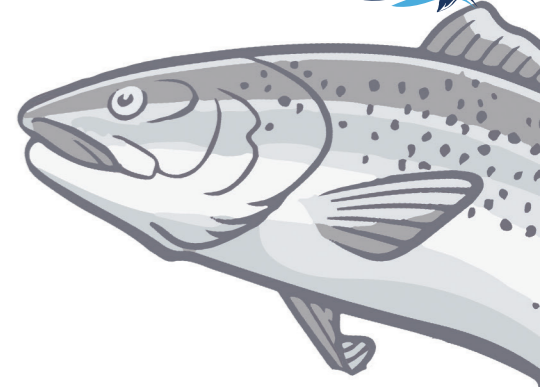




PRIME ORGANICS DIS TICARET A.S.
Yesilkoy Mahallesi EGS Business Blokları B1 Blok No:113
Bakirkoy/ Istanbul / TURKEY

www.primefish.com

RAINBOW TROUT



Following process types
can be done
upon order demand:

Oncorhynchus
mykiss

Rainbow Trout

- Available in Fresh Chilled and Frozen
- Calibrations: Whole/Round 200-300gr, 300-400gr, 400-600gr
- Fillets : 50-70gr, 70-90gr, 90-120gr,
- Fillets Cut : Butterfly cut, Boneless Cut
- Colors: White or Red



Boneless Cut Trout



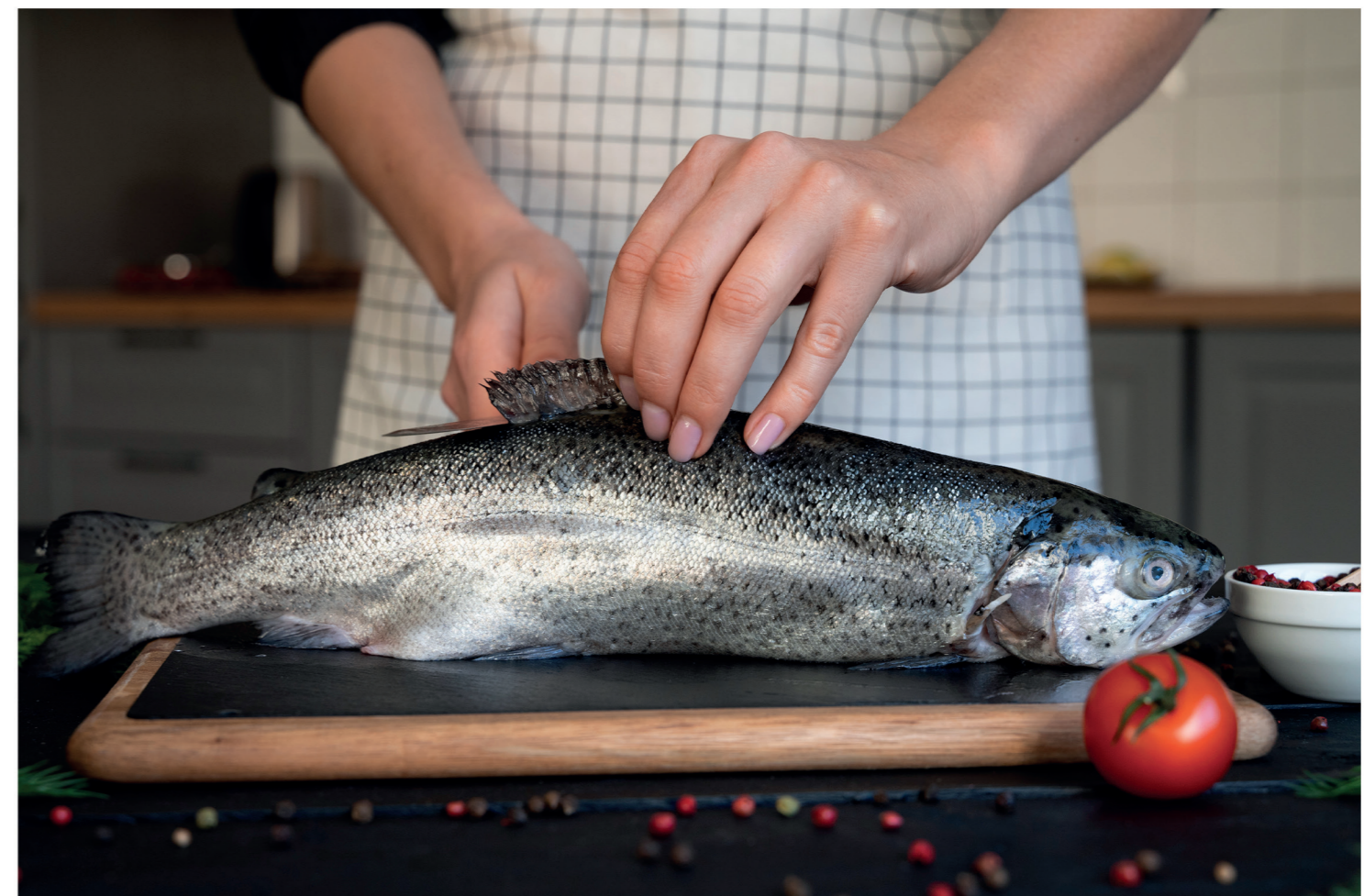
Fillet Cut Trout



Butterfly Cut Trout

Rainbow Trout

- Whole, Gutted, Boneless Fillets, Fillets PBI, Butterfly Fillets,
- Glaze % 0-5-10 by request
- Styrofoam or Carton box packages (5 kg, 10 kg)
- In Retail box or bag (500 gr , 1000 gr)
- GlobalGAB, IFS and ASC certified





HOT SMOKED RAINBOW TROUT FILET

Oncorhynchus
mykiss

- Available in Fresh Chilled, Frozen
- Packaging: In MAP or Vacuum Package (125 g, 500 g and 1000g)
- Flavour: Natural
- Private labelled products can be produced
- GlobalGAB, IFS and ASC certified



TURKISH SALMON

TROUT

Oncorhynchus
mykiss

TURKISH SALMON TROUT

Oncorhynchus
mykiss



Following process
types can be done
upon order demand:

Salmon Trout

- Head **on** Gutted, Head **off** Gutted
- Glaze % **0-5** by request
- **IVP** package for fillets
- Styrofoam or **Cartoon box** packages



Fillet Cut **Salmon**



Steak **Salmon**



Portion Cut **Salmon**



TRIM A
1) Backbone out
2) Belly bones off



TRIM B
1) Backbone out
2) Belly bones off
3) Back fin off
4) Collarbone off
5) Tail piece off
6) Belly flap off



TRIM C
1) Backbone out
2) Belly bones off
3) Back fin off
4) Collarbone off
5) Tail piece off
6) Belly flap off
7) Pin bones out



TRIM D
1) Backbone out
2) Belly bones off
3) Back fin off
4) Collarbone off
5) Tail piece off
6) Belly flap off
7) Pin bones out
8) Fin tissues off
9) Fully trimmed
10) Belly membrane off



TRIM D
1) Backbone out
2) Belly bones off
3) Back fin off
4) Collarbone off
5) Tail piece off
6) Belly flap off
7) Pin bones out
8) Fin tissues off
9) Fully trimmed
10) Belly membrane off
11) Skin off (normal or deep)



Salmon Trout

- Available in Fresh Chilled, **Frozen**
- Calibrations: Whole/Round From **1000 g to 5000 g**
- Fillets : From **400 g to 1600 g**
- Fillets Cut : Trim **B**, Trim **C**, Trim **D**, Trim **E**, Portion **cut**.



COLD SMOKED SALMON TROUT

Oncorhynchus
mykiss

Cold Smoked

- Available in **Fresh** Chilled, Frozen
- Fillet and Sliced
- Packaging: In **Vacuum Package**
(100 g, 130 g, 450-650 g, 650-850 g and 850-1200g)
- Flavaour: Natural
- Private labelled products can be produced
- GlobalGAB, IFS and ASC **certified**



RED SALMON TROUT ROE (RED SALMON CAVIAR)



- Premium quality **red salmon** trout eggs which are **spawned** by hand from Salmon Trouts are available during the **December-February** season

- It is marinated with salt at the desired **rate and frozen**. Packed in **2,5 kg** plastic containers.

