



PRODUCT CATALOGUE

Premium Quality from Sustainable Fish Farms





Fish from cold, fresh and clean Nordic waters

FISH PROCESSING

Kalaneuvos Oy is a family-owned, Finnish company that has been producing high-quality fish products since 1975. Our production facilities and offices are located in the cities of Sastamala, Turku and Kaskinen in Southwest Finland.

Kalaneuvos is a pioneer in fish processing and the wholesale, import and export of fish. The company develops, produces and markets premium fish products under the Kalaneuvos brand and private label brands for supermarket chains. Skilfully processed fish grown in clean Finnish waters, both farmed and wild, as well as the best imported raw materials, guarantee premium quality and an unsurpassed taste.

We sell fish to wholesale customers as well as catering wholesalers and other operators in both the domestic and international markets. Our sales area covers the entirety of Finland, and we currently export globally to over 10 different countries. Kalaneuvos's product selection includes fresh and frozen, hot-smoked, cold-smoked, gravad and marinated products. We provide fish products in several variants – caviar, whole fish, boneless and skinless fillets, slices, portions and cubes.

The company offers a wide selection of trusted and sustainable products – providing natural, nutritious and delicious fish.

The Kalaneuvos Group subsidiary Martin Kala Oy is based in Turku and Kaskinen. It is the largest Baltic herring fillet producer in Finland. Kalaneuvos has operated in the fish industry for nearly 50 years.

FISH FARMING

Kalaneuvos Oy and the Hukkanen family of entrepreneurs also own the Nordic Fish Group and its subsidiary Nordic Trout, which focuses on fish farming, with more than 30 locations in mainland Finland, Åland Islands and Sweden. Fish farming group is specialised in smolt production and trout farming.

Our fish farms can supply fresh trout to wholesalers and further processors throughout the year.

Together, the companies owned by the Hukkanen family are the largest operator in the Finnish fish industry. The Kalaneuvos Group employs in total over 270 people, and the total turnover amounted in 2021 to EUR 126 million. The total combined annual volume of fish products processed by the Group is over 20 000 tons. We are the largest Rainbow Trout farmer in Finland and Sweden.

VALUES

Our main values are premium quality, being on the cutting edge of the industry, continuing as a family-owned companies and being environmentally and socially responsible. We have always invested in modern production lines and well-being at work. These values play an important role in our everyday work.

Our northern location, long traditions and carefully selected raw materials guarantees premium quality and taste for our products. We look forward to providing high quality, fresh and frozen Nordic fish products to the global markets.



QUALITY

is the starting point in all our functions



Controlling the whole trout chain, from the fish egg to the smolt and adult fish stages, guarantees high quality raw materials for production

CERTIFICATES

Kalaneuvos has a key focus on Food safety. Finland reached the first position on The Global Food Security Index (Global Food Security Index 2020) having The Best Food Safety in the World. We are proud to bring our contribution with the fish products.

Kalaneuvos Oy has been awarded the international BRC Food Safety certificate. BRC Food is the globally best-known and most comprehensive standard and quality system governing food quality and safety.

The ISO 14001 Environmental Management System has been used as a tool for environmental management for Kalaneuvos since 2003. Kalaneuvos factory production plant in Sastamala is MSC and ASC certified.

FISH HEALTH AND WELFARE

The trout (*Onchorhynchus mykiss*) is the most popular edible Finnish fish in Finland. It is a delicious and versatile food containing great quantities of vitamin D, healthy omega-3 fatty acids and proteins.

To ensure optimal growth and feed utilisation, the fish are fed using automated feeders controlled by advanced software. The quantity of feed and distribution timing are regulated based on parameters including water temperature, fish size and amount, the oxygen content of the water and the season. This technique ensures optimal feed utilisation while minimising residual waste – all the feed is consumed while guaranteeing the growth and welfare of the fish.

As we farm our own smolt, we can supply fresh trout year round. The smolt are released to the open net cages when they weigh around 30 grams. Trout will grow over two summers until they reach suitable size of about two and a half kilograms and are ready for the market.

A part of the trout which we farm also produce roe, which we collect in order to produce 'red caviar'. Trout roe is a valued and tasty delicacy, and the demand for it usually exceeds the supply both in Finland and in export.

Trout roe is also a great source of omega-3 fatty acids and vitamin B12. The roe season is between November and January, roe is available either a fresh or frozen product.



FRESH AND FROZEN PRODUCTS



TROUT WHOLE
(Oncorhynchus mykiss)



TROUT FILLET, TRIM-A
(Oncorhynchus mykiss)



TROUT FILLET TRIM-B
(Oncorhynchus mykiss)



TROUT FILLET TRIM-C
(Oncorhynchus mykiss)



TROUT FILLET TRIM-D
(Oncorhynchus mykiss)



TROUT FILLET TRIM-E
(Oncorhynchus mykiss)



TROUT PIECES
(Oncorhynchus mykiss)



FRESH AND FROZEN PRODUCTS



SALMON WHOLE
(Salmo salar)



SALMON FILLET TRIM-A
(Salmo salar)



SALMON FILLET TRIM-B
(Salmo salar)



SALMON FILLET TRIM-C
(Salmo salar)



SALMON FILLET TRIM-D
(Salmo salar)



SALMON FILLET TRIM-E
(Salmo salar)



SALMON PIECES
(Salmo salar)



FRESH AND FROZEN PRODUCTS



BALTIC HERRING
(Clupea harengus membras)



BALTIC HERRING GUTTED
(Clupea harengus membras)



BALTIC HERRING FILLET
(Clupea harengus membras)



**BALTIC HERRING FILLET,
WITHOUT SKIN**
(Clupea harengus membras)



We source our fish from sustainable fish stocks and favour responsible local operators. Our package labels indicate the harvesting areas of the fish, making our raw materials traceable. In accordance with the Fishing Act, Finnish fishermen who provide us with their catch are registered as commercial fishermen and report their catches to the Centre of Economic Development, Transport and the Environment.

This helps us to keep fishing operations sustainable and responsible.

Kalaneuvos factory production plant in Sastamala is MSC and ASC certified.

All our Baltic Herring products are MSC-certified.



GRAVAD AND COLD-SMOKED PRODUCTS



GRAVAD TROUT, SLICES

(Oncorhynchus mykiss)

VAC 150 g



GRAVAD SALMON, SLICES

(Salmo salar)

VAC 150 g



COLD-SMOKED TROUT, SLICES

(Oncorhynchus mykiss)

VAC 150 g



COLD-SMOKED SALMON, SLICES

(Salmo salar)

VAC 150 g



COLD-SMOKED TROUT FILLET

(Oncorhynchus mykiss)

VAC ca. 700 g



COLD-SMOKED TROUT FILLET, SLICES

(Oncorhynchus mykiss)

VAC ca. 700 g

HOT-SMOKED PRODUCTS



HOT-SMOKED TROUT, WHOLE
(Oncorhynchus mykiss)
VAC ca. 800–1400 g



HOT-SMOKED TROUT FILLET
(Oncorhynchus mykiss)
VAC ca. 600–800 g



HOT-SMOKED TROUT BUFFET FILLET
(Oncorhynchus mykiss)
VAC ca. 700 g



HOT-SMOKED TROUT DOUBLE FILLET
(Oncorhynchus mykiss)
VAC ca. 1350 g



HOT-SMOKED TROUT, PIECE
(Oncorhynchus mykiss)
VAC ca. 200 – 400g



HOT-SMOKED TROUT FILLET, PIECE
(Oncorhynchus mykiss)
VAC ca. 250 g

HOT-SMOKED PRODUCTS



HOT-SMOKED SALMON BUFFET FILLET

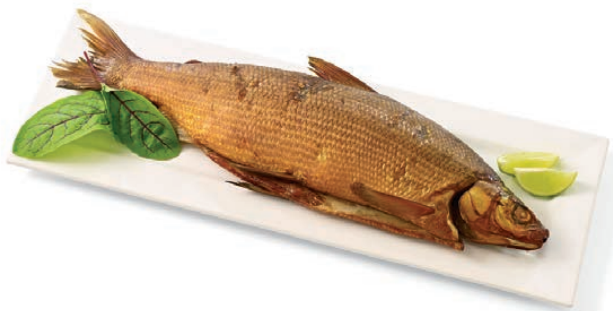
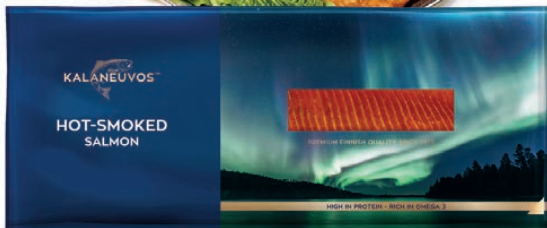
(Salmo salar)

VAC ca. 1250 g

HOT-SMOKED SALMON FILLET, PIECE

(Salmo salar)

VAC ca. 400 g



HOT-SMOKED SALMON FILLET

(Salmo salar)

VAC ca. 1250 g

HOT-SMOKED WHITEFISH

(Coregonus clupeaformis)

VAC ca. 700–900 g



SPECIAL PRODUCTS



RED CAVIAR – TROUT ROE (Oncorhynchus mykiss)

250 g fresh and frozen,
500 g fresh and frozen,
1 kg fresh trout roe.
During the season:
10 kg bucket for fresh trout roe.



MARINATED BALTIC HERRING WITH MUSTARD (Clupea harengus membras)

2,5 kg bucket



MARINATED BALTIC HERRING WITH GARLIC (Clupea harengus membras)

2,5 kg bucket

SPICES



SEA SALT SPICE

12 x 200 g / box



FISH SPICE WITH LEMON

12 x 140 g / box



FISH SPICE ORIGINAL

12 x 180 g / box, 3 x 600 g / box



PREMIUM FINNISH QUALITY SINCE 1975

Careful processing methods until the products are ready for consumption guarantee an exceptional quality and taste.

A very high level of hygiene, quality control and laboratory monitoring is part of our everyday work.

In 2020 Kalaneuvos finalised a 30-million-euro factory expansion.

As a result, we now have thirteen efficient smoking cabins. Ten smoking cabins are for hot-smoked products and three cabins for cold-smoked products, which enables the plant to smoke more than 40,000 kilos of fish daily. Kalaneuvos is the largest smoked fish producer in the Nordic countries.

The new factory expansion also features three filleting lines, one of which is fully automated. We are able to fillet approximately 70,000 kg of fish per day.

We are the pioneer of the fish industry in Finland. Our cold-smoked, gravad and hot-smoked products are in the market leader position among purchased fish brands in Finland. Aside of our Kalaneuvos brand we also produce Private label products.

For more information, please visit [kalaneuvos.com](https://www.kalaneuvos.com). You can also find this catalogue on our webpage.





THE WHOLE LIFE CYCLE OF TROUT IN OUR CONTROL, FROM FISH EGG TILL READY TO EAT PRODUCT



FINLAND

- Kalaneuvos Oy Sastamala
- Martin Kala Oy Turku Kaskinen
- Nordic Trout Ab Fish Farms

ÅLAND ISLANDS

- Nordic Trout Ab Degerby, Föglö
- Nordic Trout Ab Fish Farms

SWEDEN

- Nordic Trout Sweden AB Fish Farms

In total 30 fish farms in Mainland Finland, Åland and Sweden.

Guaranteed quality from the Kalaneuvos family business

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