Fish from cold, fresh
and clean Nordic waters
KALANEUVOS™

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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.

FISH PROCESSING

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 40 locations in mainland Finland, Åland Islands and Sweden. Fish farming group is specialised in smolt production and rainbow trout farming. Our fish farms can supply fresh rainbow 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 300 people, and the total turnover amounted in 2025 to EUR 135 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.

COLD CUTS from rainbow trout

We reinvented the cold cut! The market's only fish-based cold cut combines the convenience of a familiar cold cut with the benefits of fish.

Kalaneuvos Hot-Smoked Rainbow Trout Cold Cut is made from rainbow trout and gently hot-smoked over genuine alder wood. Its soft, classic smoky flavour, mild taste and pleasant texture make it an easy and approachable alternative to traditional cold cuts.

- **High in protein 18 g / 100 g**
- **86 % fish**
- **Contains omega-3 fatty acids**
- **Smoked with real alder wood**

Available in two flavours

- *Cold Cuts from Rainbow trout, hot-smoked 120 g*
- *Cold Cuts from Rainbow trout, paprika 120 g*

NEW CLASSICS

CRISPY FILLET SCHNITZEL

from rainbow trout

We gave the legendary Wiener schnitzel a new twist. Made from rainbow trout fillet, this schnitzel combines something familiar with something entirely new: nostalgia and freshness, warm memories and fresh ideas.

90%
rainbow trout & high in protein
GLUTEN FREE

Easy to prepare!
Pan-fry for just two minutes per side

Nutritional values / 100 g:

Energy	689 kJ 164 kcal
Fat	6,2 g
of which saturated	0,9 g
Carbohydrates	7,4 g
of which sugars	0,4 g
Protein	19,7 g
Salt	0,9 g

Pack size: 8 x 150 g, frozen
Sales unit: approx. 4.7 kg

Versatile and easy!

Use in burgers, salads, or even ramen. And of course, it pairs perfectly with traditional sides like French fries and mashed potatoes.

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 bestknown 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 (Onchorhyncus 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.

RAINBOW TROUT

Rainbow trout is a nutritionally valuable fish whose lean, reddish flesh is rich in protein, vitamin D and healthy fats. In Finland, rainbow trout is the most important farmed fish species, with an annual production exceeding 16 million kilos.

Thanks to strict environmental requirements, Finnish farmed rainbow trout is considered an ethical and ecological choice, and WWF added it to the Green List of its Seafood Guide as early as 2013.

Kalaneuvos rainbow trout is farmed at more than 40 Nordic Trout facilities in Finland and Sweden, producing a total of around 8 million kilos per year. We manage the entire production chain from roe to finished products, ensuring consistent quality and enabling us to deliver rainbow trout fresh, cured or smoked in a wide range of cuts and packaging options – tailored to customer needs.

Already 13 of our facilities are ASC certified, ensuring responsible, traceable and environmentally respectful aquaculture. Our goal is to certify the entire rainbow trout production chain according to the ASC standard during 2025–2028.

FRESH & FROZEN PRODUCTS

Rainbow trout can be used in many ways, from traditional whole fish to further-processed skinless and boneless fillets."

RAINBOW TROUT WHOLE

RAINBOW TROUT FILLET
Trim-A

RAINBOW TROUT FILLET
Trim-B

RAINBOW TROUT FILLET
Trim-C

RAINBOW TROUT FILLET
Trim-D

RAINBOW TROUT FILLET
Trim-E

RAINBOW TROUT FILLET PIECES
frozen

80 g without skin	120 g	120 g without skin
140 g	140 g without skin	150 g	170 g

RAINBOW TROUT FILLET PIECES
frozen, individually packed

DELICIOUS
AND JUICY
SMOKED FILLET

Hot-smoked

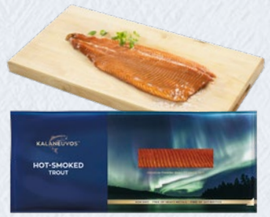
Kalaneuvos' hot-smoked products, such as smoked rainbow trout fillets and hot-smoked salmon, are the company's best-known product category. Smoking fish is a strong tradition in the Nordic countries, and Kalaneuvos is the market leader in Finland thanks to first-class raw materials, consistent quality and a recognisable flavour.

HOT-SMOKED RAINBOW TROUT FILLET, piece

VAC ca. 250 g

HOT-SMOKED RAINBOW TROUT FILLET, piece

VAC ca. 400 g



HOT-SMOKED RAINBOW TROUT FILLET

VAC ca. 600–800 g

Hot-smoked fish is versatile and suitable on bread, in salads or served with potatoes. The range includes whole fish, fillets, buffet-sliced fillets and double fillets. The intensity of the smoky flavour varies depending on the product: whole fish has a milder flavour, while fillets are slightly stronger.

HOT-SMOKED RAINBOW TROUT DOUBLE FILLET

VAC ca. 1350 g

HOT-SMOKED RAINBOW TROUT, whole

VAC ca. 800–1400 g

FLAMED RAINBOW TROUT FILLET, piece

150 g

HOT-SMOKED WHITEFISH

VAC ca. 700–900 g

Gravad

Gravad fish is a natural star of the festive table and an excellent choice even for everyday meals. Kalaneuvos gravad products are always made from fresh fish with salt and without any heat treatment, and the delicate flavour develops over 1–4 days. Once opened, the package will stay fresh for a few days.

Gravad products are wonderfully versatile – perfect as small bites on a festive buffet, on bread, in salads or in sandwich cakes. An easy and delicious way to enjoy high-quality fish.

★ ★ ★ ★ ★

Taste test winner!

HELSINGIN SANOMAT, NEWSPAPER

GRAVAD RAINBOW TROUT FILLET, SLICES

VAC 150 g

GRAVAD SALMON FILLET, SLICES

VAC 150 g

Cold-smoked

Kalaneuvos cold-smoked products are always made from fresh fish, ready to eat, and known for their consistent and high quality. Many years of product development and continuous quality control ensure excellent flavour and safety.

The assortment includes various sizes suitable for both everyday meals and celebrations, and the products are versatile for use in a wide range of dishes.

COLD-SMOKED RAINBOW TROUT FILLET, SLICES

VAC 150 g

COLD SMOKED SALMON FILLET, SLICES

VAC 150 g

COLD-SMOKED RAINBOW TROUT FILLET

VAC ca 700 g

COLD-SMOKED RAINBOW TROUT FILLET, SLICES

VAC ca 700 g

RAINBOW TROUT BACON

A crispy and innovative way to enjoy fish.
Pan fry until crispy and use like bacon!

- Packaging size: 500 g frozen
- Sales unit approx. 5 kg

SEAFOOD Excellence GLOBAL
2025 WINNER
Best HORECA Product

FFCR INNOVATION AWARDS
AUDIENCE FAVORITE
HELSINKI 2025

FFCR INNOVATION AWARDS
FUTURE FOOD PRODUCT
HELSINKI 2025

Baltic herring

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.

BALTIC HERRINGFILLET 15–25 g
1 kg, MSC, frozen

BALTIC HERRING FILLET
MSC, bulk

BALTIC HERRING FILLET
MSC, bulk

Spices

FISH SPICE
Original, 180 g jar

FISH SPICE
with lemon, 140 g jar

SEA SALT SPICE
with dill, 200 g jar

Roe

Kalaneuvos trout roe is the best-selling of all our roe products. It is a high-quality and exquisite choice for both everyday meals and festive occasions. The roe comes from responsibly farmed fish within our own value chain, ensuring full traceability and consistent quality. Its natural saltiness and firm texture make it excellent enjoyed as it is, on bread, or as a flavorful addition to various dishes.

Nordic Trout, which is responsible for our fish farming, is one of Europe's largest producers of trout roe. Complete control of the entire value chain is reflected in our products as high quality, reliable origin and a pure, clean taste.

ROE
from trout

Frozen
250 g

ROE
from trout

Fresh and frozen
500 g

ROE
from trout

Fresh
1 kg

ROE
from trout

Fresh

10 kg

Fresh trout roe only during the season November-January

KALANEUVOS™

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

Over 40 fish farms in mainland Finland, Åland and Sweden.

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