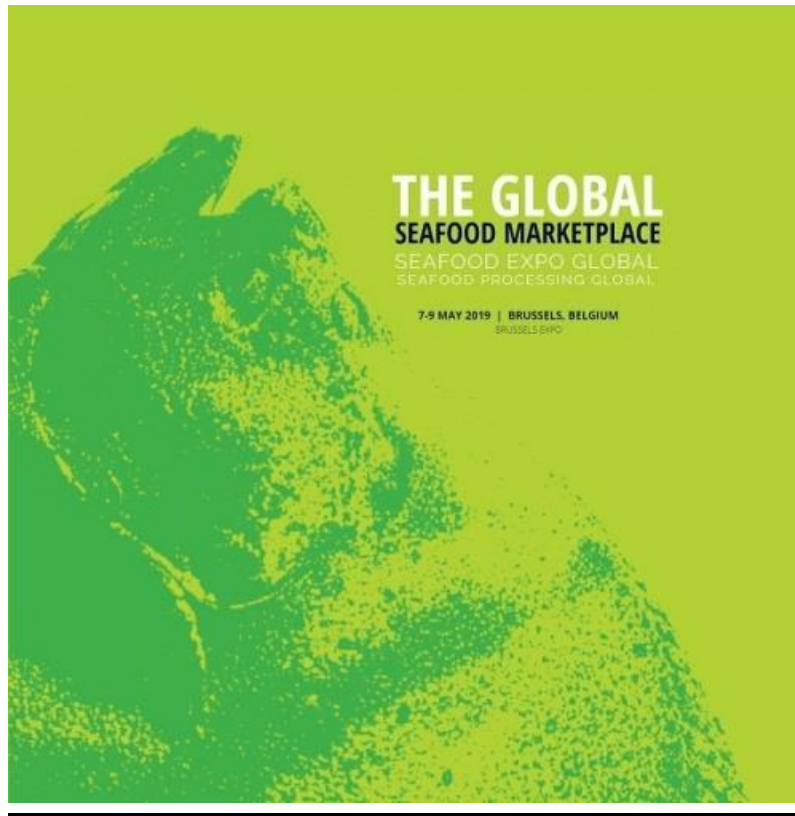


EXHIBITOR PRESS KIT

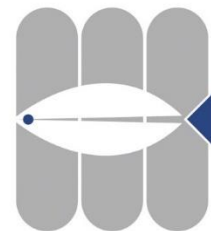


Seafood Expo Global and Seafood Processing Global 2019

7-9 May, Brussels, Belgium



Seafood Expo
GLOBAL



Seafood Processing
GLOBAL

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INTRODUCTION

This press kit gives you the opportunity to discover a selection of the biggest novelties from exhibitors present at the fair. It also provides a convenient overview of all the Seafood Excellence Global Awards finalists.

Many of these novelties illustrate the most popular trends at Seafood Expo Global.

The seafood trends for 2019 are:

Based on the products entered in the Seafood Excellence Global Awards competition, we can see continued interest in smoked products in traditional and ultra-premium formats, as well as new smoked species and product applications. There are a great number of products that are based on traditional Asian dishes, flavors and ingredients. Seaweed in a variety of products and applications is also an emerging trend.

Other trends are:

Healthy: Consumers find eating healthy more and more important. Companies make sure their products are healthy and low in calories.

Convenience for Consumers: More and more convenience for consumers with everything provided, kits that include all ingredients and make difficult recipes easy to do at home, more and more ready -to-cook and ready-to-eat options.

Convenience for the Restaurant/Caterer: Fully prepared items are much in evidence. These products cut labor costs and provide a consistent taste experience, with portion, cost and inventory control.

Aperitif: Fresh, small, bitesize aperitifs for consumers' or caterers' convenience.

Genuine flavors: Producers use fresh fish with no additives so consumers can eat genuine products with real flavors.

Authentic Tradition: Companies highlighting traditional processes, using centuries old techniques and staff who have mastered their craft

Smoked: Smoked flavors is a trend that remains popular to maintain authentic tastes

SEAFOOD EXCELLENCE GLOBAL AWARDS FINALISTS

AMACORE SEAFOOD

Hall P, Stand 4509



happy people, world class fish

Amacore Seafood BV has been nominated as finalist of the Seafood Excellence Global Awards!

Amacore is a privately owned supplier of frozen seafood, located in Hilvarenbeek, the Netherlands. We import, distribute, process and export to food wholesalers, distributors, food processors, food service and retail customers throughout Europe and Middle East

It all began in 2002 when a dynamic young man found his passion: trading fresh seafood under the name Open Seas (www.openseas.nl). A few years later Amacore B.V. saw the light of day, with the sale of frozen seafood as its core business. Now almost 15 years later we are a member of the Future Fish Group (www.futurefish.nl); have brought together a team of 50 dedicated professionals, and with our own production facility in the Netherlands we have strong ambitions to grow even further.

What is the mission of Amacore?

Worldwide seafood for every human being. **Happy people, world class fish!**

Ocean Tartinade

This year, Amacore Seafood BV of the Netherlands introduces a new line of fish delicacies, called Ocean Tartinade.



Immediately, Ocean Tartinade is nominated as a finalist for the Seafood Excellence award at the Brussels 2019 Seafood Expo Global.



Salmon



Cod

Tuna

All flavors are available in 1000 gr, 500 gr, 150gr and 40gr packs

Ocean Tartinade is a top quality tartar of ultrafresh fish and honest ingredients, healthy and low in calories, which offers endless ways to prepare or combine. It is excellent on sandwich or toast on its own, but a (home) chef can get creative with it as well. It is presented in three fantastic tastes; tuna, salmon and cod, and in various packaging, all with a long shelf life. It is a feast for both taste buds and the eye. It is so delicious and simple, it makes one wonder, why wasn't this created before.

Not often something completely new is introduced in the seafood industry for both business to business and end user, but Ocean Tartinade is spot on.

Some suggestions!



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A story of friendship...



At the control of Crustacook

- Philippe Frayssé, the passionate leader
- Alain Ruffault, the French « chef » of « L'Atelier d'Alain »
<https://www.atelieralain.fr/>

Both of them, experts in tasting, lovers of fine food, and fans of seafood!



The concept

- As fine gourmets, Philippe and Alain wanted to share their love for fine food. For this, they decide to design elaborated products while maintaining the taste at each step of the process.
- They invent and create innovative recipes around seafood. They use only noble raw materials, and set as a guideline the absence of additives and preservatives.
- They imagine a collaborative work by outsourcing manufacturing to local partners.



Finalized recipes

Shrimp's marinade



Roscoff: Artichoke and Brittany seaweeds



Basquaise: Chorizo & Espelette pepper

Already available on the market

The range of accras

- Giant Squid
- Shrimp
- Cod
- Veggie (seaweed and vegetables)



Focus on the Giant squid Accra



Its advantages:

- No additives, no preservatives
- Rich in protein: 40%
- Generous: 15g/piece
- Lovely, Tasty, Yummy!

And also:

- Easy to prepare: 12mn in the oven at 180°C, without defrosting
- Local manufacture: in a workshop in Vendée respecting HACCP norms
- Reduced packaging: 6 trays of 2 x 500g, in a master case
- Consuming advice: apertizer, fingerfood, starter

Testimonial from one of our users



Maxime ROBINET, a caterer based in Loire-Atlantique:

"It's a very simple product to prepare.

Ideal for catering business because once out of the oven, it retains its heat for a long time.

When I use this Accra, my food cost is mastered because 15g parts are regular.

The packaging is well suited to my job: there is little waste to treat.

And most importantly, my customers love it and want more! "

To reach us

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44100 NANTES
FRANCE



Very soon,
Buy our products on
www.crustacook.fr
The shop of the aperitif of the sea!

Find us also on:  Instagram

GIANT SQUID ACCRAS: PREPARATION ADVICE



- Easy to cook: **without defrosting**



- Preheat the oven at **180°C** (thermostat 6)
- Spread and space the accras on a baking sheet
- To get the nicest crispy accras, bake for:
 - o **12mn** at 180°C in a convection oven
 - o **15mn** at 180°C in a traditional oven



- Let them cool down for 2mn, and taste it, enjoy it, share it!





FABRICANT-GROSSISTE EN SALAISONS MARITIMES

TRADITION & INNOVATION DEPUIS 1901

L'innovation est dans notre ADN!

BITES OF SMOKED BACK OF COD IN A THAI MARINADE

Delicious small bites of smoked back of cod in a Thai spices marinade. Ready to use, without fishbones. Ideal as an appetizer.

Besides being a source of protein, our bites of smoked back of cod are a healthy alternative to traditional appetizers.

Thai with grilled sesame oil and green lemon oil

- High quality sustainable fish
- Guaranteed without fishbones
- 15 x 15 mm cubes
- Long shelflife
- skinpacked tray under a protective atmosphere
- Sales units : box of 4 x 200 g

PECHE DURABLE MSC

Emile Fournier et Fils - 53 rue Mouron - 62100 Calais - France - Téléphone : (00 33)03.21.96.49.36 - Télécopie : (00 33)03.21.34.90.72
S.A.R.L. au capital de 450.000 € - R.C.S. Boulogne-sur-Mer 380 990 994 - APE 1020Z - TVA : FR 380 990 994
www.emilefournierfil.fr - e-mail : emilefournierfil@wanadoo.fr

FABRICANT-GROSSISTE EN SALAISONS MARITIMES

TRADITION & INNOVATION DEPUIS 1901

L'innovation est dans notre ADN!

SMOKED BACK OF COD TARTAR MARINATED WITH TOMATOES AND BASIL

Delicious smoked back of cod tartar in a marinade with tomatoes and basil. Ready to use, without fishbones. Ideal in small jars preparations or chopped salads. Our smoked back of cod tartar can be used in any dish instead of traditional fish or meat.

Tomatoes and basil with olive oil

- High quality sustainable fish
- Guaranteed without fishbones
- 7,5 x 7,5 mm cubes
- Long shelflife
- Tray under a protective atmosphere
- Sales units : box of 6 x 150 g (2 x 75g)

PECHE DURABLE MSC

Emile Fournier et Fils - 53 rue Mouron - 62100 Calais - France - Téléphone : (00 33)03.21.96.49.36 - Télécopie : (00 33)03.21.34.90.72
S.A.R.L. au capital de 450.000 € - R.C.S. Boulogne-sur-Mer 380 990 994 - APE 1020Z - TVA : FR 380 990 994
www.emilefournierfil.fr - e-mail : emilefournierfil@wanadoo.fr





FRESHPACK

Hall 5, Stand 501



Globe trotters d'océans

> **freshpack**
DÉCOUVRIRE & PRODUCTEUR exploitation
Produits de la mer
www.freshpack.fr

Globe trotters d'océans 





PRODUCT			
Product Name Presentation	SHRIMP AND VEGETABLES CRISPY KIF - COOKED - FROZEN		PF-CREVECP01943-001
Origin	VIETNAM	Product article code	CREVECP01943
Packaging	Units : Bag of 16 pieces x 60g box: 4 units x 0.960 kgs - 3.84 kgs	Date / Version	23.07.18
EU Agreement	DL 719	Brand	THAI TAPAS
Storage Temperature °C	-18°C		
Shelf Life (Month)	24	Remaining shelf life at delivery (Month)	9
Size, Grading	bag of 16 pieces of 60g		
Information concerning product quality : (bones, shell, skin etc.)	N/A		
Latin Name - if applicable			

PRODUCT PICTURE



CHARACTERISTICS

Pancake of cylindrical shape with a homogeneous filling with pieces of carrots, onion, sweet potato and japan snap bean covered with shrimps

PREPARATION ADVICES

Oven preparation:
Preheat oven to 210°C. Remove frozen product from all the packaging and place on the baking tray, cook on middle of shelf for 12 minutes

INGREDIENTS

Ingredients	%	Comments	Origin
White Onion	30.53		Vietnam
Shrimp	24.23	CRUSTACEAN	Farmed in Vietnam
Wheat flour	15.43	GLUTEN	USA, Australia, Canada
Water	9.43		Vietnam
Carrot	8.30		Vietnam
Sweet potato	5.59		Vietnam
Japan snap bean	5.22		Vietnam
Corn starch	4.71	Thickener	Vietnam
Egg white powder	0.50	EGG	India, Italia
Salt	0.20		Thailand



PHYSICAL AND CHEMICALS CHARACTERISTICS		
net weight per pieces		55g
pieces number per bag		16
net weight per bag		0.960 kg
bag number per master carton		4
pieces number per carton		64
net weight per master carton		3.84 kg
LOGISTIC DATA		
Consumer unit	Selling unit	bag of 16 pieces
	EAN Code	3472892018048
	Net Weight	0.960 kg
Carton	Units per master carton	4
	Net Weight	3.84 kg
	L x l x h	
Pallet	EAN code if applicable	3472892018116
	Pallet (max 2.5m)	europ - 184.5cm
	Unit / Layer	10
	Layer / Pal	10
	Selling units / pallet	400
	Carton / Pallet	100
	Net Weight	384 kg
ALLERGEN DECLARATION		
	Present in the recipe Yes / No	Possible Crossed Contamination Yes / No
Wheat and Gluten	YES	NO
Crustaceans	YES	NO
Molluscs	NO	NO
Eggs	YES	NO
Fishes	NO	NO
Peanuts	NO	NO
Soy	NO	YES
Milk	NO	YES
Shell Fruits	NO	NO
Celery	NO	NO
Mustard	NO	NO
Sesame	NO	NO
Lupin	NO	NO
Sulphites >10 mg/kg or 10 mg/l (SO2)	NO	NO
NUTRITIONAL VALUE FOR 100G		
Nutritional value kJ / kcal		881kJ / 910 Kcal
Fat (g)		8.0
- Saturated (g)		1.5
Carbohydrates (g)		24.0
- Sugar (g)		0.9
Fibre (g)		2.1
Protein (g)		7.7
Salt (g)		0.53
MICROBIOLOGICAL CRITERIA		
according to FDC (Federation of commerce and Distribution) version from 28.01.2016 - and EU 2073/2005 from 15th November 2005.		



GlobeXplore renews its commitment to the planet

Every year, 80,000 tons of plastic are dumped at sea.

This material, evolving with the flows, is ingested by the plankton and marine organisms, until they contaminate the entire food chain.



**There is still time,
let's act now!**

RESOLUTION N°1

Removal of polystyrene packaging:

use of wooden boxes and flo-pak.

RESOLUTION N°2

Removal of polluting overpacks:

bubble wrap,
solvent-free scotch,
garbage bags,
cups.

RESOLUTION N°3

30% reduction in plastic packaging:

use of biodegradable palletizing films,
paper bags...

Photo credits: Ibis Expositions / Equinotion

ABOUT GLOBEXPLORE

Founded in 1986, GlobeXplore (headquarters in Rospenden, France) is specialized in production, transformation and marketing strong added value edible seaweed's and prime and gourmet products (more than 150 references).

Driven by a culinary passion uniting innovation and quality, GlobeXplore's team puts its consumers at the core of its strategy. The taste pleasure is for us essential and inseparable from a healthy and balanced diet, in the respect of ecology and natural resources.



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Siret : 34142460400021 - Code APE : 1089Z

Groupe JEAN HÉNAFF

La Bretagne, notre nature



CONTACT: Noëlle Kerviel
Marketing & Communication Manager
02 98 66 90 84 - marketing@algues.fr



GUACAMOLE

Fresh Spirulina

A concentrated energy!

THE PRODUCT Avocado and spirulina are two super foods, rich in protein, vitamins (B12), minerals (iron) and essential fatty acids. In its transparent and resealable bowl, this delicious spread participates in your well-being. This guacamole with fresh spirulina, without additive, food-coloring or preservative, is a concentrate of energy and health!



USE Guacamole with fresh spirulina is ready to savor. It can be enjoyed as an aperitif but also with all your cold preparations!



RECIPE IDEA

You can eat this guacamole with breadsticks, in a sandwich, on slices of toasts, with shrimps...

WEIGHT
100 g

PACKING
x 8

SHELF LIFE
30 days

GlobeXplore

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f GlobeXplore : Christine Le Tennier - Algaé
www.algues.fr

Groupe JEAN HÉNAFF

La Bretagne, notre nature



EXPAND
YOUR RETAIL
SALES AT FISH
DEPARTMENT
WITH OUR
MARINE PLANTS!



HAMPER

Fresh seaweeds, salads & tartars

Aesthetic, practical and recyclable!

We have chosen to replace polystyrene boxes with wooden hamper that are stapless, laminated and can be capped. The plating (action to adhere a film on the wood) ensures a perfect seal.

- + Plywood with 3 layers of poplar
- + PEFC certified wood (sustainable forest management)
- + Food inks (Imprim'Vert certification)
- + Recyclable and easy to remove laminating film



Our hampers are developed in 2 formats:

- + **1 kg** for our fresh salted seaweed:
"Dulse, sea lettuce, sea beans,
Wakame, Kombu, 4 seaweed mix"
- + **500 g** for our seaweed tartars:
"Shallots & lemon, capers & pickles"
and our seaweed salads:
"Kombu & ginger, Kombu & sesame"
- *To insure the bulk sales, a paper doypack with recipes ideas will be provided to fishmonger.*

GlobeXplore

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f GlobeXplore : Christine Le Tennier - Algaé
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Groupe JEAN HÉNAFF

La Bretagne, notre nature





FISH TERRINE

Seaweed heart

Subtle and original notes!

THE PRODUCT This fish terrine with a seaweed heart is a delicious and refined starter.

Two recipes are available to seduce your guests: a salmon terrine with dulse & ginger heart and a sea bass terrine with sea lettuce & kaffir lime heart.

USE Ready to use, this terrine is to serve by itself or as an accompaniment to raw vegetables and salads.



RECIPE IDEA

Cut a thick slice and place it on a bed of salad, accompanied by a soy vinaigrette...

WEIGHT
1 kg

PACKING
x 8

SHELF LIFE
45 days

GlobeXplore

ZI de Dioulan - 29140 Rosporden - France
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Groupe JEAN HÉNAFF

La Bretagne, notre nature





MINI STEAK DE SAUMON

MINI STEAK DE SAUMON

Notre saumon a été préparé selon notre recette traditionnelle gravlaks dans notre atelier nantais. **Cette méthode de préparation lui confère un goût et un fondant uniques.**

Juste salé au sel de Guérande et délicatement poivré, ce steak de saumon s'alliera parfaitement à toutes les recettes et peut se consommer aussi bien froid que chaud. Pour le réchauffage, 30 secondes au micro-ondes suffisent pour un steak chaud et fondant à cœur.

100% filet, ce mini-steak est idéal pour réaliser des mini-burgers raffinés pour l'apéritif !

This salmon is made using the traditional gravlaks process.

This « know-how » brings a unique taste together with a melting texture. Only being seasoned with salt and pepper, this non smoked salmon can be mixed with all recipes and used either warm or cold. For warming, just 30 seconds by microwave is necessary.

Entirely made with salmon fillet, this steak is perfect for refined burgers. A mini format for convenience and original aperitive for caterers.



CARACTERISTIQUES PRODUIT

30 pièces
Conditionné sous atmosphère protectrice
Poids net : 450g
Température de conservation : -18°C

DETAIL PRODUCT

30 pieces
Modified atmosphere packaging
Net weight : 450g
Conservation temperature : -18°C

HÄTÄLÄ'S NORTHERN FISH FINDS RECOGNITION IN EUROPE

Hätälä's Flamed Salmon Fillet Original and Gravlax Arctic Berries reach the finals of the Seafood Excellence Global Awards competition

Genuine arctic flavours can be enjoyed in Hätälä Oy's delicious fish products. Increasing numbers of European consumers have been bringing the Finnish fish delicacies to their tables. Hätälä is also competing in the Seafood Excellence Global Awards finals, which will be held in the international Seafood Expo Global in Brussels.

Hätälä's Flamed Salmon Fillet Original and Gravlax Arctic Berries are competing in the prestigious retail product competition finals.

The Seafood Expo Global event is held on 7–9th May.

According to Hätälä's Vice CEO Matti Isohätälä, flamed salmon is the company's spearhead on the European markets. It is a prestigious Finnish delicacy, which combines state-of-the-art technology with traditional grilling on an open fire. In addition to the original product, Hätälä has also introduced flamed salmon with various flavours.

"Our flamed salmon tastes exquisite, is fully cooked and is ready to eat, either cold or warmed up as preferred. We have decades of experience in preparing flamed salmon. Hätälä's flamed salmon fillets are available in all our export markets: Sweden, Denmark, Germany, France, Switzerland, Austria and Italy," he explains.

The other Hätälä product competing for the Seafood Excellence Global Awards competition crown is Gravlax Arctic Berries. This recent creation of Hätälä's R&D combines two beautiful raw ingredients and flavours: fresh fish and fresh arctic berries. Within Gravlax Arctic Berries, gravad salmon is accompanied by sea buckthorn, blueberries and lingonberries.

Hätälä's Vice CEO Matti Isohätälä explains that the company wanted to develop something new for fish lovers based on the traditional gravlax recipe.

"I believe the result is a complete success. Gravlax Arctic Berries has already been available in shops in Finland and has received highly positive feedback. In the rest of Europe the product was first on show at the SIAL Paris Expo. European taste buds fell in love with the sublime taste of gravlax," he says with a smile.

For more information

Hätälä Oy Vice CEO Matti Isohätälä, matti.isohatala@hatala.fi, +358 44 5626 039
Export Manager Juha Pahtamaa, juha.pahtamaa@hatala.fi, + 358 44 5626 202

The Hätälä Family. With 80 years' experience, Finnish market leader Hätälä combines modern technology with traditional handicraft to produce and market premium, BRC-compliant fish products for our retail customers. In our high-quality products we only use fresh fish from the pure Nordic nature. Find out more: hatalafish.com



HEE CHANG TRADING CO.

Hall 8, Stand 4589

Preparation instruction

Mong-lee means a dreamful girl named. Cute characters and friendly product names. The original fish sausage, which everyone can enjoy delicious, is a product made for all ages. The spicy fish sausage made by adding the spicy taste of red pepper is suitable for the snack of the adults. It can be enjoyed anywhere, anytime and easily.

Our company PB products called 'O-Snack and Mong-Lee', Development and supplies about 10 types of snacks and exporting to various countries such as USA, Canada and UK to further raise brand awareness.

The original fish sausage, which everyone can enjoy delicious, is a product made for all ages. The spicy fish sausage made by adding the spicy taste of red pepper is suitable for the snack of the adults. We have two flavors of original taste and spicy taste.

Made with American fish flesh and paste (Pollock), cooked fish with flour, fresh vegetables, etc. It is easy to pull the red sticker easily by the children who do not want to eat or eat fish fun.

Heechang is exporting USD 1 million annually to the EU with EU registered factories. Export labeling can be done at the request of each buyer. In addition, “HEALTH CERTIFICATE” and “European Community Catch Certificate” for EU exports and imports can be issued.





Product Name: Seafood Parfait

Product Category: Retail

Product Description:

Delicious, light parfait, ideal for crackers, crisp bread or seafood salads and sandwiches. Our novel process delivers a light and flavourful seafood option for those looking for something that isn't so filling or to introduce, for example, children to healthy seafood.

Storage: Chill, 0 to 5 degrees Celsius

Product Varieties or Flavours:

- Smoked Trout, lemon & dill gel
- Smoked Mackerel, lime marmalade gel
- Roasted Salmon, Madagascan peppercorn & smoked paprika gel.

Ingredients List (in order of prominence):

- White sauce
- Milk
- Cream
- Seafood
- Egg yolks
- Fruit (Citrus) Juice
- Citrus Zest
- AgarAgar
- Kelp Seaweed
- Salt
- Pepper
- Dill.

GMO-free

Sustainably-sourced

Gluten-free option available.

What specific benefits does this product offer to the consumer?

A light, natural seafood parfait, an ideal introductory product to the wider seafood world. An excellent addition to a seafood sandwich or salad.



Smoked Mackerel Seafood Parfait with Lime Marmalade Gel SERVING SUGGESTIONS

This is a savoury seafood parfait , which is best served from the fridge. Serving suggestions:

- 1) Serve with warm buttered toast.
- 2) Serve with bruschetta
- 3) Serve with rye bread
- 4) Serve with brown soda bread
- 5) Serve with gluten free cracker
- 6) Serve with smoked mackerel to the side, with light salad.





**Discover our innovation with a taste of
ancestral tradition...**

The Smoked Meagre



The French Gastronomy of Smoked Fish



Our Story



In Boulogne-Sur-Mer, Northern France, lies the mystery of J.C. DAVID's know-how : 20 genuine wood fired ovens called coresses.

The story starts in 1922 when Marcelle David begins working in a famous curing company of the city. She learns the ancestral technics of fish curing and passes them on to her son Jean-Claude. J.C. DAVID establishments are created. Since that day, the quality of the products convinced from the local fishmongers to the greatest French chefs.

In 2011, J.C. DAVID becomes a Living Heritage Company (state label), rewarded for the excellence of its French know-how.

Today, J.C. DAVID is the only curing company to smoke 100% of its fish in coresses, perpetuating the ancestral tradition.





Our Know-how



Fresh fish arriving at J.C. DAVID are instantly filleted and salted by hand by the “hommes du blanc” (men of white) named so after the colour of fresh flesh (lighter than after smoking). Then, the “maîtres fumeurs” (smoking masters) work their magic in the heart of the workshops. With careful attention, they maintain a gentle and regular smoke. Over the hours (16 to 20h), the oak fragrance slowly and naturally impregnates the fish, preserving all its benefits and giving the flesh its unique taste. Finally, the “fileteuses” fillets carefully each fish by hand. Meagre, haddock, herring and salmon turn around in this endless ballet, becoming step by step worthy of starred cuisine.

‘Quality first’ is J.C. DAVID’s way of working. Each step is meticulously studied to guarantee top quality and food security. Fish and oak wood come from sustainable sources. Labels like IFS Food, Friend of the Sea or Label Rouge are the result of a constant improvement process.



Marine aquaculture at the service of JC DAVID'S innovation

ARTISANS OF THE SEA, MASTERS OF OUR KNOW-HOW

- Know-how recognized and mastered
- Quality and durability
- Respect the environment

✓ The result : fish with unsurpassed flesh quality

EXCEPTIONAL BREEDING CONDITIONS

- Highly oxygenated waters
- Constant currents
- Very low densities

✓ Well-being of fish, firm flesh and little fat.

SUSTAINABLE AND MONITORED AQUACULTURE

✓ The company raises sea bass, bream and shade fish at sea, on exceptional sites :

- The Gulf of Ajaccio on the famous Sanguinaires Islands
- The Gulf of Valinco in Campomoro in southern Corsico

Skilled jobs, marine biology experts, professional divers and constant maintenance of production sites



SHADE FISH | ARGYROSOMUS REGIUS

Taste qualities that are similar to sea bass.
Breeding time : 3/4 years
Label Rouge

SUPERIOR GUSTATIVE QUALITY

- 100% natural food made to measure
- Rich in Omega 3 and protein

✓ Through sensory follow-ups and blind tests.

FRESHNESS AND PERFECT TRACEABILITY

- Complete traceability of the fry to the delivery
- Fishing on order
- In-time logistics, delivered in less than 72 hours all over Europe
- Marking on each fish

✓ Warranties on the origin and the freshness

LABELS



Quality charter
Aquaculture in
our regions



Certification
Friend of the
Sea



Label Rouge



Organic
production

THE RESPECT OF ENVIRONMENT

- Guaranteed no GMO, no pesticides, zero treatment goal
- Complete environmental monitoring by an independent organism : The STARESO

✓ Preserve marine biodiversity and engage in sustainable aquaculture



The meagre



The lean Meagre or « Croaker »

Meagre or « croaker » (*Argyrosomus regius*) is a white fish with a taste and texture similar to the bass. It is nicknamed « croaker » because of the noise it emits whilst spawning.

Adult, some specimens can reach 2 m in length and 60 kg in weight. More generally, Meagre is between 50 cm and 1 m with a weight from 10 to 30 kg.

It is carnivorous; eating cuttlefish, squid, octopus, but prefers sardines, soles, mullets and sprats.

Meagre is scarce on fishmongers' stalls so it is quite unknown despite its excellent value for money, being less expensive than the bass. Its firmer and finer flesh explains its growing success with restaurateurs.

Gourmets are fond of its tasty and fine flesh which can be prepared in numerous ways: grilled, fried, cold in a salad, cooked in tinfoil or simply steamed.

For several months now, in partnership with renowned chefs, our R&D and smoking masters teams worked hard to test the meagre in our famous coresses.

After slow and careful salting and smoking, this fish reveals organoleptic qualities which are innovative, subtle and unheard of.



The Smoked Meagre



When an ancestral know-how meets today's highest food quality...

This meagre grows in a sustainable farm, off the coast of Corsica (Southern France). It can swim freely in a natural environment with strong marine currents. This guarantees a fish with lean and tender flesh, certified Label Rouge, Friend of the Sea and aquaculture of our regions.

Once caught, the meagre is immediately shipped to our workshops in Boulogne-Sur-Mer. Carefully filleted by hand, slowly smoked for 20 hours in coresses, it becomes the first and only smoked meagre of France.

Delicious, healthy and ethic, it has already inspired several chefs.

100% French product
2 ingredients : meagre and salt
Packed by fillet of 0,6 to 1,2 kg
15 days shelf life





The smoked meagre

THE RECIPE

WITH

JEAN PIERRE MORICHON



SMOKED MEAGRE TATAKI, GREEN LENTIL SALAD, HAZELNUT OIL DRESSING, CANDIED YUZU (CANDIED CITRUSES)

INGREDIENTS :

- FISH :

- 4 BACKS OF MEAGRE (130-150G)

- LENTIL SALAD :

LENTILS (100G)

CARROTS (50G)

ONE HALF ONION

1 MIXED HERBS

BALSAMIC VINEGAR AND HAZELNUT OIL

- DRESSING :

MUSTARD (20G)

ALCOHOL VINEGAR (25G)

HAZELNUT OIL (100G)

SALT AND PEPPER

- CANDIED YUZU = CANDIED CITRUSES

- DECORATION :

ACCORDING TO YOUR TASTE

LEMON CRESS

LUNG FLOWER

HOW TO PREPARE :

- FISH :

SEAR OR BROWN THE BACKS OF SMOKED MEAGRE

GIVE THEM A GOOD COLOR

DO NOT OVERCOOK

SEASON THEM WITH GROUND PEPPER

- LENTIL SALAD :

COOK THE LENTILS WITH DICED CARROT, ONION AND MIXED HERBS

KEEP THEM SLIGHTLY CRUNCHY

LET COOL

SEASON WITH BALSAMIC VINEGAR, HAZELNUT OIL, SALT AND PEPPER

- DRESSING :

SETTING THE MUSTARD AND THE VINEGAR

SEASON WITH SALT AND PEPPER

SET UP CAREFULLY WITH HAZELNUT OIL

BY TAKING GOOD CARE OF KEEP STABLE THE EMULSION

- DRESSING THE PLATE :

THINLY SLICE THE SMOKED MEAGRE TATAKI

PLACE A FEW DRESSING ON THE TATAKI

PLACE LENTILS AND THE CANDIED YUZU ON THE PLATE

POSSIBLY DECORATE WITH SOME FRESH HERBS AND HAZELNUT OIL





Quality Labels

COMPANY



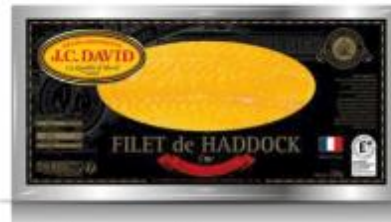
Guardian of ancestral know-how, J.C. DAVID helps to preserve French gastronomic heritage.

J.C. DAVID has the higher level IFS Food certification, which guarantees an optimal food safety.



J.C. DAVID is officially acknowledged as an eco-citizen company thanks to its social and environmental commitments.

RAW MATERIALS



Fish come from sustainable sources; Our meagre and tuna belly are Friend of the Sea, our mild herring, haddock and tuna fillets are MSC.



Choisissez le label MSC



The oak used, comes from ONF (Forestry Commission) forests, sustainably managed.

PRODUCTS

Raw meagre fillets...



And mild herrings are certified Label Rouge



CERTIFIÉ PAR FR-BIO-10 AGRICULTURE IRLANDE



The salmon from Ireland and the mild herring terrine marinade are ORGANIC.



Press

Translation from French into English

Gault & Millau

L'expert gourmand

« The best bistros of France are unconditional customers of the house [J.C. DAVID]. »
Jean-Louis Galesne

« Wonderful mild herrings, exquisite sawdust and oak smoked herrings, filleted with care... » Gilles Pudlowski



« These wood-fired ovens, looking like wardrobes, give the fish these inimitable flavour and aspect, typical of the slow traditional smoking process. »
Jacky Durand

« The two assets of the firm are skewering herrings vertically and the slowness of the processes. Time given for every steps being essential to the quality of products. »
Périco Légasse

« The last traditional curing company made as good as new. » JP Géné
« I have never tasted better [mild herrings]. » JP Géné

« This is this care of quality that seduces so much talented chefs, like Alexandre Gauthier [La Grenouillère] » Olivia Lecocq

« These smoked products, which were for long, working-class products, cheaper than meat, are today known and used by chefs like Alain Ducasse, Pierre Gagnaire, Joël Robuchon, Yves Camdeborde... » Eric Roux





Now all you have to do is taste it!



Thank you for reading us,

Philippe Fromantin – CEO

Tel: + 33 6 12 61 23 99 email: p.fromantin@jcdavid.fr



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18th April 2018

LIMITED EDITION ROYAL WEDDING RUM SMOKED SALMON LAUNCHED

As the excitement mounts for the wedding of the year, fish merchants and curers by appointment to Her Majesty the Queen, John Ross Jr, are celebrating the historically happy occasion by launching a celebration smoked salmon that marries rum with smoked salmon.

The Original Rum Cured Smoked Salmon, which is presented in a bridal white pack, draws on a 160-year old recipe using rum and sugar cane to create a unique and distinct flavour.

The new product is available in 90 Waitrose stores across the south east of England, UK independent retail stores, retailers across Europe and online at www.johnrossjr.com from 23 April until the end of May, or until stocks last, priced at £5.99 for 150g.

The product, which made its first appearance since the 19th century at the Coronation Festival, a 60th anniversary of The Queen's Coronation staged in the gardens of Buckingham Palace in July 2013, has since been refined to provide a more rounded sweetness and an extra succulent texture.

Slowly smoked in John Ross Jr's signature traditional brick kilns on Aberdeen Harbour for up to 24 hours after being marinated with rum by the Master Smoker, the Aberdeen-based smoked salmon producer believes that this is the 'best interpretation yet' of a recipe that was first introduced to the Scottish community in 1857.

Despite the anticipated success of its Original Rum Cured Smoked Salmon and high mainstream demand for the product following its initial reception in 2013, the firm maintains that it will only reserve it for special occasions.

As Christopher Leigh, CEO at John Ross Jr, says: "The first of two royal weddings this year is bound to bring joy and happiness to not just millions but billions of people and we couldn't help but mark these special occasions in our own way. So many people show love through food and it seemed so fitting to celebrate in the best way we know how. We feel that this represents a fitting way for John Ross Jr to pay its respects and celebrate the marriage of Prince Harry and Megan Markle and we wish them every happiness for the future."

For more information on John Ross Jr visit www.johnrossjr.com.

Ends

Notes to editors:

Media contacts

For further information, please contact Stuart Pearson at The PR Farm on 01483 343636 / 07812 086211 or stuart@thepfarm.com.

Notes to editors:

Image caption: Smoked salmon fit for royalty - John Ross Jr's Limited Edition Original Rum Cured Smoked Salmon will be available for a limited time only

About John Ross Jr

The kilns located at the heart of John Ross Jr's smokehouse have been producing superior Scottish smoked Scottish salmon in the truly traditional way for over 160 years.

John Ross Jr has been producing smoked salmon in the time-honoured fashion since 1987 using brick kilns so rare that they have been awarded 'listed' status by Historic Scotland, survived throughout the 20th century and are still used today. Used every day, the traditional brick kilns are used to smoke what many world-class chefs claim to be the best smoked salmon in the world.

Proud holders of the Royal Warrant and two-time winners of the Queen's Award for Enterprise, John Ross Jr supplies world-renowned hotels and restaurants in the UK and over 34 countries across the globe with its smoked salmon, gravadlax and other smoked fish, smoked meat and fresh fish and meat products.

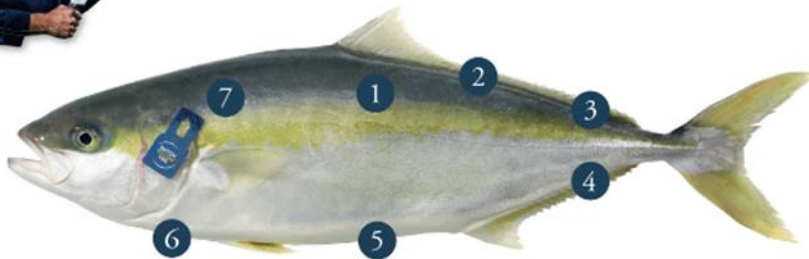
For more information, please visit www.johnrossjr.com.





Dutch Yellowtail

RECOMMENDATIONS BY **MART SCHERP** • RESTAURANT SCHERP, THE NETHERLANDS



COLD SMOKED 7

Good for sashimi, grilling, ceviche, marinating, roasting, pan frying, poaching in a stock, olive oil or flavoured butter.



FLAME ROASTED 1

Likewise good for crispy skin/pan frying or cold smoked and sous vide cooked at 45°C



MARINATED & TARTARE 3 & 5

Tartare of the belly and marinated tail fillet, just as good for sushi, roasting, sashimi, grilling, ceviche.

HOW YOU CAN USE ALL PARTS

Sashimi, sushi, tartare, mojama, ceviche, marinated, roasted, fried quickly in a pan or grill (with or without skin), sous vide low temperature 45°C, cold smoked, poached.



Centre Cut - Slightly fatty
Flame roasting, crispy skin/pan frying, cold smoked, sous vide cooked at 45°C.



Yellowtail Steak - lightly fatty
BBQ, grilling, pan frying, poaching, roasting.



Tail Fillet - Firm, consistent
Marinating, sushi, sashimi, tartare, grilling, roasting.



Belly Fillet - Firm, consistent
Sushi, sashimi, smoking, roasting, grilling.



Whole Fillet - Fatty, firm
Roasting, ceviche, tartare, smoking, poaching.



Kama (Collar) - Fatty
Most flavourful part, grilling, BBQ.



Shoulder Cut - Firm, consistent
Sashimi, pan frying, smoking, grilling, marinating, sous vide.

World's first ASC certified source of Kingfish Yellowtail



World's first BAP certified land based farm



Winner of the 2018 Horecava Innovation award



Recommended as green choice by



Preferred product partner of



THE ONLY TRULY SUSTAINABLE KINGFISH YELLOWTAIL



PACIFIC YELLOWTAIL, KINGFISH OR HIRAMASA

Our story begins with the Pacific Yellowtail. This exclusive fish species, also known as Kingfish and Hiramasa, is so highly prized in the West that it is shipped thousands of kilometers from Japan and Australia, and is already much loved by top chefs for its firm texture and sublime, mild taste. Pacific Yellowtail, served as sushi, sashimi, smoked, or cooked or grilled as a fillet or whole fish, is a gourmet fish that makes a superb alternative to endangered Bluefin Tuna or Swordfish. Even better, it can now be produced sustainably – without chemicals, antibiotics or vaccines and using 100% renewable energy – right here in Europe, thanks to cutting edge technology and proprietary growth protocols developed by Kingfish Zeeland. We present to you: Dutch Yellowtail!

INSPIRING TOP CHEFS WITH QUALITY AND TECHNOLOGY

At Kingfish Zeeland, our mission is to enable top chefs and their discerning clientele as well as gourmet home cooks to enjoy the purest, freshest, and most sustainable seafood. To inspire them to redefine the boundaries of creativity and demonstrate their unique culinary skills. To fire up their imagination with the finest, premium quality Yellowtail. Dutch Yellowtail. To innovate and push the conventions of gourmet food and fine dining.

And to do so sustainably. Instead of further overfishing our already depleting oceans, or harshly impacting the environment with cage farming, Kingfish Zeeland has developed a sustainable science- and craft-based growing process. Our Recirculating Aquaculture System (RAS) offers numerous advantages. It moves the science of aquaculture onto land, where it can be precisely monitored and controlled, and it separates production from impacting its surroundings. To make sure our fish always swim in pure water, we draw fresh seawater at high exchange rates from the Oosterschelde marine estuary, a Natura 2000 nature reserve.

A NEW CULINARY EXPERIENCE FROM NEXT-GENERATION AQUACULTURE

This comfortable, stress-free environment is ideal for raising healthy, strong and happy fish the Kobe beef of fish. We further supplement this with... nothing. No supplements whatsoever. The RAS process supports antibiotics-free growth and we only use the highest grade of GMO-free feed (which also results in high levels of healthy Omega 3). We run our operation on 100% renewable energy. Our Dutch Yellowtail is the only Kingfish Yellowtail certified by Best Aquaculture Practices (BAP) and Aquaculture Stewardship Council (ASC).



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4485 PM Kats, the Netherlands



SEWHA SEAFOOD CO

Hall 8, Stand 4589

Gim & Gim Almond Snacks

People nowadays are more health-conscious than they used to be. Sewha Seafood is here to globally provide well balanced, healthy and delicious snacks!

Healthy snacking is now possible with Gim & Gim Almond Snacks.

Unlike fried snacks, our product (Gim & Gim Almond) is a roasted snack made with "Gim", meaning seaweed in Korean, and rich in minerals, vitamins and proteins and dietary fiber.

It is more nutritious than any other snack. In addition, we use the best quality seaweed in Korea, and we are producing snacks in strict quality control environment by fully equipped with world-recognized food management system such as BRC.

Our snack is prepared in a very unique way. Between thin sliced seaweed sheets, crunchy nuts and sesame are sandwiched and made into low-calorie snacks.

Gim & Gim Almond products are made by the following process:

1. Sprinkle with teriyaki sauce on top of the roasted seaweed
2. Add thinly sliced almonds and toasted sesame seeds in between the seaweed sheets
3. Roast again for crunchy texture

It is a healthy snack of 1pack with a low calorie content with a protein of 5g and a fiber content of 2g.

In a hygienic manufacturing environment, we will continue to increase our product line of super snacks using the finest ingredients of seaweed in Korea.

We will strive to help keep the world's diet (snack) environment healthy.





tasty bag



Our innovative **tasty bag** with its unique microwavable steam-bag contains 60% of sustainable vannamei shrimps coated with a **delicious sauce**.

The **tasty bag** can be easily prepared and is **very convenient**, it fits perfectly in our busy lives.

- **No defrosting** is needed.
- **2 individual serving portions** (125g/steam-bag)
- **Only 3 min. preparation time** in microwave (750W) per steam-bag (125g)

Prawns in curry sauce



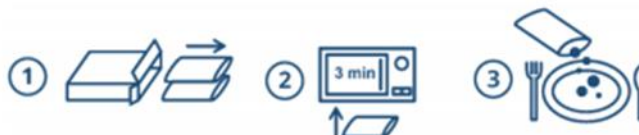
Prawns in creamy garlic



After 3 minutes, open the steam-bag and serve the delicious shrimps and sauce with rice, vegetables, pasta, etc...

The steam bag gives the shrimp and sauce a **perfect taste and texture**.

Just **HEAT** and **EAT**... and **LOVE** it!!



Convenient - Fast - Perfect Taste & Texture



tasty

Shore nv



www.shore.eu



ST JAMES SMOKEHOUSE

Hall 9, Stand 4227

St. James Smokehouse creates 'haute cuisine' smoked salmon.

Hot off the heels of their recently awarded "Best New Retail Product" at the Seafood Expo North America 2019, St. James Smokehouse® has been selected as a Seafood Excellence Global Award FINALIST for SAINT® PURE SALMON, smoked with Florida orange & grapefruit wood.

The new contemporary brand is hand-crafted in Miami and joins the family alongside the award-winning Scotch Reserve® and Nordic Reserve® retail products.

St. James Smokehouse is one of the world's few remaining family-owned salmon smokehouses - born from a passion for perfection and true authenticity. With two BRC "AA" accredited facilities in Scotland and now with a new state-of-the-art BRC "AA" certified smokehouse in Miami, St. James Smokehouse® is focusing on building their premium quality brands globally.

Using their expertise and heritage, St. James Smokehouse has created a product that stands as a symbol for the new generation of smoked salmon buyers and consumers. They wanted to produce something that tasted special, looked special, but wasn't only reserved for special occasions.

Sourcing only ASC certified fresh (never frozen) salmon, high in protein and heart-healthy Omega 3 oils, SAINT® PURE SALMON is hand-cured with only sea salt & brown sugar and gently smoked using locally sourced, re-claimed orange & grapefruit woods from Florida citrus growers. The use of these citrus woods characterizes the salmon with a light fruity smoke and the vertical sashimi-style cut offers an unconventional yet perfect bite-size slice.

SAINT® PURE SALMON is creative 'haute cuisine' - an artful and elaborate product that encapsulates premium quality and innovation. The stylish, contemporary, eye-catching packaging is a fusion of "food meets art" and makes a statement

amongst the more traditional offerings on the market. The brand appeals to the aspirational, educated, food savvy shopper who is looking for an affordable luxury item and enjoys the best possible value for money.

SAINT® PURE SALMON is non GMO and free of growth hormones, artificial preservatives, colors or flavors. It is currently available in 4oz and 8oz varieties and

St. James Smokehouse® is already expanding the line by adding more unique smoke profiles to the brand.

For more information about the company visit www.StJamesSmokehouse.com, email Info@StJamesSmokehouse.com or call the Miami office at [305-461-0231](tel:305-461-0231) @STJAMESSMOKE



Raul Marquez

Creative Department

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St. James Smokehouse (Scotland) Ltd.

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PRESS INFO

SMOKED SALMON BEE HONEY & POLLEN

Viciunai Group is selected with 3 products into the finals of the Seafood Excellence Global Awards. One of the finalist products is **smoked salmon with bee honey and pollen**.



Salmon products are one of the healthiest fish products rich in high quality proteins, Omega-3 acids, D vitamin and minerals.

Now it is even better with additional natural ingredients – bee honey and pollen which are rich in vitamins, minerals and antioxidants.

Bee honey also helps to improve cholesterol and immune system, lower heart diseases risk.

Discover new taste for healthier living!

If you want more information, do not hesitate to contact us by e-mail: info@vici.eu.

PRESS INFO

SURIMI NOODLES WOK STYLE

Viciunai Group is selected with 3 products into the finals of the Seafood Excellence Global Awards. One of the finalist products is **surimi noodles wok style**.



Classic of Asian cuisine noodles reborn and become to surimi wok, which is made from proteins of fish.

For a perfect match surimi wok goes with Chinese vegetables and dressed with Korean glazing sauce.

Just grab this ready meal served in a convenient lunch box and enjoy the rest of your lunch time.

If you want more information, do not hesitate to contact us by e-mail: info@vici.eu.

PRESS INFO

TUNA TASTE CHUNKS FROM SURIMI

Viciunai Group is selected with 3 products into the finals of the Seafood Excellence Global Awards. One of the finalist products is **tuna taste chunks from surimi**.



Looks like tuna, tastes like tuna, but made from surimi!

With tuna populations becoming endangered species, we have created an alternative to canned tuna.

From now on, all seafood lovers can enjoy this MSC-certified surimi with delicious tuna flavour. 100% tuna friendly product containing no mercury and oils, thus adding further to your own (and tunas) well-being.

Be responsible and enjoy delicious tuna flavored surimi!

If you want more information, do not hesitate to contact us by e-mail: info@vici.eu.

SEAFOOD EXPO GLOBAL

BLUE HARVEST

Hall 6, Stand 1225



FOR IMMEDIATE RELEASE

Media Contact: Mark Zieff
Marketing Director, Blue Harvest Fisheries
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blueharvestfisheries.com

Blue Harvest Fisheries Expands Offerings to Meet Customer Demand for Sustainable, Wild-Caught Seafood

USA-Harvested Haddock, Acadian Redfish, and Atlantic Pollock Now Available

New Bedford, MA—April 2, 2019— Blue Harvest Fisheries, fast-growing brand leader for responsibly harvested, U.S. sourced seafood, will be showcasing a new portfolio of premium-quality, wild-caught seafood products at the Seafood Expo Global 2019 in Brussels, Belgium.

The groundfish offerings, including haddock, Acadian redfish and Atlantic pollock, provide wholesale and retail buyers with even more options for meeting the needs of today's health-conscious consumers. Wild-caught and sustainably harvested from U.S. waters, the new products deliver on Blue Harvest's promise to provide the best quality, most delicious fresh and frozen seafood.

"Trust is very hard to earn, and our team works relentlessly to earn and keep our customers' trust every day," said Blue Harvest CEO Keith Decker. "These new product offerings are more than just great seafood—they are further evidence of our commitment to being the most transparent, environmentally respectful, and uncompromisingly honest company in our industry. We're proud of the hard work our crews, captains, and team have put into bringing these great products from the ocean to your table."

Blue Harvest wild-caught groundfish are harvested by company owned vessels from MSC certified fisheries in Georges Bank and the Gulf of Maine. All products are processed at the company's state-of-the art, SQF Level 3 waterfront processing facility in New Bedford, MA. To meet the needs of a variety of customers, the products are available fresh or frozen, in a variety of pack sizes.

To learn more about the haddock, Acadian redfish, and Atlantic pollock as well as other products Blue Harvest offers including scallops and cod, check out the company's website, which includes updated product information and details about each species.

About Blue Harvest Fisheries

Blue Harvest Fisheries is a leading supplier of premium quality seafood sustainably harvested from MSC certified fisheries in the U.S. The company operates its own fleet of scallop and groundfish vessels as well as offload facilities in Newport News, VA, Fairhaven, MA and at a state of the art SQF Level 3 waterfront manufacturing facility in New Bedford, MA. The Blue Harvest Fisheries product line features sea scallops, Pacific cod, haddock, Acadian redfish and Atlantic pollock. The company also offers swordfish and tuna from approved third-party vessels. Blue Harvest Fisheries products are sold fresh and frozen under the Blue Harvest Brand to leading restaurants, wholesalers and distributors across the U.S. and abroad. The company is also a major private label supplier to leading retailers and food service distributors. For more information visit www.blueharvestfisheries.com.

ESCAL

Hall 5, Stand 113



Escal, specialist for frozen sustainable seafood



Escal, the French seafood specialist who reassures and seduces

« Founded more than 40 years ago, Escal is today a growing company in Europe and worldwide. The firm reached a global turnover of 143 million euros this year and registered a significant progression on its frozen seafood brand.

It is our expertise in the selection of quality products and our choice to prioritize sustainable products, which allow us today to differentiate ourselves from competitors and to win customers' satisfaction. Thanks to our engagements and certifications, we contribute to develop healthier and sustainable food habits. Today, more than two-thirds of our references are eco-certified ASC, MSC or ORGANIC. Our long-term ambition is to be able to provide only sustainable seafood in order to encourage a responsible purchasing choice.

In 2019, we are pursuing our objectives: offering safe and tasty products coming from sustainable sources and innovate to answer customers' expectations in terms of taste, practicality and transparency. »

Lois TOURRES, CEO

[Escal is present on several segments of frozen seafood]

The seafood cocktail

Made of prawns, mussels, squid, octopus and cuttlefish, the seafood cocktail can be used for many recipes : with pasta, in a risotto or paella.



Leader on this sector in France and Germany, the brand stands out from the other thanks to the quality of its products but also their ease of use. Frutti di Mare exists for various needs: family-size, premium, all'olio. Elaborated exclusively from raw materials carefully selected, Escal seafood cocktail is prepared and packaged in Strasbourg, in France.

The prawns



Despite the decreasing market for prawns in France, Escal developed its sales in 2018. The peeled and cooked prawns are a Bestseller for Escal, especially the one from Ecuador, which are also ASC-certified. The origin, known for its superior quality, paired with an SSP certification (Sustainable Shrimps Partnership) guaranteeing a feeding without antibiotics at all production steps, enable to offer a high-quality product known by the customers.

The premium fish fillets



Launched during the second half of 2018, the range of Escal's fish fillets is already distributed in many supermarkets. Counting 5 references (cod, haddock, saithe, salmon and albacore tuna), this range was the first of the shelf to be 100% certified as sustainable (ASC labelled salmon, other references: MSC certified).

Coming from responsible sources, these fishes with a guaranteed and certified origin are 100% natural (without additives and treatments, they are frozen right after their capture and packed in individual vacuum package for a better storage

The festive products



Wanting to provide a wide range of seafood products for all occasions, Escal has proposed for several years a festive range including 2 premium products popular among customers: the frozen scallops and the lobsters.

- Coming from a sustainable MSC-certified fishery, the scallops are frozen right after their capture to ensure their freshness and a unique taste. Presented raw and without roe, they can be adapted to all recipes.
- Escal lobster comes from sustainable fisheries and is MSC-certified. Furthermore, it is easy to prepare since it is already cooked and simply needs to be defrosted. It is the perfect match for all celebrations, particularly Christmas.

[Our engagement]

Escal has been engaged in favour of sustainable development for more than 40 years. That's why it offers sustainable products ASC, MSC or organic. Aware of the planet's limited resources, Escal imposes strict specifications to select high quality products, fished and farmed in a sustainable way and in satisfying social conditions.



The ASC certification guarantees a responsible aquaculture, implying a preserved natural environment, healthy feeding, limited fish density, a reasoned water and effluents management and the respect of local communities.



The MSC certification is the guarantee for sustainable fishing. It implies preserving the balance of resources and their natural surroundings, setting up actions

against bycatch and using an efficient management system.



The organic certification certifies organic aquaculture, which comply with different key features including rules that specify that biodiversity should be respected, the provision that organic feeds should be used, strict water quality requirements and maximum stocking densities.

[The latest news and innovations of the brand]

Innovations: ASC certified prawns and glutenfree Calamar Romana



King Size prawns
250g - ASC

The King Size prawns from Ecuador: a product of quality, ASC certified and guaranteed without antibiotics at all steps of the process.

The cocktail prawns peeled and cooked: they are also ASC certified, perfect for daily cooking thanks to their excellent quality-price ratio.



Cocktail prawns 330g - ASC

The glutenfree Calamar Romana: they consist of squid rings in a glutenfree batter made of pea flakes, riceflour and cornflour.



Glutenfree Calamar Romana 400g

The organic range is getting a relooking for 2019



Launched in 2010, Escal's organic range presents this year a new identity which evokes the naturality, the quality and the freshness. The whole Escal's organic products benefit from a healthy feeding originating from responsible and sustainable production methods. The Escal's organic prawns, salmon and mussels are originating from farming certified by an independent organism, which controls the water quality, and protect the ecosystems. The prawns are coming from Ecuador, the salmon from Ireland or Norway and the mussels from Chile.

The export is one of the main levers for Escal

International trade has always played an important role in the development strategy of the brand. Historically well implemented in Germany, Escal records in 2018 an excellent progression of +28% on this market, especially thanks to the launch of the fish fillets. The brand succeeded in Europe with great progressions in 2018 in Austria and Belgium. The rest of the world represents 10% of the sales revenue and records in 2018 a progress of 10%.

[ESCAL on Seafood Expo Global]



Escal is taking part in the Seafood Expo in Brussels from the 7th to the 9th of May 2019. They will present their latest innovations on their Stand Hall 5 – Stand 113.

CONTACT

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NATIONAL PAVILION OF RUSSIA

Hall 11, stands 2501, 2601, 2621

Dear colleagues, good afternoon!

The organizers of National joint pavilion of Russian Federation invite you to the press conference with key representatives of Russian fish industry, which will speak about tendencies and trends of Russian market, development and perspectives of Russian fish and seafood export on European market.

The speakers:

Petr Savchuk – Deputy Head of Federal Agency for Fishery. He will answer on the questions about situation in the Russian fish industry and Russian export politic.

Ivan Fetisov – Expo Solutions Group CEO, the organizer of National joint pavilion of Russian Federation. He will speak about Russian fishman, which are ready to export own products on European market, about amount and type of exported fish product, plans and prospects Russian export of fish and seafood on European market.

Date and time the press conference: 7th May, 1 p.m., the National joint pavilion of Russian Federation (hall 11, stands 2501, 2601, 2621)

20 fishing industry and processing companies, such as NOREBO, Russian Fishery, NBAMR, Dikiy Ulov, Magadanryba, Yuzhno-Kyrilsky fish factory, F.E.S.T., Antey, Defa Group will belong to the Russian joint pavilion.

Also, you will speak with representatives of the companies and take the commentaries on the trending topic.

Russian companies will present fish products, which are the most interesting for European market, such as salmon and white fish fillets, preserves, canned goods, wild scallop, prawn and sea cucumber. Traditionally, at the territory of Russian joint pavilion will be organized the big degustation of products by participators of stand and own catering.

We kindly ask you confirm in advance your presence in the press conference and sent the list of interesting questions, which you want to ask.

Contact for communication:

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Expo Solutions Group PR-manager

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OCEAN TREASURE CHINA

Hall 5, Stand 136



Ocean Treasure- Your Reliable Seafood Expert

Ocean Treasure was founded in 2008, which is a company specializing in the export of frozen fishes and seafood and focus on the development and supply more abundant seafood, more fast and strict temperature-controlled transportation, more healthy seafood cuisine and more intimate after-sales service. We are going to take the customer's demands as the value of our brand development to realize our brand's sustainable development.

Our annual export quantity exceeds 20,000 tons, mainly sold to Europe and America. Therefore, our all products are in strict Europe quality control standard and stand the quality-test of Europe and America market. Our company always keeps the leading advantage in domestic seafood export market. We have seafood export experience for many years, with the enthusiasm for providing pollution-free and healthy seafood from all over the world. Ocean Treasure has launched the domestic business. We will provide the best quality service for the clients in retail, transportation and after-sales.

We have a professional refrigerator car, using scientific and strict temperature-controlled transporting methods to solve "the last mile logistics problems" for the customers. We will bring the high-quality and healthy frozen seafood products to your table, balancing nutrition for your health life.

Our products are from pollution-free waters all over the world, with the fish, the shrimp, the cephalopods, the fish surimi, the powder coating products and seafood ingredients. In our shop, you can purchase the Cod, Black Cod and Pollock Cod from Alaska, Boston Lobster, Arctic Surf Clams, Arctic Shrimp, Black Tiger, Greenland Halibut, etc. Of course, we also can provide you with fish fillet, shrimp meat and powder coating products to save your time, simplify your cooking process, ensure a easy seafood cuisine life. Of course, we also can provide you with fish fillet, shrimp and powder coating products to save your time, simplify your cooking process, so you can enjoy seafood cuisine easily.

Ocean Treasure's extension from supplier to terminal sales shows our enthusiasm that we are eager to communicate with customers face to face. Our product concept is "Safe, Natural, Healthy". Hence, we will establish and improve the product traceability system. We will bring every detail in the whole process of "origin - production - packaging - retail -after-sales" for you and your family. Ocean Treasure is honored to offer you the premium seafood from all over the world, the latest trend and information of seafood, and the healthy and fashionable seafood cuisine. Meanwhile, we are able to transport our seafood in the restricted -18°C condition and deliver to your home by our refrigerated vans. Interactively, we are looking forward to hearing all your enjoyment of our seafood, the creation of your own unique cooking, and wonderful moments by sharing our seafood with your family and friends.



India QC office
 Vietnam QC office
 China Head office

欧洋水产
OCEAN TREASURE

- Direct sourcing services, India, Vietnam, Latam, and Africa
- QC Services in India, Vietnam, and LATAM
- Finance services for import & export
- Frozen Seafood Export Development Service
- Domestic custom clearance services
- Imported Food Distribution Service

www.ocean-treasure.com




欧洋水产
OCEAN TREASURE

OUR HISTORY

2012 大连
 2013 大连
 2014 青岛
 2015 波士顿
 2016年 Qing Dao Seafood Show
 2017年 Qing Dao Seafood Show
 2017年 Qing Dao Seafood Show
 2018年 布鲁塞尔
 2018年 Qing Dao Seafood Show
 2018年 青岛

SEAFOODIA

Hall 9, Stand 4169



SEAFOODIA GROUP ENTERS GROWTH PHASE

The SEAFOODIA group, a key player in the distribution and sales of seafood products worldwide, has acquired ARGIS GALAC'SEA, a family-owned company based in Lorient, France and specialized in the import & sales of frozen seafood products, end of 2018.

This acquisition is part of a global strategy of growth for SEAFOODIA who is targeting € 400 million in turnover by 2026 and a place in the Top 100 seafood companies worldwide.

Since joining the group, ARGIS GALAC'SEA has changed its name to become ARGISFOOD. It will use this opportunity to reinforce its position on the French market and to source an even wider range of sustainable and healthy products, from both land and sea.

According to David Sussmann, President of SEAFOODIA, "this acquisition will help us consolidate our commercial presence on the French market and develop our activity in the "wonders from the ocean" that contribute to the health of mankind, animals and the planet."

About the company

Founded in 1996, SEAFOODIA is a committed company with more than 70 employees worldwide. With a turnover of € 170 million in 2019, it is one of the Top 400 seafood companies worldwide. Its objective is to reach the Top 100 by 2026.

The SEAFOODIA Group is present at Seafood Expo Global 2019 in Brussels.

Come visit us at:

SEAFOODIA - Canada Pavilion: Hall 9, Booth 4169 & Morocco Pavilion Hall 5

Contact: inquiry@seafoodia.com

ARGISFOOD - French Pavilion: Hall 7, Booth 1501

Contact: contact@argisfood.com

For further information: www.seafoodia.com; www.argisfood.com

Press Contact:

Charlotte Farrar – cfarrar@seafoodia.com

SEAFOOD PROCESSING GLOBAL

AQUAMAOF

Hall 3, Stand 5451



AquaMaof brings its responsibly-farmed land-based aquaculture practices to Seafood Expo Global 2019; Introduces a new branding

BRUSSELS, 7-9 May 2019, Hall 3, stand #3-5451 - [AquaMaof Aquaculture Technologies Ltd.](http://AquaMaofAquacultureTechnologiesLtd.com), the world leader in Recirculating Aquaculture System (RAS) based technology and turnkey projects, will display its advanced aquaculture technology at this year's Seafood Expo Global event in Brussels on May 7-9. The event offers AquaMaof an opportunity to present the global seafood marketplace with the company's many developments: more than 10 projects currently in the works in either the construction stage or advanced design stage, in worldwide locations such as Canada, Russia, and Japan. The facilities have reached a total overall capacity of 36,000 tons, and are mostly focused on growing salmon.

The company will also highlight its most recent technological advancements including the integration of advanced techniques such as Artificial Intelligence (AI), Big Data, IoT, Machine Learning and more – in order to further streamline operations and enhance the performance of future facilities.

AquaMaof's technology is a solution for responsibly-farmed aquaculture practices, for almost any type of fish. Strategically located near large cities, AquaMaof designed facilities can grow fresh and natural fish with no added antibiotics or chemicals, by using proprietary water recycling techniques and efficient power consumption.

"We look forward to participating in this premier industry event, and officially launch our new branding," says David Hazut, CEO of AquaMaof. "This is a great opportunity to share insights, strategies, and market trends, meet with partners, suppliers and clients while showcasing our cutting-edge technology among top industry leaders."

AquaMaof is showcasing its technology at Seafood Expo Global at booth #3-5451, May 7-9.

About AquaMaof Technologies Ltd.

AquaMaof Aquaculture Technologies Ltd. is a privately-owned company, specializing in the field of indoor aquaculture technology and turn-key projects. With over 30 years of experience, AquaMaof's team of technology and aquaculture experts have been providing research and development, as well as comprehensive design, production, operations and support solutions for aqua farming in over 50 locations around the world. The Company's unique indoor fish production capabilities offer advanced, sustainable and cost-effective solutions to today's fish growing needs. From concept to operational fish production facilities, the company's cutting-edge RAS (Recirculating Aquaculture Systems) based solution is proven worldwide.

For more information on AquaMaof please visit our website: www.aquamaof.com

Contact Information:

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Marketing Manager

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EMERSON

Hall 4, Stand 5904



Emerson Helps Customers Monitor Ambient and Pulp Temperature with GO Real-Time Flex Tracker

Berlin, Germany — February 6, 2019 — Emerson (NYSE: EMR) announced today at the Fruit Logistica International Trade Fair for Fruit and Vegetable Marketing the release of its GO Real-Time Flex Tracker. This latest product introduction provides the versatility to help customers simultaneously monitor ambient temperature, measure relative humidity and take pulp temperature readings for produce and other perishable products. The GO Real-Time Flex Tracker is ideal for scenarios where shippers seek the ability to monitor the internal temperature of products with a probe. This complementary feature, coupled with ambient temperature and relative humidity tracking helps achieve optimal freshness and improve shelf life of sensitive commodities such as berries, melons and other fresh cut produce.

This new version of the popular GO Real-Time Tracker also provides valuable features such as location and light sensing capabilities with real-time actionable alerts. In addition, this tracker is available in both a single-use or reusable, multi-use model which is suitable for round trip delivery scenarios where the device can easily be retrieved.

“We are offering our customers flexible solutions to help tackle their most complex, in-transit cargo monitoring needs. Our customers rely upon ongoing new product advancements such as the GO Real-Time Flex Tracker to help support the delivery of quality, fresh products safely to the consumer,” said Frank Landwehr, vice president and general manager, Cargo Solutions for Emerson.

Customers can continue to leverage the online Oversight dashboard or Oversight mobile app to help monitor real-time shipments during transport of cargo. To download the app or for more information on end-to-end cold chain monitoring solutions, visit Emerson.com/Cargo.

About Emerson

Emerson (NYSE: EMR), headquartered in St. Louis, Missouri (USA), is a global technology and engineering company providing innovative solutions for customers in industrial, commercial and residential markets. Our Emerson Automation Solutions business is a leader in helping process and discrete manufacturers automate and optimize production processes through our best-in-class technologies and industry expertise. Our Emerson Commercial & Residential Solutions business develops technologies and services that improve human comfort, safeguard food, protect the environment, enable sustainable food waste disposal and support efficient construction and maintenance of buildings and municipal infrastructure. For more information, visit Emerson.com.

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For more information, contact:

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ESTUDIS ELECTRO-MECANICS

Hall 3, Stand 5639



Seafood Expo Global

SEAFOOD 2019

Barcelona, 22 March 2019.

E2M - ESTUDIS ELECTRO-MECANICS is **specialized in the designing, manufacturing and setting up of equipment intended to control the quality of production lines.**

Our main target is constant innovation in inspection through artificial vision, as well as orientation and rejection systems for all kinds of containers.

With more 25 years of experience in the field of technology, we have been developing the business internationally by offering adapted and efficient solutions to the demands of each project.

The international presence of E2M is mainly focused on the following sectors: food packaging and beverages packaging (wines, foaming wines, sweet beverages, spirituous drinks, beers and juices), but also on the pharmaceutical, chemical and cosmetic industry.

In our stand 5639 (Hall 3) we will be able to show you our machine VISIOCANEND.

The VISIOCANEND is an artificial vision inspector for any type of double-seam cans: Dingley, Club, Oval, Hansa, etc.

Strategy:

- Machine vision: full length of the closure perimeter.
- Inspection: 100% of the can production, without physically handling them.
- Technical approach:

- Geometrical analysis below the outside of the seam.
- Pneumatic rejection of defective units.

Inspection:

- Applies to visually detectable double seam irregularities.
- Those irregularities that render the safety of the can questionable (“V”, droops and knocked down flanges).

Precision:

- False accepts: 0/1000.
- False rejects: % (depends on the accuracy required).

Canning line:

- High performance lines (300upm).
- Constant flow of inspected cans.

CONTACT

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08192 Sant Quirze del Vallès, Barcelona (Spain)
comercial@e2m.es
www.e2m.es

FITPAK

Hall 3, Stand 5440



Fitpak will be At Seafood Expo Show With Its New Films

We provide total packaging solutions for Seafood & Fish Packaging

- High oxygen and moisture barrier films, with EVOH and PA
- MAP & Tray seal lidding films
- Thermoformable soft bottom webs
- Vacuum Bags
- Zipper Doypacks
- Films for frozen products.

With its 9 layers air-blown co-extruder, Fitpak is able extrude, laminate, 10 colours flexo print on films and make bags at the same spot; a rare aspect for a film producer.

Fitpak leads extensive R&D projects and since its establishment, achieved many improvements in its product range including but not limited to the below films.

- Recyclable films & bags
- Retortable films & bags
- Coloured films
- Matt finish and paper touch feel application

We will be waiting for you at booth no. 3-5440 during Seafood Expo in Bruxelles.

Kind Regards,

Fitpak Ambalaj ve Kimya San. Tic. A.Ş.

Address: Ismail Tiryaki Cad. No 14 MOSB 4. Kısım 45030 Manisa – Türkiye

Phone: +902362140717

E-mail: info@fitpak.com.tr

MULTIVAC

Hall 4, Stand 6051



MULTIVAC at Seafood 2019 in Brussels (Hall 4, Stand 6051)

Attractive packs for fish and crustaceans

Wolfertschwenden, 19 February 2019 - At Seafood 2019 MULTIVAC will be exhibiting packaging solutions, which contribute to extending the shelf life of fish and seafood as well as ensuring, that the product is presented attractively at the point of sale. In addition to concepts for producing attractive vacuum skin packs, the focus of the trade fair will also include packaging solutions, which meet the current demand for recyclability and minimisation of plastic consumption in the production of food packaging.

The **MultiFresh™** concept from MULTIVAC, the specialist in packaging, offers a proven process for packing food in **vacuum skin packs**. In addition to a wide spectrum of thermoforming packaging machines and traysealers, there is also an extensive range of skin films available, which was developed in conjunction with leading film manufacturers, and which ensures that optimum packaging results are achieved. This means that even food products with sharp edges or hard areas, such as bones or shells, as well as those with high product protrusion, can be packed securely and with a high-quality appearance. In Brussels the MultiFresh™ process will be demonstrated on a thermoforming packaging machine, which is capable of being configured individually, as well as on a compact, fully automatic traysealer.

The high-performance **R 275 MF thermoforming packaging machine**, which will be exhibited at Seafood, is designed for packing whole fish in vacuum skin packs. It enables high-quality packs to be produced for an extensive range of products, and it achieves a high level of output with maximum efficiency.

When it comes to producing **MultiFresh™ tray packs** in small to medium-sized batches, MULTIVAC will be showing the space-saving

T 300 MF entry-level model. This compact traysealer can be designed as multi-track and combined with various discharge systems. Thanks to the simple die change, the machine can quickly be converted for different pack sizes and shapes. Electric drive systems for the tray transport, lifting unit and film trim winder ensure that it has an energy-efficient method of operation.

Thanks to its PaperBoard range, MULTIVAC is able to meet the rising demand for **sustainable packaging solutions**. “At Seafood we are expecting a high level of interest from visitors in this area in particular,” explains Valeska Haux, Vice President of Corporate Marketing at MULTIVAC. On display will be a range of concepts, which contribute to reducing the use of plastics in packaging production, as well as concepts for producing packs that meet current recycling requirements. The MULTIVAC

PaperBoard range comprises a wide variety of paper fibre-based materials, which MULTIVAC has developed in conjunction with leading packaging manufacturers, and which can be used to produce MAP and vacuum skin packs on thermoforming packaging machines and traysealers.

For labelling these packs, MULTIVAC will be exhibiting a **Full-wrap labelling** solution for efficient wrap-around labelling of a wide range of packs. A conveyor belt labeller is used to apply a label to the top of the pack, then over both sides and finally onto the base of the pack. In contrast to other labelling or sleeving systems, full-wrap labelling offers many benefits in terms of label quality, efficiency and presentation at the point of sale. The process is very flexible in being able to run labels made from different materials and in a wide variety of shapes, and it ensures that maximum labelling quality is achieved even with unusual pack shapes.

[3,645 characters incl. spaces]

About MULTIVAC

MULTIVAC is one of the leading providers worldwide of packaging solutions for food products of all types, life science and healthcare products as well as industrial items. The MULTIVAC portfolio covers virtually all requirements of processors and producers in terms of pack design, output and resource efficiency. It comprises a wide range of packaging technologies as well as automation solutions, labellers and quality control systems. The product range is rounded off with portioning and processing solutions upstream of the packaging procedure. Thanks to extensive expertise in packaging lines, all modules can be integrated into complete solutions. This means that MULTIVAC solutions guarantee a high level of operational and process reliability as well as efficiency. The MULTIVAC Group has approximately 5,900 employees worldwide, with some 2,200 based at its headquarters in Wolfertschwenden. With over 80 subsidiaries, the Group is represented on all continents. More than 1,000 sales advisors and service technicians throughout the world use their know-how and experience to the benefit of customers, and they ensure that all installed MULTIVAC machines are utilised to their maximum. Further information can be found at: www.multivac.com.

SAMSKIP

Hall 4, Stand 6115

Samskip has an extensive network of reefers, barges and trains, FrigoCare cold storage and warehouses, ships and trucks as the leader in multimodal transport in Europe. Samskip provides services in 26 countries across Europe, North and South America, Asia and Australia and employs 1700 people around the world with an annual turnover of 810 million EUR. Samskip operates 16 thousand containers, 800 megatrailers, and over 20 vessels including the environmentally friendly LNG vessels of NorLines sailing between Eemshaven and Cuxhaven.

Samskip attends the Seafood Expo Global/Seafood Processing Global to offer the right equipment for your specific cargo needs with a wide range of environmentally responsible solutions delivering great value.

Iceland's North Atlantic schedule offers five ships optimised for fresh fish deliveries in Rotterdam and Hull on Sunday with imports to Iceland on Sunday and Monday. This makes Icelandic produce available on Europe's markets on Monday attaining the highest market price.

###END###



Steinunn Jónasdóttir

Vefstjóri Markaðsdeild / Web Manager

Markaðs- og Samskiptadeild / Marketing and communication

samskip

Together We Make Things Happen

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STALAM

Hall 4, Stand 6351

STALAM
Radio Frequency Equipment

Defrosting fish in minutes, preserving its quality?

Yes, you can!

Stalam will present at Seafood Processing the latest and most advanced Radio Frequency technology for the rapid defrosting of fish and seafood.

The Stalam technology can rapidly generate heat volumetrically within the product and therefore defrosting is achieved in minutes rather than hours/days, even for large product blocks and, if necessary, directly inside packaging used for storage (carton boxes, polyethylene bags, etc.).

Different species of fish and seafood, whole, H&G, fillets, loins, steak/chunks, shell-on or peeled can be RF defrosted: squid, calamari, octopus, scallops, mussels, sardines, salmon, tuna, swordfish, shrimps, prawns, crawfish, lobsters, cod, pollock, hake, pangasius, halibut, catfish, toothfish, surimi, etc. The treatment can be performed on IQF products or blocks.

The processing speed and uniformity avoids drip loss and the deterioration of organoleptic, chemical or physical properties thus preserving the very best product quality.

Last but not least, defrosting is carried out continuously, with significant logistical advantages in product handling and production scheduling.

Meet us at Hall 4 - stand 4-6351

STALAM S.p.A.

www.stalam.com



STEEN

Hall 4, Stand 6201



ST700, a new era skimmers begins here

What do you do with experience? You constantly improve, innovate and look for even better solutions. This is exactly what STEEN did when they developed the ST700-series: ST700T table skinner and ST700V automatic skinning machine. The original successful technique was kept and improved which created more possibilities, but the concept of the machine was innovated to be ahead of the current health and hygiene regulations.

In practice, both the ST700T and ST700V have knives which can be set and locked at different cutting heights so more fish can be processed on the same machine and also, to make deepskinning possible. The advantage of the technique used, is that the knife can also be taken out of the machine for better, easier cleaning and that it can be replaced by another knife type.

Next to that, the machines are dismantlable so the known hard to reach and thus hard to clean areas are exposed for easier and more thorough cleaning. With the ST700T, the back plate and knife can be removed, while the infeed plate opens up. From the ST700V, the top unit, the knife and the syntenic conveyor belts can be removed from the machine and the infeed belt and outfeed belts can be folded open. The advantage that no tools are needed for the above, contributes to the innovative concept of the whole series. Needless to say, STEEN has also developed a mobile support for these machines to place all the components on to ensure a safe and clean work environment and to give easy access for thorough cleaning.

On top of these general advantages, there are options available to make the use easier and faster. For the ST700T for instance, you can invest in an outfeed plate, table, water collector and skin separator, additional blade and more. For the ST700V, you can choose between a long and short in-and outfeed belt, an infeed table and a speed regulator to optimize your production.

Curious? Why don't you come by and see for yourself and be convinced of our technology!

Visit us at Seafood Processing Global, Hall 4-6201.

STORA ENSO

Hall 3, Stand 5461



EcoFishBox™ – a fish package that saves both nature and costs.

For the first time, Stora Enso is proud to join the Seafood Processing Global fair in Brussels with their sustainable packaging offer for the fish industry.

Stora Enso's strategic goal is to be “The Renewable Materials Company” and with this we would like to present EcoFishBox™ to the visitors at the fair, EcoFishBox™.

EcoFishBox™ corrugated board packages made from renewable wood fiber are an environmentally friendly option for styrox (EPS, expanded polystyrene) packages widely used in the fish industry.

Thanks to both its renewable raw material and its recyclability, the EcoFishBox™ packaging concept is ideal for the need to find an alternative, responsible packaging solution for the styrox packages.

From an economic point of view switching to use the EcoFishBox™ packages will reduce customers' unit packaging costs by 10-30%, depending on the annual packing volumes. In addition, packaging automation enables fish packers to reduce labor and storage costs significantly.

Corrugated board, which is commonly used in retail packages, is a 100% recyclable material with a comprehensive collection and recycling system in Scandinavia and many other countries. For retailers switching to fiber-based packaging means an easier recycling of fish packages. As it can be flattened and fully recycled, EcoFishBox™ can reduce the packaging waste handling, transport and recycling costs by up to 60%.

Another major environmental motive is related to transport. The corrugated board packages are delivered as flat sheets from the factory to the fish packers. This means that transport and storage of EcoFishBox™ packages takes seven times less space compared to styrox packages.

Meet face to face with the Stora Enso sales team, get a demonstration of the EcoFishBox™ offer and packaging automation solution in Hall 3, stand number: 5461.

We hope to see you soon!

Contact information:

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storaenso.com/ecofishbox



VERWIJS FISHING

Hall 6, Stand 1160

Star Pride

Sustainable Seafood in Organic Compostable Packaging



J.P. Verwijs Import Export B.V. introduces a high innovative organic compostable packaging for its frozen seafood products.

Inspired by the Circular Economy a business model that reflects the highest standards of sustainability, transparency, simplicity and quality is adopted.

Taking in perception that care of nature is paramount, the emphasis is on taking responsibility to reduce traditional packaging materials.

By introducing compostable packaging a significant contribution to the reduction of plastic waste is made.

Innovative Packaging Material

The innovative packaging material is derived from agricultural waste product and it is in full compliance with EFSA and FDA legislation.

Carbon Footprint

Converting agricultural waste into biodegradable packaging to replace old school plastics reduces the CO₂-footprint significantly.

Organic Compostable according EN 13432

The biodegradable and compostable features of this packaging material are in full compliance with EN 13432 / 14995 standards.

Inquiry

If you are interested please visit the exhibitor at **SEAFOOD GLOBAL EUROPE 7-9th May, Hall 6, Booth 1160**, where various seafood products in this organic compostable packaging are shown or contact sales@verwijfish.com for further enquiries.

J.P. Verwijs Import Export B.V. +31 113 55 65 75 sales@verwijfish.com www.verwijfish.com

