Product catalogue

Premium Finnish quality
since 1975
The Kalaneuvos Group is specialised in fish farming, fish processing, wholesale, import and export. The Group is based in Finland and Sweden. Kalaneuvos Oy has operated in the fish industry since 1975 and is nowadays the biggest operator in the Finnish market. Our main values are high quality, being on the cutting edge of the industry, continuing as a family-run business and being environmentally and socially responsible. These values play an important role in our everyday work.

We process, import, export, sell and wholesale fish to wholesale customers as well as catering wholesalers and other operators in both the domestic and international markets.

Our production facilities and offices are located in the cities of Sastamala and Turku, in Southwest Finland. Our sales area covers the entirety of Finland, and we currently export globally to over 10 different countries. Kalaneuvos Oy's product selection includes fresh, hot-smoked, cold-smoked, frozen, slightly salted and marinated products. We provide fish products in several variants – caviar, whole fish, fillets, slices, portions, cubes, boneless and skinless fish. The company offers a wide selection of trusted and sustainable products – providing natural, nutritious and delicious fish.

We have the ISO 9001 Quality Management System and the FSSC 22000 Food Safety System Certification, which provide a framework for effectively managing our organisation's quality and food safety responsibilities. We also have the ISO 14001 Environmental Management System. Our fish farming group is specialised in smolt production and trout farming. The Group has over 30 fish farming plants in Finland and Sweden. Our fish farms can supply fresh trout to wholesalers and further processors throughout the year.

We have always invested in modern production lines and well-being at work. The Kalaneuvos Group employs over 230 people, and the total turnover amounted in 2017 to over EUR 120 million. The total combined annual volume of fish products processed by the Group is over 20 000 tons.

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

is the starting point in all our functions

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

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 ingredients traceable. In accordance with the new Fishing Act, Finnish fishermen who provide us with their catch are registered as commercial fishermen and report their catches to the Centre for Economic Development, Transport and the Environment. This helps keep fishing operations responsible.
FRESH AND FROZEN TROUT

TROUT WHOLE
(Oncorhynchus mykiss)

TROUT C-CUT FILLET
(Oncorhynchus mykiss)

TROUT D-CUT FILLET
(Oncorhynchus mykiss)

TROUT PIECES
(Oncorhynchus mykiss)

RED CAVIAR – ROE FROM TROUT
(Oncorhynchus mykiss)
Package: 1 kg, 500 g, 250 g
FRESH AND FROZEN SALMON

SALMON WHOLE
(Salmo salar)

SALMON C-CUT FILLET
(Salmo salar)

SALMON D-CUT FILLET
without bones
(Salmo salar)

SALMON E-CUT PIECES
without skin
(Salmo salar)

SALMON PIECES
with skin
(Salmo salar)
FRESH AND FROZEN PRODUCTS

BALTIC HERRING
(Clupea harengus membras)

BALTIC HERRING GUTTED
(Clupea harengus membras)

BALTIC HERRING FILLET
(Clupea harengus membras)

BALTIC HERRING FILLET without skin
(Clupea harengus membras)

VENDACE GUTTED
(Coregonus albula)

PERCH
(Perca fluviatilis)
PIKE PERCH WHOLE
(Stizostedion lucioperca)

PIKE PERCH FILLET
(Stizostedion lucioperca)

WHITEFISH
(Coregonus clupeaformis)

WHITEFISH FILLET
(Coregonus clupeaformis)

BREAM
(Abramis brama)

ROACH
(Rutilus rutilus)
READY-TO-EAT PRODUCTS

COLD-SMOKED TROUT FILLET
(Oncorhynchus mykiss)
VAC ca 800

COLD-SMOKED SALMON FILLET, SLICED
(Salmo salar)
VAC ca 200 g and 1 kg

COLD-SMOKED TROUT FILLET, SLICED
(Oncorhynchus mykiss)
VAC ca 200 g, 400 g and 750 g

LIGHTLY SALTED TROUT FILLET, SLICED
(Oncorhynchus mykiss)
VAC ca 200 g, 400 g and 750 g

LIGHTLY SALTED SALMON FILLET, SLICED
(Salmo salar)
VAC ca 200 g and 1 kg
READY-TO-EAT PRODUCTS

HOT-SMOCKED TROUT (Oncorhynchus mykiss)
VAC ca 800–1400 g

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

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

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

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

HOT-SMOCKED SALMON FILLET, PIECE (Salmo salar)
VAC ca 400 g

HOT-SMOCKED SALMON BUFFET FILLET (Salmo salar)
VAC ca 1250 g
READY-TO-EAT PRODUCTS

HOT-SMOKED SALMON DELICACY WITH BLUECHEESE (Salmo salar) VAC 300 g

HOT-SMOKED WHITEFISH (Coregonus clupeaformis) VAC ca 700–900 g

HOT-SMOKED MACKEREL FILLET WITH PEPPER MIX (Scomber scombrus) VAC ca 240 g

HOT-SMOKED MACKEREL, HEADED / GUTTED (Scomber scombrus) Ca 3 kg

MARINATED BALTIC HERRING WITH MUSTARD (Clupea harengus membras) 2,5 kg bucket

MARINATED BALTIC HERRING WITH GARLIC (Clupea harengus membras) 2,5 kg bucket

KALANEUVOS FISH SPICE 12 x 180 g / box 3 x 600 g / box
PREMIUM FINNISH QUALITY SINCE 1975

Our fish grow in cold, fresh and clean Nordic waters.

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

To guarantee high quality we fillet all the fish by hand. Bones are removed with a machine and the fillets are then finalised by hand.

We have five large, efficient smoking cabins with a capacity of over 20,000 kg fish per day.

We are the pioneer of the fish industry in Finland. Our cold-smoked, raw salted and hot-smoked products are in the market leader position among purchased fish brands*. Aside from our own brand we also produce Private-labels products.

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

For more information, e.g. ‘The Origin of Our Fish’, please visit kalaneuvos.fi. You can also find this catalogue on our webpage.

*Source: Nielsen Homescan, 52 Weeks ending 24.1.2016, total Finland, value purchases, total industrially packed fish (non-private label).
Our locations

FINLAND
1 Sastamala
The Head Office and the main production plant

2 Turku
Production plant for the Baltic herring

3 Aland
Fish farm and the processing plant

SWEDEN
4 Fish farm

5 Fish farm

Total over 30 fish farms in mainland Finland, Aland and Sweden.