

OUR ADVANTAGES



Natural Resources

Tianshan Mountains are abundant in pristine glacier waters. The pollution free water has a yearly average temperature of 16 C, which is perfect for trout farming 33



PROFESSIONAL TEAM

Fish farming is managed and operated by highly skilled staff with up to 20 years of trout farming experience.



DIGITALIZATION

“Smart farming” with intelligent traceability is ensuring full transparency and safety of product at any stage



LARGE RAINBOW TROUT (Oncorhynchus mykiss)

Harvest size:2.0-4 kg/pc (head on gutted)

Unique fish taste

Tender, orange-red Delicious product



PROCESSING

FISH HARVESTING

Fish harvesting is done in accordance with latest industry standards to reduce the fish stress and improve product quality. By using vacuum fish pumps and stunning equipment, we are also paying attention on

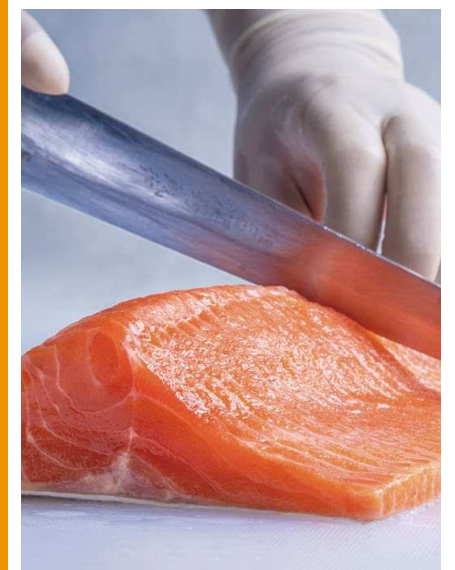


VALUE ADDED PROCESSING

With value added processing we are making our product more convenient and available to our customers. It is enabling us with broader reach on the market, as well as better positioning of our consumer brand. Some of the value added products we are supplying are various trim fillets, frozen trout portions, smoked trout and trout kirmi.

PRIMARY PROCESSING

eviscerating. It is fully automated preventing any possible cross contamination of the fish. Main primary processed product is head on gutted trout, which is later graded and either packed on ice for further sale, or sent for further processing.





HON(Head On Gutted), IQF



IQF Fillets Skin-on



IQF Portions Skin-on



IQF Steaks



Sashimi slices



Sushi Topping



Tartar