### PRFOODS

# Heimon





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# FISH FARMING, PRODUCTION AND SALES

We know fish. Our indisputable competitive advantage is vertical integration inside the PRFoods group – fish farming, processing and sales.

We know exactly where the raw fish comes from and how it is farmed and treated. We produce our own farmed fish in our own facilities and sell it ourselves – we can thus guarantee quality and fast delivery.

About 60% of the rainbow trout we use is farmed in our fish farms in Sweden and Finland and starting autumn 2018 – also in Estonia. The rest of the raw fish – mostly salmon, some perch, plaice, herring, vendace and Baltic herring – we buy from Finland and Scandinavia.

We produce delicious, healthy and innovative fish products and are a trustworthy partner to both the end consumer and retailers. We take pride in being modern, innovative and responsible – both socially and environmentally. Conserving nature and being kind to the environment is very important to us – we minimize our ecological footprint by using modern packaging lines and -materials and implementing the latest solutions in renewable energy.

We strive towards being the best and most well-known dealer of eco-friendly raw fish and the producer and seller of tasty fish products on the Scandinavian, British and Baltic markets and high added-value premium products on the global market.

Our product assortment is larger than in the present catalougue. We have high quality standards and certificates on certain factories and certain products: ISO 22000, BRC, FSSC 22000, MSC, ASC. Please contact for further information!













Fresh rainbow trout is one of the most versatile delicacies in the fish world with almost endless preparation varieties and options, limited only by the imagination of the chef. Our delicious rainbow trout is harvested from our farms from Estonia, Finland or Sweden.

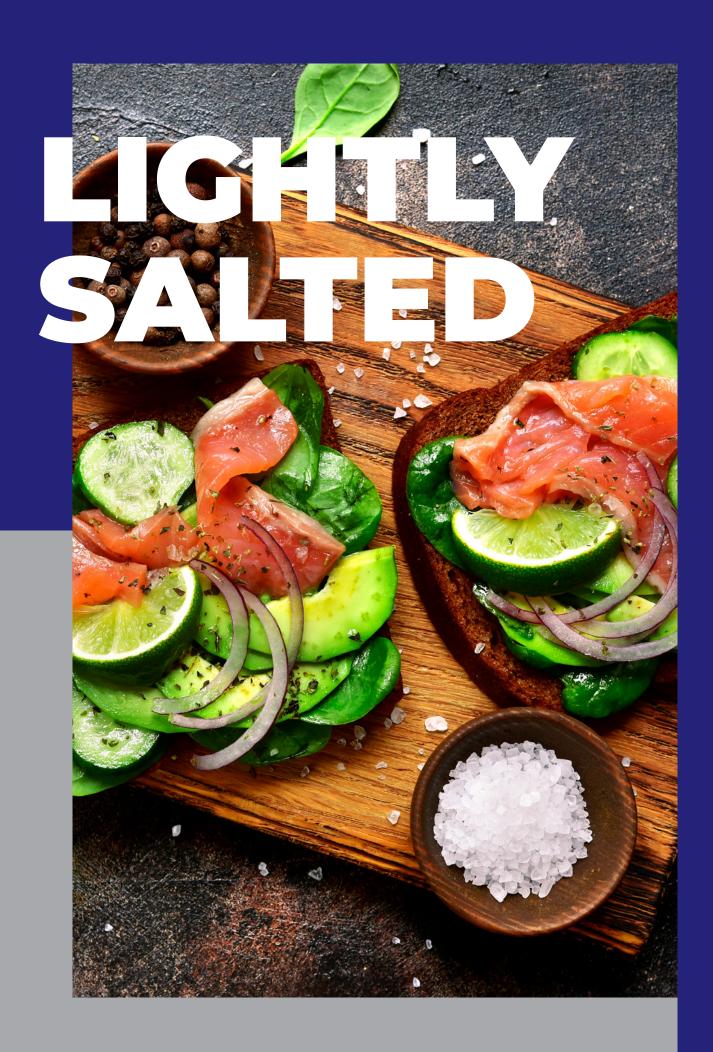
Our farmed trout or salmon can be packaged versatile ways, either portion or fillet cut. Fresh trout or salmon that we sell, is ready to cook and can be covered with coatings or prepared naturally with light salt.





New and creative product that tastes amazing. A cut of high-quality Nordic rainbow trout, seasoned with finest herbs & spices. Cook in the oven and enjoy with fresh vegetables.

	PORTION	FILLET
fish type	Salmon / Trout	Salmon / Trout
packing type	MAP, dyno, vacuum	vacuum
tray	black/black, gold/silver	black/black, gold/silver
packaging size	100g - 200g	500g - 800g
	up to whole fillet	
	vacuum: 10*140g	
treatment	coating	coating
logistics	freezed/chilled	freezed/chilled



All Heimon products are fresh from the catch. For us, that means growing most of our fish ourselves and buying the rest ethically, deep knowledge of Nordic fishing traditions and unwavering respect towards nature. Our finest rainbow trout is some of the tastiest, richest and leanest in the Nordics.

Our farmed trout or salmon can be packaged versatile ways, either sliced, portion or fillet cut.







#### **RAINBOW TROUT FILLET**

Lightly salted Nordic rainbow trout fillet slices. Perfect for salads, wraps and sandwiches.

	SLICES	PORTION	FILLET
fish type	Salmon / Trout	Salmon / Trout	Salmon / Trout
packing type	vacuum	MAP, dyno, vacuum	vacuum
tray	black/black, gold/silver	black/black, gold/silver	black/black, gold/silver
packaging size	50g - 200g	100g - 200g	500g - 800g
treatment	coating	coating	coating
logistics	freezed/chilled	freezed/chilled	freezed/chilled



Cold smoking adds a subtle pink blush to plump, delicate trout, making it milder and buttery smooth. Our trout or salmon is smoked with genuine alder smoke, that gives really genuine taste. Our farmed trout or salmon can be packaged versatile ways, either sliced, portion or fillet cut. We can produce products also in skin package that is with significantly reduced use of plastic. It's fresh from the catch and straight to your family's menu – and more environmentally friendly than ever!







#### **RAINBOW TROUT FILLET**

Cold smoked Nordic rainbow trout fillet slices. Perfect for salads, wraps and sandwiches.

	SLICES	PORTION	FILLET
fish type	Salmon / Trout	Salmon / Trout	Salmon / Trout
packing type	vacuum	MAP, dyno, vacuum, skin	skin, vacuum
tray	black/black, gold/silver	black/black, gold/silver	black/black, gold/silver
packaging size	50g - 200g	100, 150g - 190g /	500g - 1100g
	500g - 800g	200g - 500g/	
		500g - 1100g	
treatment	flaming, coating	flaming, coating	flaming, coating
logistics	freezed/chilled	freezed/chilled	freezed/chilled





Our delicious rainbow trout is harvested from our farmsfrom Estonia, Finland or Sweden. Alder smoke gives reallygenuine and natural taste to all our hot smoked products. We have a unique manufacturing method for all our flamed products. First hot smoked with genuine alder smoke then flamed with real fire. Our farmed trout or salmon can be packaged in versatile ways, either sliced, portion or fillet cut. We can produce products also in skin package that is with significantly reduced use of plastic. It's fresh from the catch and straight to your family's menu – and more environmentally friendly than ever!





# HOT SMOKED RAINBOW TROUT FILLET WITH PEPPER

Hot smoked rainbow trout fillet portion with pepper coating. Rich tasting trout, where alder smoke gives really genuine and natural taste. Crusted with mild pepper coating. Just about everything goes with hot smoked pepper crusted trout and it can be enjoyed as well on its own.



	PORTION	FILLEI
fish type	Salmon / Trout	Salmon / Trout
packing type	skin, vacuum	vacuum
tray	black/black, gold/silver	black/black, gold/silver
packaging size	150g - 190g /	500g - 1100g
	200g - 500g /	
	500g - 1100g	
treatment	flaming, coating	flaming, coating
logistics	freezed/chilled	freezed/chilled





Our delicious rainbow trout is harvested from our farms from Estonia, Finland or Sweden. Alder smoke gives really genuine and natural taste to all our hot smoked products. Our farmed trout or salmon can be packaged and cut in versatile ways. We can produce products also in skin package that is with significantly reduced use of plastic. It's fresh from the catch and straight to your family's menu – and more environmentally friendly than ever!





## HOT SMOKED RAINBOW TROUT FLAMED FILLET

Flame-smoked salmon trout fillet portion. Rich tasting trout, where alder smoke gives really genuine and natural taste. We use an unique manufacturing method - first smoked with genuine alder smoke, then flamed with real fire. It is delicious to serve as is on some rye bread or together with a side of potatoes.



	PORTION	FILLET
fish type	Salmon / Trout	Salmon / Trout
packing type	skin, vacuum	skin, vacuum
tray	black/black, gold/silver	black/black, gold/silver
packaging size	150g - 190g /	500g - 1100g
	200g - 500g /	
	500g - 1100g	
treatment	flaming, coating	flaming, coating
logistics	freezed/chilled	freezed/chilled







Ready to eat fish balls or cutlets are a healthy alternative for meat products. Our fish balls and cutlets are made of trout minced meat and can be packed is versatile ways.

## TROUT FISH CAKES WITH DILL

Trout fish cakes are crispy outside, soft in the middle. Trout fish cakes are made with minced fish and mild spices. Fry or cook in the oven. Trout fish cakes taste great and are perfect for people not fond of fish and for children.

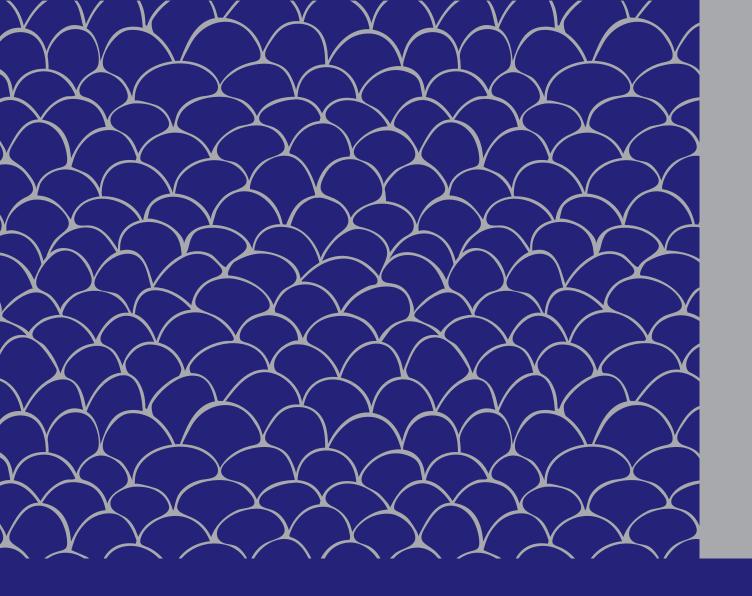


#### **TROUT FISH BALLS**

Salmon fish balls are made with minced fish, mild spices and herbs. Fry the fish balls on a pan or cook them in the oven. Salmon fish balls taste fantastic and are great for those who do not prefer fish. Healthy snack for children.



	CUTLETS	BALLS	BALTIC HERRING
fish type	Salmon / Trout mince	Salmon / Trout mince	Herring
packing type	dyno, MAP	dyno, MAP	dyno, MAP
packaging size	200g - 300g /	200g - 300g /	300g/
	2000g	2000g	2000g
logistics	freezed/chilled	freezed/chilled	freezed/chilled



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