



# Fish & Seafood

FRESH IN SEASON



PART OF METRO

# Classic Fine Foods & Metro Around the World



## FSD Companies

METRO

Aviludo

CLASSIC  
FINE FOODS

JOHAN I HALLEN  
& BERGFALK

PRO à PRO

PRO à PRO  
EL SABOR DEL COMPROMISO

RUNGIS  
EXPRESS

## FSD Companies

1. Aviludo
2. Classic Fine Foods
3. Johan i Hallen & Bergfalk
4. Pro à Pro
5. Pro à Pro Spain
6. Rungis Express

## METRO

- |                         |                       |
|-------------------------|-----------------------|
| 1. METRO Austria        | 7. METRO Hungary      |
| 2. METRO Bulgaria       | 8. METRO Italy        |
| 3. METRO Croatia        | 9. METRO Kazakhstan   |
| 4. MAKRO Czech Republic | 10. METRO Moldova     |
| 5. METRO France         | 11. MAKRO Netherlands |
| 6. METRO Germany        |                       |

## Classic Fine Foods

- |                         |              |
|-------------------------|--------------|
| 1. United Kingdom       | 6. Singapore |
| 2. Saudi Arabia         | 7. Indonesia |
| 3. United Arab Emirates | 8. Japan     |
| 4. Vietnam              | 9. Hong Kong |
| 5. Malaysia             | 10. Macau    |
|                         | 11. France   |

- |                    |                    |
|--------------------|--------------------|
| 12. METRO Pakistan | 17. METRO Serbia   |
| 13. MAKRO Poland   | 18. METRO Slovakia |
| 14. MAKRO Portugal | 19. MAKRO Spain    |
| 15. METRO Romania  | 20. METRO Turkey   |
| 16. METRO Russia   | 21. METRO Ukraine  |

## Our presence in UAE

Classic Fine Foods opened its UAE office in 2006 and started its operations within the country, supplying luxury hotels and fine dining restaurants with products imported from abroad. The company has since extended its supplies to the GCC region, as well as Maldives and Seychelles. More than 120 employees are part of Classic Fine Foods UAE, working with new channels in retail, catering companies and now casual dining restaurants.

## Around the World

The Classic Fine Foods Company was first registered in 2000 in Hong Kong, and continued its expansion across Asia with the opening of subsidiaries in the Philippines in 2002, Vietnam in 2005, Indonesia in 2007, Macau in 2008 and China in 2012. Expansion into Europe started with the UK in 2004. Classic Fine Foods also targeted the Middle East opening Classic Fine Foods Dubai in 2006. It is now present in 10 countries, across Europe, GCC & Asia.

Find out more on our website  
[shop.classicfinefoods.ae](http://shop.classicfinefoods.ae)

Part of **METRO**

# Seabass



 **Farmed**

- SEA152 **Farmed Seabass Greece 1-1.5kg+**
- SEA084 **Farmed Seabass Greece 200-300g**
- SEA228 **Farmed Seabass Greece 300-400g - 6kg/Case**
- SEA086 **Farmed Seabass Greece 400-600g**
- SEA087 **Farmed Seabass Greece 600-800g**
- SEA229 **Farmed Seabass Greece 800-1000g - 6kg/Case**

 Cut-off Order **Tuesday 6PM (Week A) - Thursday Arrival (Week B)**  Cut-off Order **Friday before 6PM (Week A) - Saturday Arrival (Week B)**

-  SEA223 **Chilled Organic Seabass Oso 400-600g/Pc**

 **10 Days Lead Time**


 **Farmed**

- SEA025 **Farmed Seabass 1,5-2,5kg/Pc - 10kg/Case**
- SEA023 **Farmed Seabass 1-1,5kg/Pc - 6kg/Case**
- SEA017 **Farmed Seabass 2-300g/Pc - 5kg/Case**
- SEA018 **Farmed Seabass 3-450g/Pc - 5kg/Case**
- SEA019 **Farmed Seabass 450-600g/Pc - 5kg/Case**
- SEA020 **Farmed Seabass 6-800g/Pc - 6kg/Case**
- SEA021 **Farmed Seabass 800-1000kg/Pc - 6kg/Case**

 **Wild**

- SEA168 **Chilled Seabass Ikejime 2-3kg/Pc**
- SEA167 **Chilled Seabass Line Caught 1-2kg/Pc**
- SEA166 **Chilled Seabass Line Caught 2-3kg/Pc**
- SEA165 **Chilled Seabass Line Caught 3-4kg/Pc**
- SEA164 **Chilled Seabass Line Caught 4kg+/Pc**
- SEA160 **Chilled Seabass Net Caught 1-2kg/Pc**
- SEA161 **Chilled Seabass Net Caught 2-3kg/Pc**
- SEA162 **Chilled Seabass Net Caught 3-4kg/Pc**
- SEA163 **Chilled Seabass Net Caught 4kg+/Pc**

 **Cut-off Friday 12PM Thursday Arrival**

 **Cut-off Wednesday 12PM Saturday Arrival**

## Seabass

 **Farmed**

-  SEA220 **Organic Farmed Seabass Oso Fillet**

 **10 Days Lead Time**

-  SEA210 **Farmed Seabass Fillet Greece 90-140g**

 Cut-off Order **Tuesday 6PM (Week A) - Thursday Arrival (Week B)**  Cut-off Order **Friday before 6PM (Week A) - Saturday Arrival (Week B)**

# Seabream

## Seabream



### Farmed

- SEA120 Farmed Seabream 1.5-2kg/Pc - 10kg/Case
- SEA040 Farmed Seabream 1-1,5kg/Pc - 6kg/Case
- SEA034 Farmed Seabream 2-300g/Pc - 5kg/Case
- SEA035 Farmed Seabream 3-450g/Pc - 5kg/Case
- SEA036 Farmed Seabream 450-600g/Pc - 5kg/Case
- SEA037 Farmed Seabream 6-800g/Pc - 6kg/Case
- SEA038 Farmed Seabream 800-1,2kg/Pc - 6kg/Case
- SEA156 Chilled Grey Seabream 1kg+/Pc

 Cut-off Friday 12PM Thursday Arrival  Cut-off Wednesday 12PM Saturday Arrival



### Farmed

- SEA225 Chilled Organic Seabream Oso 400-600g/Pc

 10 Days Lead Time

- SEA091 Farmed Seabream Greece 200-300g
- SEA227 Farmed Seabream Greece 300-400g
- SEA093 Farmed Seabream Greece 400-600g
- SEA111 Farmed Seabream Greece 600-800g
- SEA094 Farmed Seabream Greece 800-1000g

 Cut-off Order Tuesday 6PM (Week A) - Thursday Arrival (Week B)  Cut-off Order Friday before 6PM (Week A) - Saturday Arrival (Week B)

## Red Porgy



### Wild

- SEA155 Chilled Red Porgy Line Caught 1-2kg/Pc
- SEA154 Chilled Red Porgy Line Caught 2-3kg/Pc
- SEA153 Chilled Red Porgy Line Caught 3-4kg/Pc

 Cut-off Friday 12PM Thursday Arrival  Cut-off Wednesday 12PM Saturday Arrival



### Farmed

- SEA049 Farmed Red Porgy Greece 400-600g
- SEA095 Farmed Red Porgy Greece 600-800g
- SEA096 Farmed Red Porgy Greece 800-1000g

 Cut-off Order Tuesday 6PM (Week A) - Thursday Arrival (Week B)  Cut-off Order Friday before 6PM (Week A) - Saturday Arrival (Week B)

## Royal Seabream



### Farmed

- SEA157 Chilled Royal Seabream 1-2kg/Pc
- SEA158 Chilled Royal Seabream 2-3kg/Pc
- SEA159 Chilled Royal Seabream 3-4kg/Pc

 Cut-off Friday 12PM Thursday Arrival  Cut-off Wednesday 12PM Saturday Arrival

## Red & Grey Mullet



### Farmed

- OWI050 Chilled Grey Mullet 1-2kg/Pc
- OWI031 Chilled Redmullet 100-200g/Pc - 3kg/Case
- OWI030 Chilled Redmullet 200-300g/Pc - 3kg/Case
- OWI029 Chilled Redmullet 300-500g/Pc - 3kg/Case
- OWI028 Chilled Redmullet 500g +/Pc - 3kg/Case



 Cut-off Friday 12PM Thursday Arrival  Cut-off Wednesday 12PM Saturday Arrival

## Meagre



### Farmed

- MEH029 Farmed Meagre Red Label 2/3 - 10kg/Case - Stone Bass
- MEH015 Farmed Meagre Red Label 3/+ - 10kg/Case - Stone Bass
- MEH016 Farmed Meagre Red Label 4/+ - 10kg/Case - Stone Bass

 Cut-off Monday 6PM - Saturday Arrival  Cut-off Wednesday 6PM (Week A) - Thursday Arrival (Week B)

# Flat Fish

## Dover Sole



### Farmed

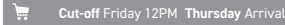
- FLA109 Chilled Farmed Dover Sole 300-400g - 6kg/Case
- FLA110 Chilled Farmed Dover Sole 400-500g - 6kg/Case
- FLA111 Chilled Farmed Dover Sole 500-600g - 6kg/Case
- FLA112 Chilled Farmed Dover Sole 600-800g - 6kg/Case
- FLA113 Chilled Farmed Dover Sole 800-1000g - 6kg/Case

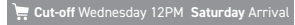
 Cut-off Monday 6PM (Week A) for Thursday Arrival (Week B)

 Cut-off Wednesday 6PM (Week A) for Saturday Arrival (Week B)

### Wild

- FLA135 Chilled Dover Sole 400-600g/Pc - 3kg/Case
- FLA134 Chilled Dover Sole 600-800/Pc - 3kg/Case
- FLA133 Chilled Dover Sole 800/1000g - 3kg/Case
- FLA132 Chilled Dover Sole Extra 1kg+ /Pc, 3kg/Case
- FLA136 Chilled Dover Sole Extra 300-400g/Pc - 3kg/Case

 Cut-off Friday 12PM Thursday Arrival

 Cut-off Wednesday 12PM Saturday Arrival

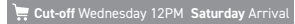
## Plaice



### Wild

- FLA004 Plaice 3/400 - 3kg
- FLA005 Plaice 4/600 - 3kg
- FLA006 Plaice 600/+ - 6kg

 Cut-off Friday 12PM Thursday Arrival


 Cut-off Wednesday 12PM Saturday Arrival

## Brill



### Wild

- FLA142 Chilled Brill 1-2kg/Pc
- FLA141 Chilled Brill 2-3kg/Pc
- FLA140 Chilled Brill 3-4kg/Pc

 Cut-off Friday 12PM Thursday Arrival

 Cut-off Wednesday 12PM Saturday Arrival

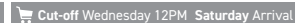
## Turbot



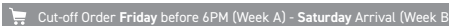
### Farmed

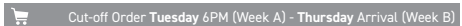
- FLA124 Chilled Turbot Extra 10-15kg/Pc
- FLA131 Chilled Turbot Extra 1-2kg/Pc
- FLA130 Chilled Turbot Extra 2-3kg/Pc
- FLA129 Chilled Turbot Extra 3-4kg/Pc
- FLA128 Chilled Turbot Extra 4-5kg/Pc
- FLA127 Chilled Turbot Extra 5-6kg/Pc
- FLA126 Chilled Turbot Extra 6-8kg/Pc
- FLA125 Chilled Turbot Extra 8-10kg/Pc

 Cut-off Friday 12PM Thursday Arrival

 Cut-off Wednesday 12PM Saturday Arrival

- FLA119 Chilled Farmed Turbot 1.5-2kg - 10kg/Case

 Cut-off Order Friday before 6PM (Week A) - Saturday Arrival (Week B)

 Cut-off Order Tuesday 6PM (Week A) - Thursday Arrival (Week B)

## John Dory



### Wild

- FLA139 Chilled John Dory 1-2kg/Pc
- FLA138 Chilled John Dory 2-3kg/Pc
- FLA137 Chilled John Dory 3-4kg/Pc

 Cut-off Friday 12PM Thursday Arrival

 Cut-off Wednesday 12PM Saturday Arrival







Arrom Barcelona is a rapidly expanding enterprise specializing in the marketing, distribution, and importation of premium fresh and frozen fish and shellfish from around the globe. With a legacy spanning four generations in retail, our growth is fueled by the steadfast support of our customers. Quality, tradition, and uncompromising standards define our ethos. We meticulously care for our raw materials, ensuring the highest quality products tailored to meet each customer's requirements.

Remaining vigilant to industry trends, we continuously adapt to meet growing demands. Our enduring relationships with suppliers guarantee the excellence of our raw materials. We oversee every step, from sourcing to handling, ensuring traceability and quality assurance. Operating our own fleet of vehicles equipped with modern cold-chain facilities, we ensure daily distribution, maintaining optimal freshness. With a dedicated workforce of 45, including 6 experts solely focused on tuna, we serve a diverse clientele, including restaurants, retailers, wholesalers, hotels, and more.

## Bluefin Tuna

Imported from Spain

- |   |   |  |  |
|---|---|--|--|
| <p>PEL038<br/>Bluefin Tuna Loin (5/7KGS)<br/>+ Tuna Belly (4/5KGS)</p>  <p>MOQ: 12</p> | <p>PEL039<br/>Bluefin Tuna Loin 5/7KGS</p>  <p>MOQ: 5</p>          | <p>PEL040<br/>Bluefin Tuna Belly 4/5KGS</p>  <p>MOQ: 4</p> | <p>PEL041<br/>Bluefin Tuna Trunk of Belly<br/>(H+G without Belly) Un-Treated (Kg)</p>  <p>MOQ: 50</p> |
| <p>PEL042<br/>Bluefin Tuna<br/>Gilled And Gutted</p>  <p>MOQ: 100</p>                  | <p>PEL043<br/>Bluefin Tuna<br/>Head And Gutted</p>  <p>MOQ: 80</p> |  |  |

 Cut-off Order Friday 3PM (Week A) - Saturday Arrival (Week B)  Cut-off Order Friday before 9AM (Week A) - Wednesday Arrival (Week B)

















# Ceylon Fresh Seafood

Ceylon Fresh Seafood represents a collaborative venture between partners in Sri Lanka and the UK, operating a state-of-the-art facility near Colombo International Airport. They specialize in producing premium fresh and frozen seafood for global export, meeting stringent international standards such as FDA, BRC, SILLIKER, ISO, and EU regulations.

Their commitment to excellence is multifaceted. They prioritize a consistent supply of high-quality seafood, responsibly sourced from well-managed fisheries. This commitment extends to building trust-based relationships with suppliers and customers, while adhering meticulously to statutory and regulatory requirements.

## Fresh Fish Fish & Fillet

<p>CEY07003 <span style="float: right;">SRI LANKA</span></p> <p><b>Wild Seafoods</b> Fresh Grouper "Gilled/Gutted" (Kg)</p>  <p>MOQ: 5KG</p>	<p>CEY07004 <span style="float: right;">SRI LANKA</span></p> <p><b>Wild Seafoods</b> Fresh Trevally "Gilled/Gutted" (Kg)</p>  <p>MOQ: 5KG</p>	<p>CEY07005 <span style="float: right;">SRI LANKA</span></p> <p><b>Wild Seafoods</b> Fresh Mahi-Mahi "Gilled/Gutted" (Kg)</p>  <p>MOQ: 5KG</p>	<p>CEY07014 <span style="float: right;">SRI LANKA</span></p> <p><b>Snapper</b> Whole (Kg)</p>  <p>MOQ: 5KG</p>
<p>CEY07015 <span style="float: right;">SRI LANKA</span></p> <p><b>Snapper</b> Gilled/ Gutted (Kg)</p>  <p>MOQ: 5KG</p>	<p>CEY07006 <span style="float: right;">SRI LANKA</span></p> <p><b>Whole Tuna</b> 25-50kg/Pc</p>  <p>MOQ: 20-30KG</p>	<p> One Week Lead Time</p>	
<p>CEY07001 <span style="float: right;">SRI LANKA</span></p> <p><b>Yellowfin Tuna</b> Center Cut- Cc/Nw: / Co-Treated Kg</p>  <p>MOQ: 2-4KG/PC</p>	<p>CEY07002 <span style="float: right;">SRI LANKA</span></p> <p><b>Yellowfin Tuna</b> Standard Loin Std/Nw: Co-Treated (Kg)</p>  <p>MOQ: 2-4KG/PC</p>	<p>CEY07007 <span style="float: right;">SRI LANKA</span></p> <p><b>Yellowfin Tuna</b> (Center Cut-Cc/Gw) Un-Treated- (Kg)</p>  <p>MOQ: 2-4KG/PC</p>	<p>CEY07012 <span style="float: right;">SRI LANKA</span></p> <p><b>Yellowfin Tuna</b> (Standard Loin-Std/ Gw) / Un-Treated (Kg)</p>  <p>MOQ: 2-4KG/PC</p>
<p>CEY07008 <span style="float: right;">SRI LANKA</span></p> <p><b>Swordfish Loins</b> (Nw)/(Kg)</p>  <p>MOQ: 2-4KG/PC</p>	<p>CEY07016 <span style="float: right;">SRI LANKA</span></p> <p><b>Snapper</b> Fillet (Kg)</p>  <p>MOQ: 5KG/PC</p>	<p> In-Stock</p>	

# Salmon & Trout

## Salmon Rillettes



### Organic Chilled

- OSE038 Rillettes with Espelette Pepper 2x120g/Pc - 12pcs/Case
- OSE039 Rillettes Truite Au Piment D'espelette 120g/Pc - 12pcs/Case

1 Week Lead Time

## Trout Fillet



### Farmed

- STF031 Trout Fillet With Skin - 4kg/Case
- SM0049 Smoked Trout Sliced Fillet 2-3pc - 0,100g/Pc - 12pcs/Case
- SM0015 Smoked Trout Sliced Fillet 4-5pc - 0,150g/Pc - 6pcs/Case
- SM0018 Smoked Trout Sliced Fillet 0,650g/Pc - 8pcs/Case
- SM0017 Smoked Trout Whole Fillet 0,650g/Pc - 8pcs/Case

10 days Lead Time

## Trout



### Farmed

- STF029 Rainbow Farmed Trout 1/2 - 6kg
- STF030 Rainbow Farmed Trout 2/3 - 6kg
- STF027 Rainbow Farmed Trout 3/400 - 6kg

ROE007  
**Roe**  
Salmon Roe - 6x100g



ROE006  
**Trout**  
Trout Roe 6 X 90g



STF031  
**Trout**  
Trout Fillet With Skin - 4kg/Case



Cut-off Friday 12PM Thursday Arrival | Cut-off Wednesday 12PM Saturday Arrival

# Smoked Salmon

## Salmon Fillet




### Farmed

- SM0016 Smoked Salmon Sliced Fillet 4-5pc 0.150g/Pc - 6pcs/Case
- SM0022 Smoked Salmon Sliced Fillet 1,40kg/Pcs - 5pcs/Case

SM0002  
**Smoked Salmon**  
Balik Sashimi Style Fillet 0,350kg - 1pc



SM0001  
**Smoked Salmon**  
Balik Side Gravlox Salmon Sliced 0,9kg - 1pc



SM0005  
**Smoked Salmon**  
Balik Salmon Fillet Tsar Nikolaj 4 One 0,120kg - 1pc



SM0004  
**Smoked Salmon**  
Balik Salmon Fillet Tsar Nikolaj 4 Two 0,320kg - 1pc



SM0003  
**Smoked Salmon**  
Balik Salmon Fillet Tsar Nikolaj Airport 0,450kg - 1pc



SM0006  
**Smoked Salmon**  
Balik Salmon Fillet Tsar Nikolaj Black Edition 0,450kg - 1pc




SM0008  
**Smoked Salmon**  
Balik Smoked Salmon Classic Whole Fillet 1,2kg - 1pc



SM0009  
**Smoked Salmon**  
Balik Smoked Salmon Classic Sliced Fillet 1,2kg - 1pc



ROE035  
**Smoked Salmon**  
Balik Pearl



10 days Lead Time



# Arctic Char

Arctic Char



 **Farmed**

- STF035 Arctic Char Farmed 3/500 - 3kg
- STF036 Arctic Char Farmed 5/800 - 6kg

 Cut-off Friday 12PM Thursday Arrival  Cut-off Wednesday 12PM Saturday Arrival

# Yellowtail

Yellowtail



 **Farmed**

- SEA230 Chilled Dutch Yellowtail Hog 2-3kg/Pc
- SEA231 Chilled Dutch Yellowtail Hog 3-4kg/Pc
- SEA212 Fresh Kingfish Yellowtail Dutch Whole Round 1-2kg
- SEA102 Fresh Kingfish Yellowtail Dutch Whole Round 2-3kg
- SEA104 Fresh Kingfish Yellowtail Dutch Whole Round 3-4kg

SEA138



**Yellowtail**  
Dutch Yellowtail Fillet  
Japanese Trim lvp  
600-900g Skin On,  
10kg/Box

SEA211



**Yellowtail**  
Dutch Yellowtail  
Fillet European  
Fillet lvp 500-750g  
Skin On, 10kg/Box

 Cut-off Friday 12PM Thursday Arrival  Cut-off Wednesday 12PM Saturday Arrival

# White Fish

COP007  
**Cod Fish**  
Headless Cod 2/4



COP042  
**Skrei Cod**  
Headless 6/8KG Per Piece - 20KG/Case



COP025  
**Pollack**  
Whole Pollack 2-4kg/Pc



COP024  
**Pollack**  
Pollack Head Off 2/4 - 3kg



COP016  
**Coley Saithe**  
Saithe Head Off 2/4 - 3kg



COP015  
**Coley Saithe**  
Saithe Loin 2/400 - 3kg



OWI033  
**Whiting**  
Chilled Whiting Line Caught 500-800g/  
Pc - 3kg/Case



MEH022  
**Hake**  
Hake Loin 2/400 - 3kg



MOK013  
**Monkfish**  
Chilled Monkfish Tails 2-4/PC



OWI027  
**Wrasse**  
Line Caught 1-3kg



MOQ: 3 KG

SEA234  
**Wild Scorpion Fish**  
1-2KG/PC



 Cut-off Friday 12PM Thursday Arrival  Cut-off Wednesday 12PM Saturday Arrival



Goro Pesca, known as “Picturesque “ has a history that began in the 1970s when their four devoted fishermen, driven by their deep love, for the ocean embarked on an extraordinary journey. They started as a business raising and distributing fish along the shores of the Po Delta often manually pulling in nets. Despite facing market uncertainties during the 1990s they remained steadfast in pursuing their dreams tied to the sea.

Every day like inspired artists they ventured into the waves. Captured mollusks using their passion filled nets. Their ambitious vision to specialize in shellfish became a reality. Today with over thirty years of experience in the market they have emerged as leaders in producing and distributing fish products. They take care in sourcing the finest raw materials to craft high quality and fresh fish products for your dining pleasure.

Goro Pesca journey is deeply rooted in tradition as they learn from their surroundings while passionately advocating for their preservation. Situated between a lagoon and sea Sacca di Goro embodies uniqueness that has made Goro renowned as the Capital of Verace Clam—a testament to excellence. It is a company driven by our love for the sea and its abundant treasures. They are committed to forging a path, towards a future that embraces sustainability.



## Fresh Shellfish

Imported from Italy

### Mussels





 Farmed

-  GORO07001 Mussels - Fresh From Italy / Net.pack (Kg)
-  GORO07000 Mussels - Fresh From Italy / Vac.pack (Kg)

### Vongole



 Farmed

-  GORO07002 Vongole - Veraci Extra / Fresh From Italy / Net.pack (Kg)
-  GORO07003 Vongole - Veraci Big/Super - Fresh From Italy / Net.pack (Kg)

GORO07006 ITALY

**Fresh Clams Fasolari**  
1kg (Kg)



NET

GORO07004 ITALY

**Lupini Clams Venus Super**  
Net.pack (Kg)



NET

 Cut-off Order Monday (Week A) before 10AM - Saturday (Week B) Arrival  Cut-off Order Thursday (Week A) before 10AM - Thursday (Week B) Arrival



## Shellfish

### Periwinkle



 **Farmed**

- SHE014 Cooked Periwinkle - 2kg
- SHE012 Periwinkle Large - 3kg
- SHE013 Periwinkle Medium - 3kg/Pc - 3pc/Case
- SHE011 Periwinkle Jumbo - 3kg

### Whelk



 **Farmed**


- SHE017 Cooked Whelk 40/60- 3kg
- SHE016 Live Whelk - 3kg


SHE030 **Spanish Mussels**   
Spanish Mussel 1,4kg Tray - 1pc





CRU029 **Pasteurized Crab**   
Crab Meat Pasteurized 454g/Pc - 6pc/Case



SHE021 **Abalones**   
Farmed Live Abalone Peeled - 2kg/Pc





SHE022 **Abalones**   
Farmed Live Abalone 20/30 - 2kg/Pc



SHE027 **Razor Clams**   
Razor Clam Medium - 3kg



SHE063 **Sea Almond**   
Sea Almonds - 1kg/Pc





SHE060 **Carpet Shell**   
Carpet Shell Vongole Medium - 1kg/Pc - 3pc/Case



SHE018 **Carpet Shell**   
Carpet Shell Vongole Large - 3kg



SHE026 **Goose Neck Barnacle**   
3KG



CRU050 **Crayfish**   
Cooked Crayfish In Brine 900g



 Cut-off Friday 12PM Thursday Arrival  Cut-off Wednesday 12PM Saturday Arrival



# Shrimps, Langoustines, Crayfish

## Cooked Shrimps



 **Farmed**

- SHE066 Grey Shrimp Cooked Large X1kg
- SHE067 Grey Shrimp Cooked Without Shell 12x100g
- SHE065 Grey Shrimps Cooked Medium X1kg
- SHE068 Red Label Madagascar Cooked Shrimp 40/60 - 2kg
- SHE069 Red Label Madagascar Cooked Shrimp 60/80 - 2kg
- SHE070 Shelled Cooked Prawns South America 40/60 - 2kg

## Langoustine



 **Farmed**

- CRU018 Scampi Scotland 10/15 - 3kg
- CRU019 Scampi Scotland 16/20 - 3kg

## Spiny Lobsters



 **Farmed**

- CRU027 Spiny Royal Lobster 800/1 - 6kg

# Others

## Skate Wings




 **Farmed**

- MOK021 Chilled Skate Wings Skin Off 1-1.5kg/Pc 5kg/Case
- MOK019 Chilled Skate Wings Skin Off 300-500g/Pc 3kg/Case
- MOK020 Chilled Skate Wings Skin Off 500-1000g/Pc 3kg/Case
- MOK012 Chilled Skate Wings Skin Off 6/800 - 3kg

CEP005  
Squid Ink  
Squid Ink 28x200g - 1bx 5,6kg



 Cut-off Friday 12PM Thursday Arrival

 Cut-off Wednesday 12PM Saturday Arrival



A leader in the maritime curing market thanks to its traditional workshop, J.C. David wants to continue to offer the very best 100% natural smoked fish, without any preservatives or additives. Only annatto (a seed grown in the Amazon and used to colour haddock and mimolette cheese) is used to give its orange hue to the famous haddock. A commitment which manifests itself in every moment and is embodied in several promises.

## New In

OSE026	Blinis Pour 6pcs / 180g (Pc)
OSE048	Bouffi Vacuum Pack 300g/Pc
OSE049	Anchovies Fillet In Garlic 200g/Pc
OSE050	Anchovies Fillet In Oil 1kg/Pc
OSE051	Anchovies Fillet In Oil 200g/Pc
OSE052	Anchovies Fillet In Provençal 200g/Pc
OSE054	Haddock Fillets Vaccumed On Tray 140gr/Pc
OSE055	Haddock Fillets Vaccumed On Tray 280g/Pc
OSE036	Fillets Mackerel Smoked With Pepper Atm / 200g (Pc)
OSE056	Fillets Mackerel Pepper Sous Skin / 200g (Pc)
OSE057	Fillets Mackerel Provençale Atm / 200g (Pc)
OSE035	Fillet Mackerel In Olive Oil 150g/Pc
SMO066	Old Style Smoked Salmon Filet Faroe Islands - 1.5-1.8kg/Pc
SMO069	Herring Fillets Vaccum Pack 1kgs X 12 Pcs
SMO057	Herring Fillets Smoked Gamme Selection L.r
SMO056	Herring Fillets Sweet 200g (Pc)
OSE058	Haddock Fillet Whole Vaccummed +/-300g (Pc)
OSE059	Monkfish Liver Smoked 95% 90gr/Pc
SMO061	Cod Liver Smoked 99% 120gr/Pc
OSE060	Msc Haddock Medium Size Wooden Box 1kg/Pc
SMO053	Kipper Vaccum Pack 200g/Pc
OSE061	Mackerel With Pepper 8/10pcs
ROE009	Smoked Cod Roe 100-150g/Pc
ROE079	Smoked Cod Roe 130g/Pc
OSE062	Haddock Portion Vaccummed 120g/Pc



**STURIA**

*Discover the legend of this great delicacy with Sturia!*

The company was set up near Bordeaux 20 years ago and has pioneered sturgeon farming in France.

It produces around 12 tonnes of caviar a year, which is sold all over the world. Sturgeon is thus promoting French gastronomy's international influence. Sturia's caviar is lightly salted, which releases all of its long

hazelnut flavours on your palate. The Sturia caviar range offers a wide variety of sensations and the fresh, natural flavour of a remarkable product.

A tin of caviar on a bed of ice is all you need – Sturia caviar can be eaten on its own. You'll love caviar's roll-in-the-mouth eggs when you taste it in small spoonfuls. Used in cuisine,

caviar really enhances your dishes with the subtle iodine hints that have made its name with the greatest chefs. Located in the Historic Cradle of French Caviar Sturgeon has 9 different sturgeon farming and caviar production sites: The Guyenne fish hatchery – the largest fish hatchery in Europe – 6 aquafarms, and a caviar production plant.

# Caviar

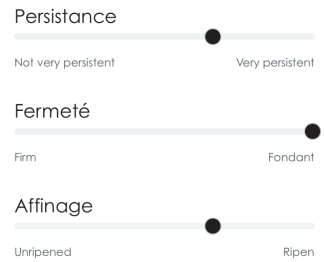


## Classic Oscière

Shelf life: 6 months



STU02005	10G	AED 42
STU02099	15G	AED 66
STU02045	30G	AED 125
STU02036	50G	AED 209
STU02100	100G	AED 417
STU02007	125G	AED 525
STU13191	250G	AED 1,044
STU13182	500G	AED 2,087
STU02013	1000G	AED 4,175

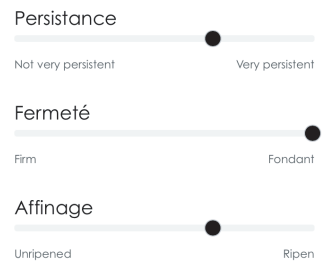


## Classic Baerii

Shelf life: 6 months



STU02061	10G	AED 42
STU13048	15G	AED 60
STU02024	30G	AED 119
STU02021	50G	AED 197
STU02023	100G	AED 400
STU02035	125G	AED 501
STU13191	250G	AED 997
STU02088	500G	AED 1,999
STU02062	1000G	AED 3,998

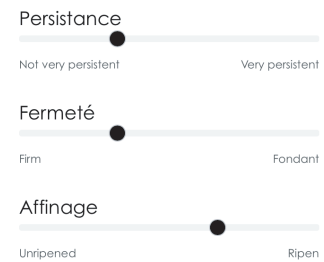


## Vintage

Shelf life: 6 months



STU02070	10G	AED 54
STU02074	15G	AED 83
STU02002	30G	AED 166
STU02011	50G	AED 279
STU02010	100G	AED 559
STU02014	125G	AED 695
STU02001	250G	AED 1,391
STU02015	500G	AED 2,781
STU02091	1000G	AED 5,562

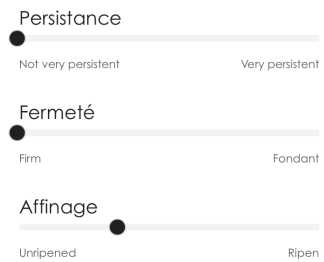


## Primeur

Shelf life: 3 months



STU02073	15G	AED 101
STU02022	30G	AED 196
STU02029	50G	AED 332
STU02019	100G	AED 659
STU02030	125G	AED 825
STU02032	250G	AED 1,643
STU02033	500G	AED 3,293
STU02034	1000G	AED 6,586



# Caviar



## Osciètrè

Shelf life: 6 months



STU02045	10G
STU02087	15G
STU02045	30G
STU02046	50G
STU02047	100G
STU02048	125G
STU02050	250G
STU02051	500G
STU02052	1000G

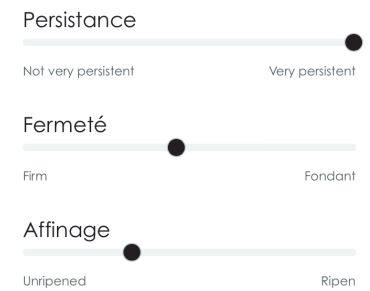


## Origin

Shelf life: 6 months



STU02095	15G
STU02096	30G
STU13107	50G
STU13099	100G
STU02016	125G
STU02032	250G
STU13096	500G
STU13095	1000G

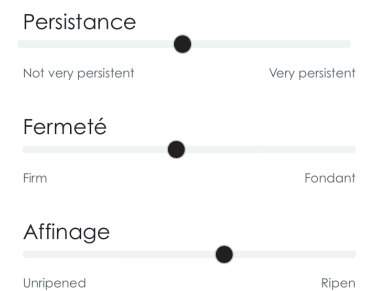


## Prestige Osciètrè

Shelf life: 6 months



STU13058	15G
STU02053	30G
STU13110	50G
STU02055	100G
STU02056	125G
STU02060	250G
STU02059	500G
STU13201	1000G

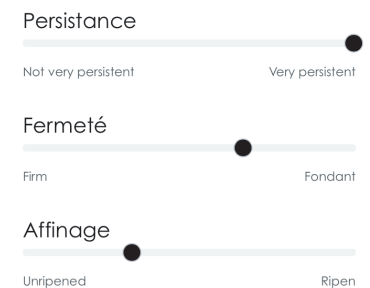


## Caviar Beluga

Shelf life: 3 months



STU13178	30G
STU13001	50G
STU13192	100G
STU13180	125G
STU13181	250G







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