







+31 527 68 73 28

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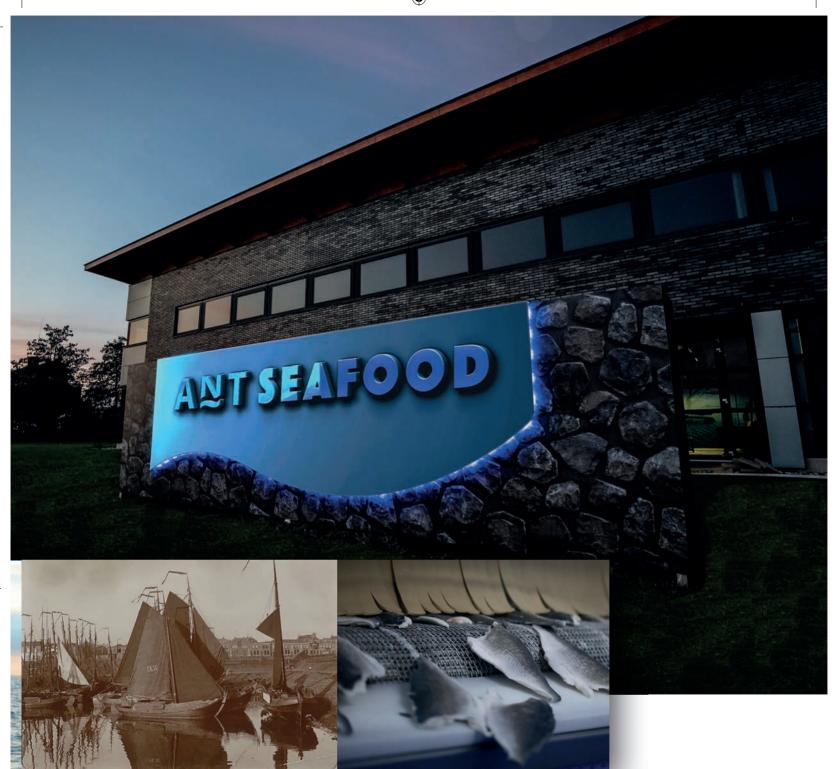


YOUR TRUSTED SUPPLIER IN SEAFOOD

AnT Seafood distributes a complete range of frozen and fresh seafood products to a broad customer base in the catering, wholesale, food service and retail sectors. We offer a wide range of innovative products, tailored to meet channel and market demands.







Dutch heritage

AnT Seafood is one of the largest suppliers of premium mediterranean fish and seafood products such as sea bass, sea bream and rainbow trout. We supply to retail and food service markets all over the globe. AnT Seafood is nestled in Urk, the oldest fishing village in The Netherlands.

World-leading facilities

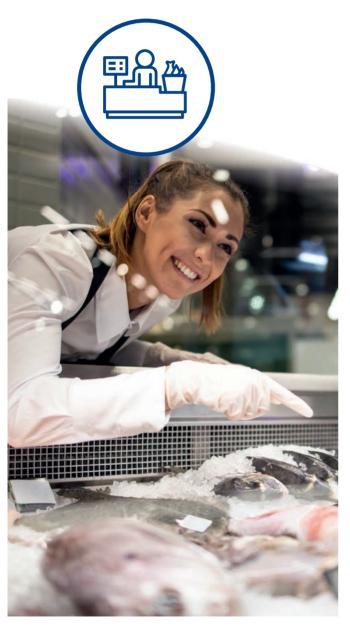
Our world-leading facilities and supply chain operations allow us to meet growing demand and deliver unparalleled service. Our team is friendly, agile, professional and comprehensive, providing our client base peerless support throughout the whole process.



ANT SEAFOOD

Retail

Our catalog presents an exquisite selection of fresh and frozen seafood, meticulously curated and packaged to preserve peak freshness and supreme quality. Ideal for supermarkets, boutique shops, and e-commerce platforms. Our assortment satisfies discerning consumers in search of the finest seafood offerings. Our packaging options are endless, tailored to suit any market segment.





Industrial

We supply a comprehensive array of seafood in bulk, ideal for the needs of food processors and manufacturers. With a variety of sizes and packaging solutions, including endless customization options, we are equipped to cater to the unique requirements of your production processes.



Food service

Our portfolio includes a specialized range of seafood products crafted to meet the high standards of the food service sector. From select cuts and individual portions to enhanced, ready-to-cook options, our seafood selection is designed to elevate the culinary experience in restaurants, catering services, and other food service establishments. Our packaging is infinitely adaptable to meet any service requirement.







THE CHANNELS WE OPERATE IN

Wholesale

We offer an extensive variety of seafood products to wholesalers, distribution channels, and food brokers, prioritizing quality and dependability. Our commitment to excellence, coupled with our limitless packaging solutions, has established us as a reputable source in the wholesale domain, trusted for both our product and service integrity.











SPECIALIZATION: SEA BASS & SEA BREAM

Fishing

Fishmeal

Feed

Hatchery

Farms

Processing

Packaging



STATE-OF-THE-ART PRODUCTION FACILITY

With over four decades of experience, our company holds an enviable position in the aquaculture industry, specialized in the production of sea bass and sea bream to meet demand for the highest-quality fish throughout Europe and beyond. Our mission is to embrace responsible fish farming by diligently respecting the environment and prioritizing ethical and social values.

Our cutting-edge processing and production facility, equipped with advanced machinery, distinguishes itself by ensuring efficient and superior fish processing. Our facility employs around 360 individuals who manage various tasks for both fresh and frozen products. We recently inaugurated a new, state-of-the art production site dedicated to fresh fish sales in key European markets.



Innovative feeding practices

Originally a feed producer, our company owns fishing vessels for anchovy harvests, essential for our 100% GMO-free feed. Produced in multiple factories on the Mediterranean coast, this high-quality feed is key to our fish's notable taste, texture, and weight.

Sustainable farming locations

Our farming sites are strategically located in the open sea, ensuring optimal conditions for fish growth. The cages are placed far from the seabed to maintain a constant flow of clean water, with each cage housing fewer fish than conventional practices to promote better fish health and growth.

Antibiotics-free farming

Our farming process is entirely free from antibiotics, leading to naturally healthier fish, superior in quality, taste, and longevity.

Modern harvest technique

A contemporary harvesting method is employed, using pumps to minimize stress during the harvest, as opposed to traditional net methods.

Humane stunning process

Our fish are humanely stunned immediately after being removed from the breeding cages, followed by rapid cooling to maintain freshness and quality, with careful handling to prevent damage.



Quality control

Quality is rigorously monitored at every stage, with a dedicated team conducting analyses in an internal lab to ensure the highest standards are met. The facility boasts various certifications, reflecting our commitment to quality, sustainability, and responsible practices.

Certification and sustainability

We are recognized for our adherence to stringent standards that cover environmental protection, biodiversity, responsible feed use, animal welfare, and community engagement. These standards are science-based, embodying best practices and are periodically updated to reflect industry advancements.





















SEA BASS

DICENTRARCHUS

Sea bass, renowned for its delicate flavor and culinary versatility, is a favorite among chefs and gourmets alike. This species is cultivated in the clean, spacious waters of the Mediterranean, growing in a natural setting and fed a specially selected diet.

QUALITY MARKS

Our sea bass is cultivated with strict adherence to quality standards, reflecting our commitment to sustainability and ecological responsibility. We take pride in the quality marks our sea bass has earned, as evidence of our high standards.

WHOLE FISH

The whole fish is available in various processing forms and grades, including whole round, gutted, descaled, gilled, or a combination thereof.

FILLETS

Our sea bass fillets are precisely cut to ensure the highest quality and consistency. These fillets are ideal for a variety of culinary applications, from simple grilling to refined dishes. Available in different types of fillets such as: pin bone in, pin bone out (flicked, skin on), butterfly and canoe.

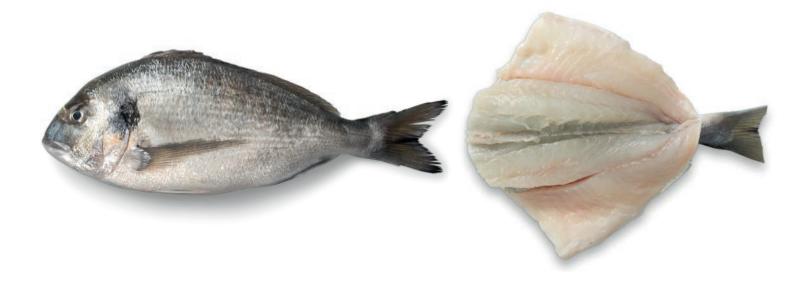
We offer sea bass in both fresh and frozen form, with various packaging options tailored to your needs and requirements.















SEA BREAM

SPARUS AURATA

Sea bream, known for its mild flavor and firm texture, is increasingly appreciated in kitchens around the world. This fish is commonly raised in marine farms, thriving in the natural, warm waters of the Mediterranean Sea and the Eastern Atlantic Ocean. Our sea bream is raised on a balanced diet, contributing to its nutritional value and taste.

QUALITY MARKS

Our sea bream carries high-quality marks, underscoring our commitment to sustainability and ecologically responsible aquaculture methods. These marks ensure our fish meets international standards for quality and sustainability.

WHOLE FISH

The whole fish is available in various processing forms and grades, including whole round, gutted, descaled, gilled, or a combination thereof.

FILLETS

Our sea bream fillets are precisely cut to ensure the highest quality and consistency. These fillets are ideal for a variety of culinary applications, from simple grilling to refined dishes. Available in different types of fillets such as: pin bone in, pin bone out (flicked, skin on), butterfly and canoe.

We offer sea bream in both fresh and frozen form, with various packaging options tailored to your needs and requirements.



















FARMED SALMON

Farmed salmon, or Salmo salar, is raised in net pens in open waters, nurtured on a specialized diet to promote optimal growth. Within approximately 12 to 18 months, the salmon reach a weight of 3 to 4 kilos. Sustainability and environmental care are key in this process. Our salmon, known for its delicate taste and nutritional excellence, is harvested from the cold, clear waters of its natural habitat. Our fresh salmon is carefully selected and processed to ensure freshness and quality. The same high level of care is applied to our frozen products, guaranteeing ocean quality to your plate.

QUALITY MARKS

We take pride in the quality marks our salmon carries, affirming our commitment to sustainability and responsible fishing practices. Each salmon is thoroughly inspected to ensure it meets our stringent quality standards.

FILLETS

Our fillets are conveniently ready for preparation, providing a versatile foundation for a wide array of culinary creations. Our salmon is available fresh and frozen in various (customized) packaging options in the following trims:

TRIM A
Without backbones and bellybones, pin bone in

TRIM B

Without backbones, bellybones, belly fat, collarbones and fins, pin bone in

TRIM C

Without backbones, bellybones, belly fat, collarbones and fins, pin bone out

TRIM D

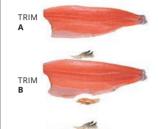
Without backbones, bellybones, belly fat, collarbones, fins and peritoneum, pin bone out

Without backbones, bellybones, belly fat, collarbones, fins, peritoneum and skin, pin bone out

TRIM E-DSK

Without backbones, bellybones, belly fat, collarbones, fins, peritoneum and skin, fatline off, pin bone out

FILLET GUIDE | SALMON FILET











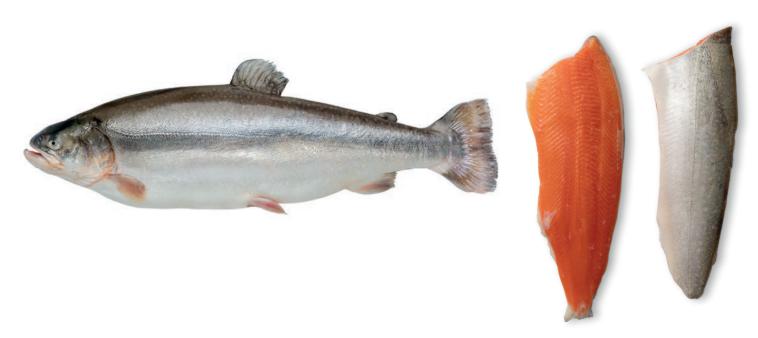




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ARCTIC CHAR

SALVELINUS ALPINUS

THE LAND

Arctic char is mostly farmed in Iceland. The unique natural ecosystem of Iceland makes it a perfect location to raise this special fish. Geothermal energy naturally heats the water to an ideal constant temperature of 10-12°C. The water is solely sourced from precipitation and snowmelt, naturally filtered by the volcanic lava beds that make up the landscape. Thankfully, using natures resources truly makes this the lowest impact, most responsible way to raise strong, thriving fish, with stewardship of the fish foremost.

THE PROCESS

Arctic char is a land-based aquaculture fish and takes about 18 months to grow from egg to harvest-ready fish, and only a few hours from swimming to finished product, having full traceability for every step in between. The eggs are hatched in a hatchery, never drawing fish from ocean or lakes. To ensure a stress-free environment, the tanks are

designed to minimize visual and physical human contact, to enable natural schooling behavior, and to provide a strong circular current that keeps the fish well exercised. The energy-efficient facilities are powered only by clean geothermal energy, resulting in a remarkably low carbon emission production process.

THE FEED

Arctic char are fed a high-quality, non-GMO diet. No chemicals and no hormones are used, making Arctic char a responsible, healthy, delicious choice.

THE FISH

All of the above contributes to Arctic char being delicately flavoured, with a rich, flaky texture and beautiful pink color. It's a delicious and extremely versatile fish, one that holds flavours beautifully. It can be grilled, steamed, sauteed, smoked, baked or poached to perfection and lends itself superbly to traditionally salmon-focused recipes.

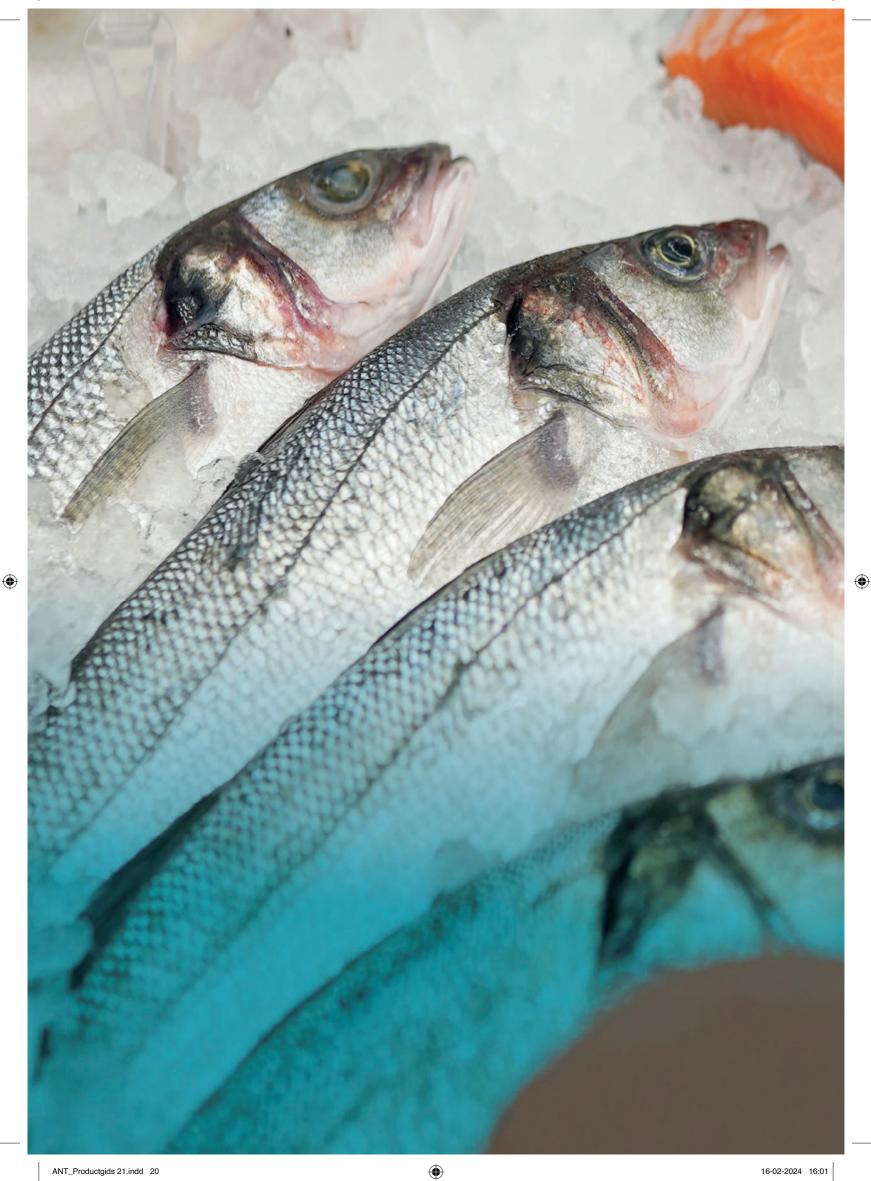


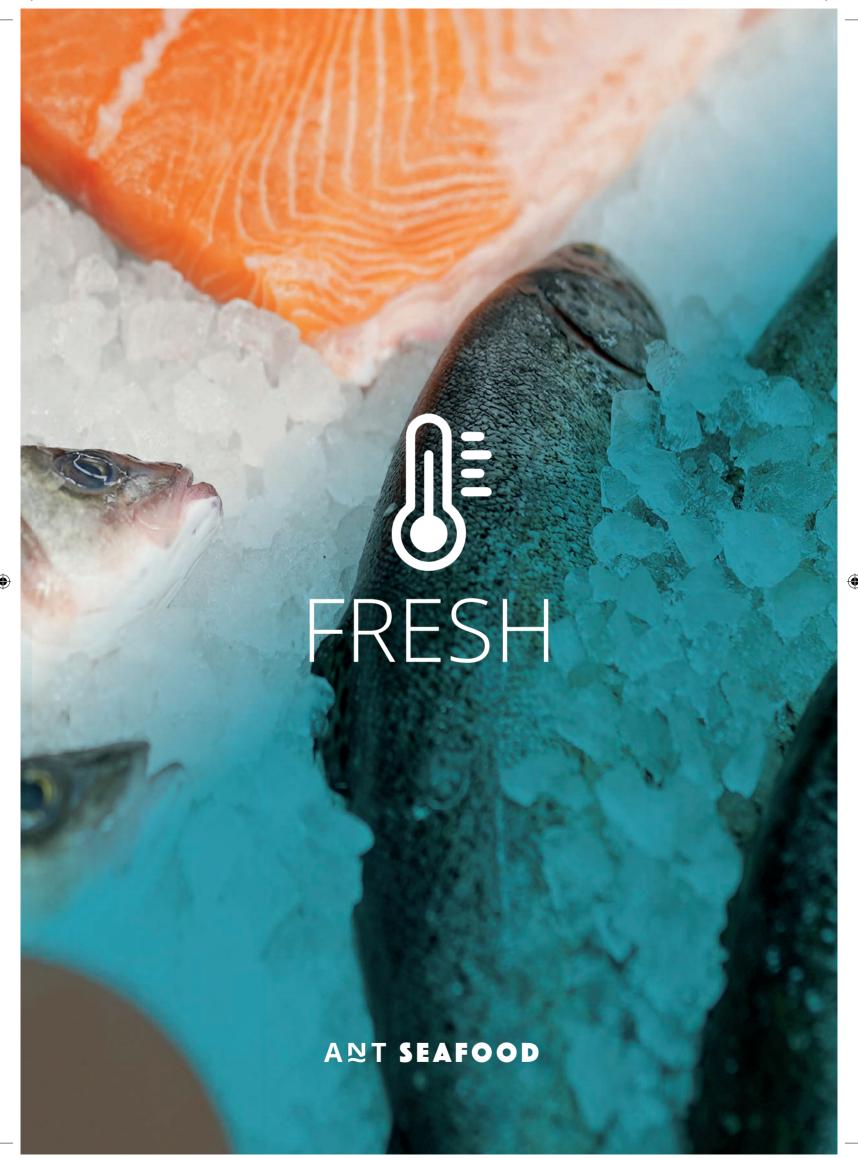
This sublimely tasty fish is also extremely nutritious. It's packed with EPA and DHA, the most beneficial Omega-3 EPA fatty acids and is high in protein. It is a glorious high-end alternative to salmon.

All our Arctic char is Global Gap and ASC certified ensuring stable and consistent quality. This is also true for the supply and pricing of Arctic char. Arctic char is available all year round and experiences much less fluctuation in price compared to salmon for example.

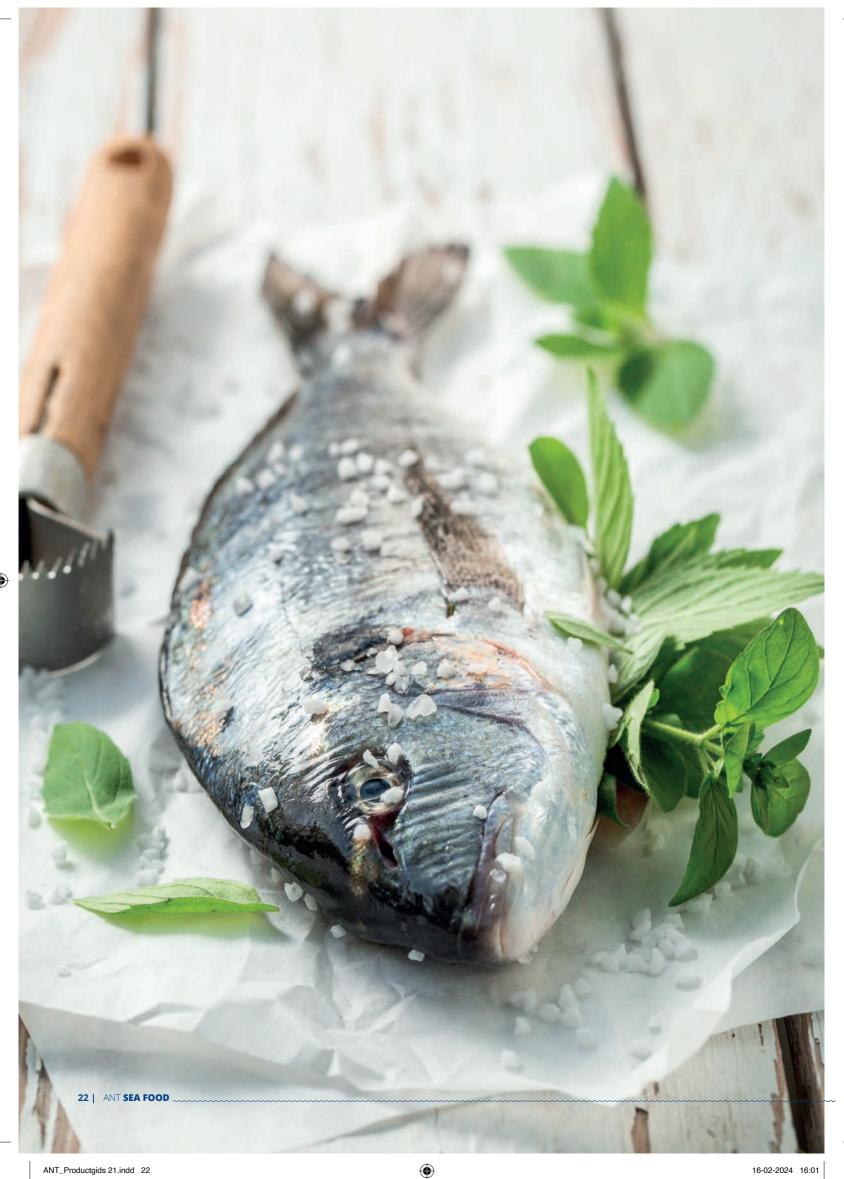
This unique combination of properties make Arctic char the perfect salmonid.













GILTHEAD SEA BREAM

SPARUS AURATA

Dorade, Dorade Royale, Orata, Dorada, Goldbrasse, Porgy, Tsipoura



300-400 gr 400-600 gr 600-800 gr 800-1000 gr 1000-1500 gr





2	Whole round (W)
5	Gutted (WG)
5	Gutted and descaled (WGD)
2	Gutted, gilled and descaled (WGGD)

Fillets

60-80 gr		
80-100 gr		
100-140 gr		
140-180 gr		
180+ gr		

PBI (pin bone in)	
PBO (pin bone out, 'Flicked')	
Butterfly	
Canoe	

3 kg
6 kg
10 kg
12 kg variable
10 kg flightbox

Different sizes or special requirements are possible upon request.

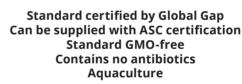
















Farming

Sea bream is raised in conditions designed to mirror the open sea environment, utilizing advanced aquaculture systems. These systems provide the fish with a habitat that closely resembles their natural ecosystem, promoting healthy growth throughout the farming cycle which is managed to align with the species' growth rate and well-being.

Sustainability

The cultivation of sea bream in extensive marine aquaculture settings underscores our commitment to sustainability. Our farming sites are strategically located in areas where the seawater is naturally refreshed, minimizing our environmental footprint. Regular environmental impact assessments are conducted to ensure the ongoing health and pristine condition of the marine habitats. Our

sustainable practices are validated by certifications from reputable entities such as ASC and GlobalG.A.P., affirming our dedication to responsible and eco-friendly aquaculture.

Breeding

The breeding programs for sea bream focus on the longevity and health of the stock, with a continuous introduction of new generations. This strategy ensures robust populations and supports the natural cycle of life within the farming infrastructure.

Our features

We distinguish ourselves by using our own produced feed, with anchovies from our own catch as the main ingredient. This feed is GMO-free and antibiotic-free, contributing to a high farming standard. The result is a consistently high quality of sea bream that we are proud of.

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EUROPEAN SEA BASS

DICENTRACHUS LABRAX

Branzino, Loup de Mer, Robalo, Spigola, Bar Commun, Lavraki, Lubina, Wolfsbarsch



Whole round (W)



Fillets	Ø}}}
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	. , - \	
300-400 gr		60-80 gr
400-600 gr		80-100 gr
600-800 gr		100-140 gr
800-1000 gr		140-180 gr
1000-1500 gr		180-240 gr
1400-1800 gr		
1800-2600 gr		

9	Whole round (W)
OCESSING	Gutted (WG)
8	Gutted and descaled (WGD)
R	Gutted, gilled and descaled (WGGD)

PBI (pin bone in)
PBO (pin bone out, 'Flicked')
Butterfly
Canoe

9	3 kg
4 <u>G</u>	6 kg
PACKAGING	10 kg
ď	12 kg variable
	10 kg flightbox

2600-3500 gr

Different sizes or special requirements are possible upon request.

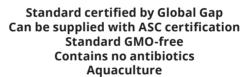














Sea bass are cultivated using methods that aim to closely replicate their natural conditions, typically within net pens or enclosures in open seas where fish have access to fresh flowing water. The farming cycle is carefully managed to allow the fish to grow healthily without disturbing their natural life cycles.

Sustainability

Cultivating sea bass in the open sea and fresh water underscores our commitment to sustainable practices. The environment around the farming facilities is monitored annually to assess and minimize any impacts on the local ecosystem. Certifications from ASC and GlobalG.A.P. are not just marks of quality but also reflect our dedication to environmentally responsible farming methods.

Breeding

Special attention is given to breeding within our farming programs, with frequent new generations being released to maintain the vitality of the farmed population. This ensures continual renewal and genetic diversity within the cultured stocks.

Our features

We distinguish ourselves by using our own produced feed, with anchovies from our own catch as the main ingredient. This feed is GMO-free and antibiotic-free, contributing to a high farming standard. The result is a consistently high quality of sea bass that we are proud of.





ARCTIC CHAR

SALVELINUS ALPINUS

Alpine char, Alpine Trout, Bleikja, Röding, Røye, Røding, Omble Chevalier, Saibling, Alpensalbling







Whole	e round	(W)
-------	---------	-----



1000-1500 gr 1500-2000 gr

Whole round (W)

2000+ gr

5 kg

PROCESSING

10 kg

25 kg Vacuum packed 10 kg flightbox

Different sizes or special requirements are possible upon request.









Fillets W

PBI (pin bone in)

PBO (pin bone out)

150-250 gr

250-400 gr

Portions

400+ gr



Standard certified by ASC Can be supplied with BAP certificate Standard GMO-free **Contains no antibiotics Aquaculture**

Farming

Arctic char often hailed as a jewel of cold-water fish farming, presents a robust option for aquaculture due to its ability to thrive in colder climates and its high market value. Farming practices for arctic char are typically centered around recirculating aquaculture systems (RAS), which maintain cold water temperatures and closely monitor environmental conditions to mimic the fish's natural habitat in the Arctic and sub-Arctic regions.

Sustainability

Sustainability is a key advantage in the cultivation of arctic char. Its farming has a relatively low environmental footprint, particularly because RAS can be established in a variety of locations, reducing the need for transportation and the associated emissions. Moreover, the species is known for efficient feed conversion rates and a reduced tendency for disease, which minimizes the need for antibiotics and other interventions.

Breeding

Breeding programs for arctic char aim to enhance resilience and quality. The species is diadromous, meaning some populations migrate between fresh and saltwater, a trait that can be managed within farming operations to optimize health and vigor. These programs often select for faster growth and greater adaptability to various water conditions.

Physical characteristics

Physically, arctic char is distinguished by its vibrant coloration, ranging from silvery blue to deep greens and reds, with a lighter, dappled underside. It has a streamlined body and a small head relative to its size. In the wild, it can grow considerably large, but in farms, it's generally harvested at a smaller, more manageable size for market purposes. Its flesh is highly prized, known for its fine flavor and firm texture, making it a favorite among chefs and gourmets.

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NORWEGIAN SALMON

SALMON SALAR

Atlantic Salmon, Black Salmon, Bay Salmon, Caplin-scull Salmon, Sebago Salmon, Silver Salmon, Outside Salmon, Grilse



Whole round (W) Fillets

ZE	2000-3000 gr	700-1000 gr
S	3000-4000 gr	1000-1400 gr
	4000-5000 gr	1400-1800 gr
	5000-6000 gr	1800-2200 gr
	6000-7000 gr	2200-2600 gr

9	Whole round (W)
SSII	Gutted (WG)
PROCESSING	Gutted and descaled (WGD)
PR	Gutted, gilled and descaled (WGGD)

700-1000 gr	
1000-1400 gr	
1400-1800 gr	
1800-2200 gr	
2200-2600 gr	

PBO (pin bone out)
Trim B
Trim C
Trim D
Trim E
Trim E- DSK (Deep Skinned)
Portions
Portions centercut

Standard packed in the original packaging/box of the whole fish, 20 kg styrofoam box

New styrofoam box 10 kg/20 kg

Label per box

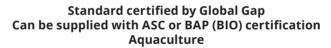
Label per box
Label per fillet
Vacuum seal fillet
Vacuum seal portions (+ rider)
20 kg flightbox

Different sizes or special requirements are possible upon request.













Farming

Atlantic salmon is predominantly farmed in marine net-cages, with major producers being Norway, Chile, and Canada. The farming process is efficient, focusing on stages from hatching to harvesting, with advancements in feed to reduce environmental impact.

Sustainability

Salmon farming faces challenges in sustainability, particularly concerning pollution and impacts on wild fish populations. Improvements include sustainable feeds, better disease management, and use of certification programs like the Aquaculture Stewardship Council (ASC) for responsible practices.

Breeding

Breeding programs for Atlantic Salmon prioritize growth rate, disease resistance, and feed efficiency. Some farms use genetically modified or sterile salmon to mitigate environmental impacts.

Physical characteristics

Atlantic Salmon are anadromous and notable for their migration from saltwater to freshwater. They typically grow up to 30 inches in length and 12 pounds in weight, with a silvery-blue color and distinctive dark spots.



STONE BASS

ARGYROSOMUS REGIUS

Meagre, Omber, Zilverkroeskarper, Corvina, Corvina Real, Escorpa, Lithrini, Kiraz Mezgiti, Adlerfisch, Ombrina Bocca d'Oro, Maigre, Kranios



	Whole round (W)	Fillets 🔍
SIZE	1000-2000 gr	200-400 gr
S	2000-3000 gr	400-600 gr
	3000-4000 gr	600-800 gr
	4000-5000 gr	800-1000 gr
	5000+ gr	1000+ gr
9	Whole round (W)	PBI (pin bone in)
CESSING		PBO (pin bone out)

10 kg

12 kg variable

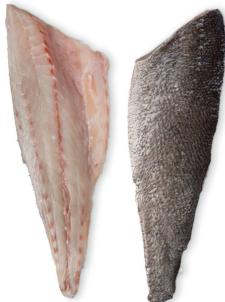
10 kg flightbox

Different sizes or special requirements are possible upon request.





Standard certified by Global Gap Aquaculture



Farming

Stone bass is suitable for aquaculture due to its rapid growth and adaptability to different farming methods. Its cultivation is seen as a sustainable alternative to overfishing, providing a steady supply to meet market demand.

Sustainability

As a species, Stone bass is often considered for sustainable fish farming practices. It can be raised in recirculating aquaculture systems (RAS), which reduce the environmental impact and allow for control over water quality, thereby promoting sustainable fish farming practices.

Breeding

Selective breeding programs for Stone bass focus on improving growth rates, disease resistance, and feed conversion ratios. The species has a good reproduction capacity in captivity, which is beneficial for maintaining farming operations without relying on wild stocks.

Physical characteristics

Stone bass is known for its silver-grey body, elongated shape and distinct straight lateral line. It can grow to a substantial size, often reaching up to a meter in length and weighing over 50 kg, making it an impressive species both in the wild and when cultivated, though farmed fish are usually smaller.

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GLOBAL GAP CERTIFICATION



The Global GAP certification ensures responsible farming methods. This means that we farm our fish safely and with respect for the environment, with strict controls over food safety and animal welfare. Our processes are transparent and traceable and we continuously ensure that our operations protect natural resources for future generations.

ASC CERTIFICATION





The Aquaculture Stewardship Council (ASC) label assures that our sea bass and sea bream are produced with minimal impact on the environment and local community. This standard checks the health and welfare of the fish, water usage and responsible sourcing of feed, contributing to responsible fish farming.

MSC CERTIFICATION



With the Marine Stewardship Council (MSC) certification, we demonstrate that our wild-caught fish come from sustainably managed stocks. This label confirms our commitment to sustainable fishing practices that support fish populations, the oceans and the people who depend on the fishing industry.







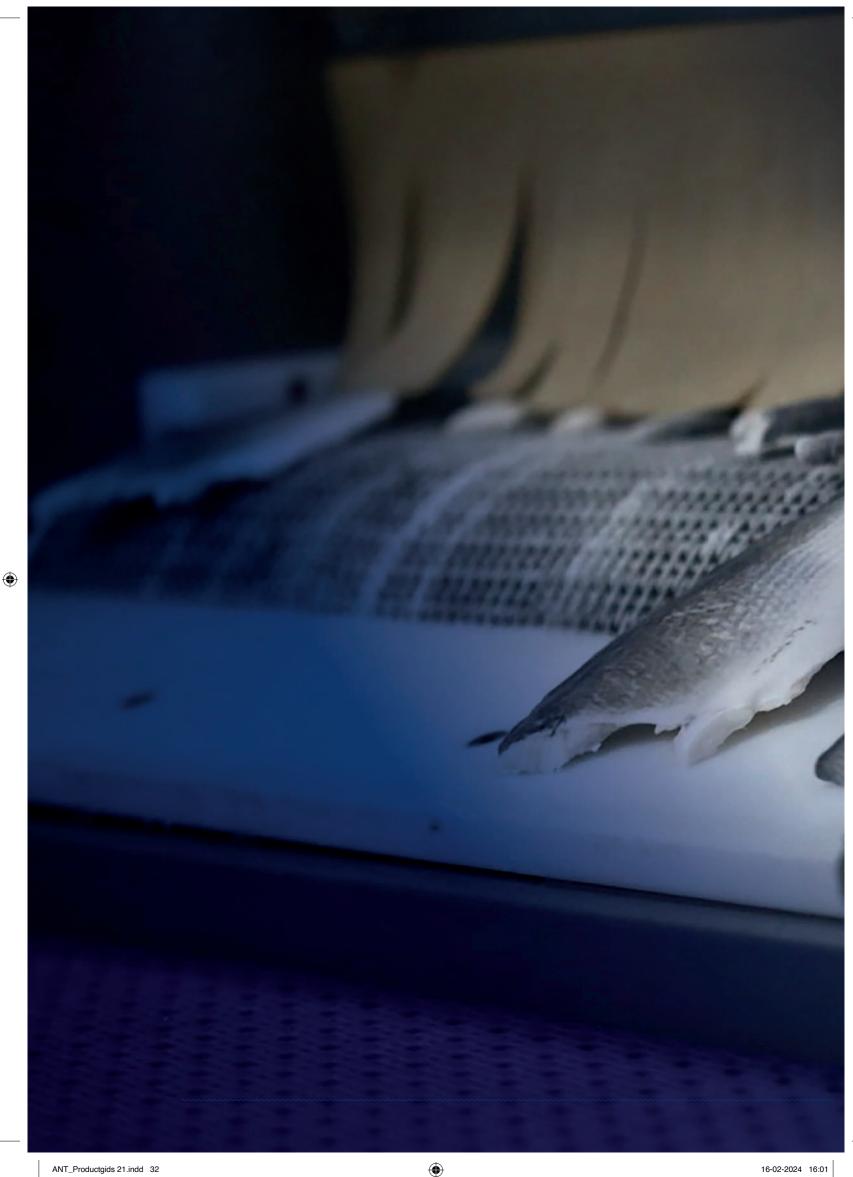


















GILTHEAD SEA BREAM

SPARUS AURATA

Dorade Royale, Orata, Dorada, Goldbrasse, Porgy



	Whole round (W)	Fillets
77	300-400 gr	60-80 gr
ว	400-600 gr	80-100 gr
	600-800 gr	100-140 gr
	800-1000 gr	140-180 gr
	1000-1500 gr	190± gr

Glazing available with various levels of protection. The sizes mentioned include the protective glaze.

Gutted (WG) PBO (pin bone out, " Flicked")	9	Whole round (W)	PBI (pin bone in)
	ESSII	Gutted (WG)	PBO (pin bone out, " Flicked")
Gutted and descaled (WGD) Butterfly	SCE	Gutted and descaled (WGD)	Butterfly
Gutted, gilled and descaled (WGGD)	PR	Gutted, gilled and descaled (WGGD)	Canoe

 ${\it Please note!} \ {\it It is customary for the mentioned grades to be used for processing.}$

AGIN	IQF 5 kg carton	MAP
	IQF 10 kg carton	Retail packaging
	IQF 20 kg carton	IVP (Individually Vacuum Packed)
	Palletbox	IWP (Individually Wrapped Packed)
	Container	

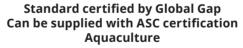
Different sizes or special requirements are possible upon request.















34 | ANT SEA FOOD

Physical characteristics

The sea bream is easily recognizable by its golden band between the eyes, which gives the fish its name. They have a silver body with a slight blue tinge. In the wild, they can grow up to 70 cm in length and weigh up to about 7 kg, though farmed fish are usually smaller.

Farming

Sea bream is extensively farmed, especially in Mediterranean countries. Aquaculture techniques for this species are well-developed, focusing on optimizing growth conditions and health. These fish are usually farmed in offshore cages.





EUROPEAN SEA BASS

DICENTRACHUS LABRAX Branzino, Loup de Mer, Robalo, Spigola, Bar Commun, Lavraki



	Whole round (W)	Fillets
SIZE	300-400 gr	60-80 gr
S	400-600 gr	80-100 gr
	600-800 gr	100-140 gr
	800-1000 gr	140-180 gr
	1000-1500 gr	180-240 gr
	1400-1800 gr	240+ gr
	1800-2600 gr	
	2600-3500 gr	
	3500-4500 gr	

 ${\it Glazing available with various levels of protection. The sizes mentioned include the protective glaze.}$

9	Whole round (W)	PBI (pin bone in)
ESSII	Gutted (WG)	PBO (pin bone out, " Flicked")
OCE	Gutted and descaled (WGD)	Butterfly
PR	Gutted, gilled and descaled (WGGD)	Canoe

Please note! It is customary for the mentioned grades to be used for processing.

PACKAGING	IQF 5 kg carton	MAP
	IQF 10 kg carton IQF 20 kg carton	Retail packaging
	IQF 20 kg carton	IVP (Individually Vacuum Packed)
	Palletbox	IWP (Individually Wrapped Packed)
	Container	

Different sizes or special requirements are possible upon request.













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Standard certified by Global Gap Can be supplied with ASC certification Standard GMO-free **Contains no antibiotics** Aquaculture

Physical characteristics

Sea bass typically have a silver-grey body with a bluish back. They can grow up to a meter in length and weigh over 12 kg, though most sea bass caught for commercial

Farming

Sea bass is also widely farmed, and aquaculture of this species has grown significantly. Farm-raised sea bass typically have a more consistent size and are available year-round.





SALMON TROUT

ONCORHYNCHUS MYKISS

Rode forel, Zalmforel, Lachsforelle, Truite saumonée, Trucha salmón, Trota salmonata



	whole round (w)	Fillets (2000)
SIZE	150-200 gr	60-80 gr
S	200-250 gr	70-90 gr
	250-300 gr	90-110 gr
	300-350 gr	80-120 gr
	350-400 gr	110-130 gr
		130-150 gr
		130-160 gr
		140-180 gr

Glazing available with various levels of protection. The sizes mentioned include the protective glaze.

Whole fish gutted (WG)	PBI (pin bone in)
Whole fish gutted, backbone / spine out	PBO (pin bone out)
	Butterfly

Please note! It is customary for the mentioned grades to be used for processing.

5 kg bulk carton (standard) 10 kg bulk carton 5 x 1 kg bags 10 x 1 kg bags

Different sizes or special requirements are possible upon request.



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Can be supplied with Global Gap and ASC certification Aquaculture

Physical characteristics

Salmon trout is the exact same species as rainbow trout. Therefore it has the same physical charecteristics. The only difference is the colour of the meat. While rainbow trout has a pale white colour, salmon trout boasts a beautiful orange to red meat colour. In nature the meat colour of rainbow trout can change depending on the diet of the fish. The carotenoid pigment astaxanthin is naturally found in crustaceans, which will give the trout a bright orange to red meat colour when eaten. In farming this natural process is mimicked by feeding the trout special feed containing astaxanthin.

Farming

The cultivation of salmon trout is conducted within sophisticated aquaculture systems that simulate natural freshwater ecosystems, utilizing advanced methodologies such as recirculating aquaculture systems (RAS) and controlled raceway environments. This form of aquaculture emphasizes the maintenance of stringent water quality standards and thermal regulation, alongside proactive health and disease surveillance protocols, to foster a sustainable and robust production of the species.







RAINBOW TROUT

ONCORHYNCHUS MYKISS

Regenboogforel, Regenbogenforelle, Truite arc-en-Ciel, Trucha arcoíris, Trota Arcobaleno



	Whole round (W)	Fillets William
SIZE	150-200 gr	60-80 gr
S	200-250 gr	70-90 gr
	250-300 gr	90-110 gr
	300-350 gr	80-120 gr
	350-400 gr	110-130 gr
		130-150 gr
		130-160 gr
		140-180 gr

Glazing available with various levels of protection. The sizes mentioned include the protective glaze.

Whole fish gutted (WG)

Whole fish gutted, backbone / spine out

PBO (pin bone in)

PBO (pin bone out)

Butterfly

Please note! It is customary for the mentioned grades to be used for processing.

5 kg bulk carton (standard) 10 kg bulk carton 5 x 1 kg bags 10 x 1 kg bags

Different sizes or special requirements are possible upon request.













Rainbow trout exhibit a sleek, streamlined body with an olive-green to blue-green back, a unique pinkish-red lateral stripe, and a belly ranging from silver to white. They are speckled with black spots across their back, dorsal fin, and square, slightly forked tail, embodying the distinctive physical traits of the salmonid family.

Farming

The cultivation of rainbow trout is conducted within sophisticated aquaculture systems that simulate natural freshwater ecosystems, utilizing advanced methodologies such as recirculating aquaculture systems (RAS) and controlled raceway environments. This form of aquaculture emphasizes the maintenance of stringent water quality standards and thermal regulation, alongside proactive health and disease surveillance protocols, to foster a sustainable and robust production of the species.







SMOKED RAINBOW TROUT

ONCORHYNCHUS MYKISS

(

Gerookte regenboogforel, Geräucherte Regenbogenforelle, Truite arc-en-ciel fumée, Trucha arcoíris ahumada, Trota arcobaleno affumicata

Fillets

125 gr 500 gr 1000 gr

Fillets skinless (standard)
Fillets skin-on

40 x 125 gr 10 x 500 gr 10 x 1000 gr

Different sizes or special requirements are possible upon request.









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NORWEGIAN SALMON

SALMON SALAR

Zalm, Salmón, Saumon, Lachs, Salmone, Losos, Salmão, Atlantic Salmon



	Fillets W	Portions (Mary)
SIZE	700-1000 gr	80-100 gr
	1000-1400 gr	100-120 gr
	1400-1800 gr	120-140 gr
	1800-2200 gr	140-160 gr
	2200-2600 gr	160-180 gr
		180-200 gr
_	T: A	T 11 - 12
2	Trim-A	Tailportions
	Trim-B	Centercut portions
	Trim-C	Skin-on
ř.	Trim-D	Skinless
	Trim-E	



Bulk 5 kg Bulk 10 kg Bags Vacuum packed with rider card

Trim-E DSK

Different sizes or special requirements are possible upon request.





Aquaculture

Physical characteristics

Norwegian salmon possesses a streamlined, torpedo-shaped body with a silver-blue hue on its sides and back. Characteristic features include a well-defined lateral line, a distinct adipose fin, and a set of small, round scales. Their powerful tail and strong, muscular build contribute to their efficient swimming capabilities, defining them as an iconic and sought-after species in the aquaculture industry.

Norwegian salmon farming is a highly regulated and sustainable industry, characterized by the cultivation of salmon in large net pens located in the cold, clear waters along the Norwegian coastline. Employing advanced aquaculture practices, Norwegian salmon farmers prioritize environmental stewardship, ensuring the





WILD (PINK) SALMON

ONCORHYNCHUS GORBUSCHA

Pink Salmon, Humpback Salmon, Roze Zalm, Pacifische Zalm, Buckellachs, Rosa Lachs, Saumon Rose, Salmón Rosado, Salmone Ros



Portions



Fillets On request

120-140 gr 140-160 gr

160-180 gr

180-200 gr

Glazing available with various levels of protection. The sizes mentioned include the protective glaze.

Skinless boneless - natural Skinless boneless - treated

Panready

Please note! It is customary for the mentioned grades to be used for processing

5 kg bulk carton (standard) 10 kg bulk carton

5 x 1 kg bags

10 x 1 kg bags

Different sizes or special requirements are possible upon request.





Can be supplied with MSC certification Wild catch

Physical characteristics

Pink salmon has a streamlined, silvery body at sea, developing vibrant pink to reddish hues and distinctive markings during the spawning phase. They exhibit black markings on the tail and back, defining the characteristic features of this species.

The harvesting of pink salmon encompasses various methods including purse seining, gillnetting, and trolling. According to established regulations, the long-term ecological resilience of pink salmon populations and ecosystems is guaranteed.







STONE BASS

ARGYROSOMUS REGIUS

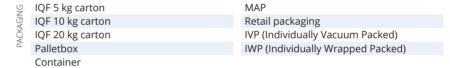
Meagre, Omber, Zilverkroeskarper, Corvina, Corvina Real, Escorpa, Lithrini, Kiraz Mezgiti, Adlerfisch, Ombrina Bocca d'Oro, Maigre, Kranios

	Whole round (W)	Fillets 🕬
	1000-2000 gr	200-400 gr
SIZE	2000-3000 gr	400-600 gr
S	3000-4000 gr	600-800 gr
	4000-5000 gr	800-1000 gr
		1000+ gr

 ${\it Glazing available with various levels of protection. The sizes mentioned include the protective glaze.}$

Whole fish (W) PBO (pin bone out)

Please note! It is customary for the mentioned grades to be used for processing.



Different sizes or special requirements are possible upon request.





Standard certified by Global Gap Aquaculture

Physical characteristics

The stone bass is known for its silver-grey body, elongated shape, and distinct straight lateral line. It can grow to a substantial size, often reaching up to a meter in length and weighing over 50 kg, making it an impressive species both in the wild and when cultivated. Though farmed fish are usually smaller.

Farming

Stone bass is suitable for aquaculture due to its rapid growth and adaptability to different farming methods. Its cultivation is seen as a sustainable alternative to overfishing, providing a steady supply to meet market demand

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ARCTIC CHAR

SALVELINUS ALPINUS

Alpine char, Alpine Trout, Bleikja, Röding, Røye, Røding, Omble Chevalier, Saibling, Alpensalbling



ortions 🦚
00-120 gr
20-140 gr
40-160 gr
50-180 gr
30-200 gr
4

Glazing available with various levels of protection. The sizes mentioned include the protective glaze.

Head-On Gutted (HOG) PBI (pin bone in) PBO (pin bone out) Portions Please note! It is customary for the mentioned grades to be used for processing.

5 kg bulk carton 10 kg bulk carton 5 x 1 kg bags 10 x 1 kg bags

Different sizes or special requirements are possible upon request.



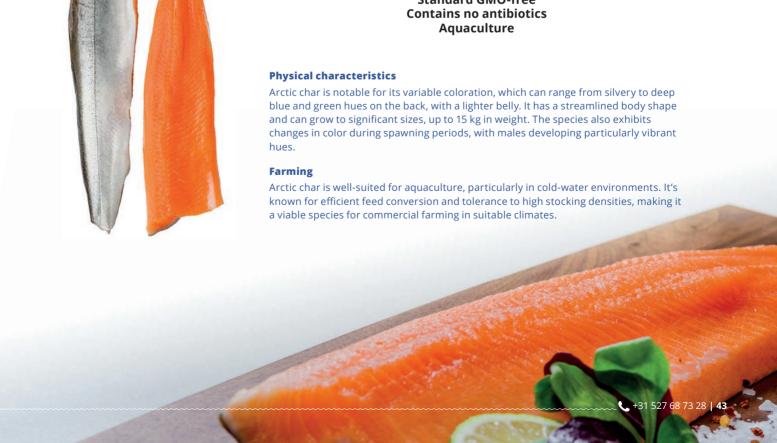






Skin-on









ATLANTIC COD

GADUS MORHUA Kabeljauw, Torsk, Bacalao, Cod, Bakalar, Morue, Bacalhau





	Fillets 🕬	Light salted fillets	Loins	Portions
SIZE	3-5 oz	500-1000 gr	80-100 gr	80-100 gr
S	5-8 oz	1000+gr	100-120 gr	100-120 gr
	8-16 oz		120-140 gr	120-140 gr
	16-32 oz		140-160 gr	140-160 gr
	32+ oz		160-180 gr	160-180 gr
			180-200 gr	180-200 gr
OCESSING	Landfrozen	Skin-on (PBI)	Skinless & boneless	Skinless & boneless
OCE	Seafrozen			

5 kg bulk carton (standard) 10 kg bulk carton 5 x 1 kg bags

10 x 1 kg bags

Different sizes or special requirements are possible upon request.

Physical characteristics

Atlantic cod typically possesses a robust and elongated body with a sharply pointed snout. Its dorsal fin is divided into two parts, the anterior portion being more pronounced. The lateral line, a distinguishing feature, runs along the sides, accentuating its streamlined form. Atlantic cod commonly exhibits a coloration ranging from greenish-brown to grayish, often with a lighter underbelly. These physical traits contribute to its adaptability in the diverse marine environments it inhabits, particularly in the cool waters of the North Atlantic.

Catching

 $At lantic\ od\ is\ typically\ caught\ using\ methods\ such\ as\ longlining,\ trawling,\ and$ gillnetting, with longlining being a common method that involves deploying a main fishing line with baited hooks. Trawling, on the other hand, entails dragging a net through the water to capture cod, but careful management and regulations are essential to mitigate environmental impacts and ensure the sustainability of cod populations.







LEMON SOLE

MICROSTOMUS KITT

Lemon Sole, Limande à queue jaune, Sogliola Nordica, Lenguado Amarillo, Heilbutt, Limanda Amarela, Scharebot





f

Different sizes or special requirements are possible upon request.



Wild catch

Physical characteristics

Lemon sole features a distinctive flat and diamond-shaped body, with both eyes positioned on the right side. Its upper side typically displays a light brown or tan coloration, providing effective camouflage against sandy or muddy seabeds. The skin is smooth, and lemon sole exhibits a well-defined lateral line, contributing to its adaptive characteristics in its habitat.

Catching

5 x 1 kg bags 10 x 1 kg bags

The capture of lemon sole in the North Sea predominantly utilizes methods like bottom trawling and beam trawling, with a strong focus on sustainability. Adherence to regulations and precision in harvesting techniques ensures responsible resource utilization, contributing to the preservation of lemon sole populations and the ecological balance of marine ecosystems.







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YELLOWFIN SOLE

LIMANDA ASPERA

Sanddab Select, Diamantflunder, Atlantic Sand Sole, Roughscale Sole, Limande Aspre, Lenguado Arenoso, Rombo Aspro



	Whole round (W)	Fillets William
SIZE	100-200 gr	30-50 gr
S	200-300 gr	40-80 gr
	300-450 gr	80-120 gr
	450+ gr	120-160 gr
		140-160 gr
		160-180 gr
		180-200 gr

9	Whole fish (W)	White skin-on
ESSIN	Gutted (WG)	White skin-on, black skin-off
₩ Q	Panready	Married
Ä		Skinless

5 kg bulk carton (standard) 10 kg bulk carton 5 x 1 kg bags 10 x 1 kg bags

Different sizes or special requirements are possible upon request.

Physical characteristics

Yellowfin sole has a diamond-shaped body with light to dark brown tones. Their streamlined appearance is perfectly suited for a life adapted to the ocean floor.

Catching

Yellowfin sole is typically caught through bottom trawling or beam trawling methods, utilizing large nets dragged along the seabed to target the species in their natural habitats. Efforts are made to ensure responsible and sustainable practices, including gear modifications and regulatory measures, to minimize environmental impact and maintain a balance between economic interests and marine ecosystem preservation.



Wild catch

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DOVER SOLE

SOLEA SOLEA

Sliptong, Seezunge, Dover Sole, Common Sole, Sole, Lenguado, Sogliola



	Whole round (W)
SIZE	120-200 gr
S	200-250 gr
	250-300 gr
	300-350 gr
	350-400 gr
	400-500 gr
	500-600 gr
	600-800 gr
	800+ gr

Whole fish (W)	Skinless
Gutted (WG)	White skin-on, black skin-off
	White skin-on

80-120 gr 120-160 gr 160-200 gr

5 kg bulk carton (standard)
10 kg bulk carton
5 x 1 kg bags
10 x 1 kg bags

Different sizes or special requirements are possible upon request.

Physical characteristics

Dover sole is characterized by a distinctive flat and oval-shaped body, with both eyes located on the right side. Its upper side is typically brownish or olive in color, helping the fish blend into sandy or muddy seabeds where it commonly resides. The skin is smooth, and the lateral line is faint. Dover Sole exhibits a well-defined mouth with small, pointed teeth. These physical features contribute to the species' adeptness at camouflaging itself in its habitat.

Catching

The procurement of dover sole in the North Sea involves meticulous methods such as beam trawling, otter trawling, and, in some cases, flyshooting, all executed with a steadfast commitment to sustainable practices. Adherence to rigorous regulations and management protocols ensures the responsible harvesting of dover sole, prioritizing environmental conservation and the long-term health of marine ecosystems.



Wild catch





ROCK SOLE

LEPIDOPSETTA BILINEATA

Pacifische schol, Klieschefilet, Limande à queue jaune, Sogliola Limanda



Wild catch

	Whole round (W)	Fillets
SIZE	100-200 gr	30-50 gr
	200-300 gr	40-80 gr
	300-450 gr	80-120 gr
	450+ gr	120-160 gr
		140-160 gr
		160-180 gr
		180-200 gr
5	Whole fish (W)	White skin-on
PROCESSING	Gutted (WG)	White skin-on, black skin-off
 	Panready	Married
Ž,		Skinless
PACKAGING	5 kg bulk carton (standard)	
	10 kg bulk carton	
	5 x 1 kg bags	
	10 x 1 kg bags	

Different sizes or special requirements are possible upon request.

Physical characteristics

Rock sole has a distinctive streamlined shape suitable for life on the ocean floor.

Catching

Rock sole is typically caught using trawling methods while efforts are made to ensure responsible and sustainable practices to minimize environmental impact.

TURBOT

PSETTA MAXIMA

Tarbot, Steinbutt, Rodaballo, Rombo Chiodato





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Whole round (W)	Fillets
300-500 gr	100-200 gr
500-1000 gr	200-400 gr
1000-2000 gr	400-600 gr
2000-3000 gr	
3000-4000 gr	
4000-6000 gr	
6000+ gr	
1000+ gr	
Whole fish (W)	White skin-on
Gutted (WG)	White skin-on, black skin-off
	Skinless
5 kg bulk carton (standard)	
10 kg bulk carton	
5 x 1 kg bags	
10 x 1 kg bags	
Different sizes or special requirements are possible upon	n request.

Different sizes or special requirements are possible upon reques

Physical characteristics

Turbot has an overall symmetrical appearance with a smooth, scaleless skin.

Catching

Turbot is commonly caught using methods such as bottom trawling, longlining, and gillnetting, with efforts to modify gear and practices for sustainability.

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NILE PERCH

LATES NILOTICUS Nijlbaars, Nilbarsch, Perche du Nil, Lucio del Nilo, Lucioperca del Nilo



Fillets 🕬
300-500 gr
500-1000 gr
1000+ gr
Skinless

Standard packed in 6 kg IWP

Different sizes or special requirements are possible upon request.



Wild catch

Physical characteristics

Nile perch are recognized for their streamlined and elongated bodies, featuring silvery scales that transition to golden hues along their sides. These freshwater fish exhibit adaptability to various environments.

Nile perch is commonly harvested using methods such as hook and line, trammel nets, or trawling, with a strong emphasis on sustainability and responsible practices.

EUROPEAN FLOUNDER

PLATICHTYS FLESUS Bot, Flunder, Flet, Platija, Passera Pianuzza

Whole round (W)



Wild catch

		_
SIZE	50-100 gr	50-75 gr
S	100-200 gr	75-100 gr
	200-400 gr	100-130 gr
	400+ gr	
9	Whole fish (W)	White skin-on
SSII	Gutted (WG)	White skin-on, black skin-off
PROCESSING		Married
P.		Skinless
9	5 kg bulk carton (standard)	
AGII	10 kg bulk carton	
PACKAGING	5 x 1 kg bags	
9	10 x 1 kg bags	

Fillets

Different sizes or special requirements are possible upon request.

Physical characteristics

European flounder have oval-shaped bodies with variable coloration for camouflage. Their eyes are positioned on the side facing upward when settled on the ocean floor.

European flounder is harvested with methods like bottom trawling or beam trawling with a focus on responsibility and sustainability in its natural habitats.

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PLAICE

PLEURONECTES PLATESSA Schol, Scholle, Plie, Platija, Passera Pianuzza, La Platessa





50 | ANT SEA FOOD



5 kg bulk carton (standard) 10 kg bulk carton

5 x 1 kg bags 10 x 1 kg bags

Different sizes or special requirements are possible upon request.

Physical characteristics

Plaice (Pleuronectes platessa) has an oval shape and is a flatfish with a smooth, brown skin on the upper side, covered with orange-red spots. The underside is white. Plaice can grow up to 100 cm in length, but they are usually smaller, around 50 cm. They have a small mouth and eyes on the right side of the body.

Catching

Capture of plaice in the North Sea is predominantly executed through discerning methods such as beam trawling and otter trawling, reflecting a commitment to sustainable fisheries practices.





ALASKA PLAICE

PLEURONECTES QUADRITUBERCULATUS

Alaska schol, Glattbutt, Plie, Rodaballo, Rombo



Wild catch

Whole round (W)	Fillets 🔍
100-200 gr	50-90 gr - number 3
200-300 gr	90-130 gr - number 2
300-450 gr	130-180 gr - number 1
450+ gr	

9	Whole fish (W)	White skin-on
PROCESSIN	Gutted (WG)	White skin-on, black skin-off
	Panready	Married
	5 x 1 kg bags	Skinless

5 kg bulk carton (standard)
10 kg bulk carton
5 x 1 kg bags
10 x 1 kg bags

Different sizes or special requirements are possible upon request.

Physical characteristics

Alaska plaice has a captivating flat, diamond-shaped physique with light to dark brown tones on its upper side. These flatfish exhibit a sleek and streamlined appearance, perfectly tailored for their captivating ocean floor escapades.

atching

Alaska plaice is commonly caught using bottom trawling methods with efforts made to promote responsible and sustainable fishing practices.







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PACIFIC REDFISH

SEBASTES ALUTUS

Pacifische roodbaars, Pazifischer Rotbarsch, Sébaste du Pacifique, Bacalao de profundidad, Scorpaena del Pacifico



Fillets

120-140 gr 140-160 gr 160-180 gr 180-200 gr

Skin-on Skin-on, treated

Skinless Skinless, treated

5 kg bulk carton (standard) 10 kg bulk carton 5 x 1 kg bags 10 x 1 kg bags

Different sizes or special requirements are possible upon request.



Physical characteristics

Atlantic Redfish is marked by its red to orange hue and a sturdy body with spiny fins. Its large eyes are suitable for life in the deep sea for decades.

Atlantic Redfish are caught using bottom trawls, longlines, and gillnets, targeting their deep-sea habitats. Fishing regulations like catch limits and gear restrictions help ensure sustainable harvesting of this species.

GREENLAND HALIBUT

REINHARDTIUS HIPPOGLOSSOIDES

Groenlandse heilbot, Grönland-Heilbutt, Flétan noir, Fletán negro, Halibut verde



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Fillets

200-400 gr 400-800 gr 1000-1500 gr

Skin-on PBI Skinless

5 kg bulk carton (standard) 10 kg bulk carton

10 x 1 kg bags 5 x 1 kg bags

Different sizes or special requirements are possible upon request.



The hues of the Greenland range from dark brown to olive. A visually striking presence in the depths of the North Atlantic's deep-sea realms.

Greenland halibut is caught with a dynamic blend of techniques that harmonize with the environment, like longlining, trawling, and gillnetting.





HADDOCK

MELANOGRAMMUS AEGLEFINUS Schelvis, Schellfisch, Églefin, Eglefino



	Fillets	Loins W	Portions
SIZE	3-5 oz	80-100 gr	80-100 gr
S	5-8 oz	100-120 gr	100-120 gr
	8-16 oz	120-140 gr	120-140 gr
	16-32 oz	140-160 gr	140-160 gr
	32+ oz	160-180 gr	160-180 gr
		180-200 gr	180-200 gr
PROCESSING	Landfrozen	Skinless & boneless	Skinless & boneless
	Seafrozen		
PROCE			
GING	3 x 15 lbs (standard)		
5	5 kg bulk carton		

Different sizes or special requirements are possible upon request.

10 kg bulk carton 5 x 1 kg bags 10 x 1 kg bags

Vacuum packed with rider card





Wild catch

Physical characteristics

Haddock presents an elongated physique with a discernible dark lateral line along its side. Its coloration varies from dark olive or brown on the dorsal side to a silverywhite ventral side. characterized by a slightly pointed snout, a well-defined jaw, and a forked tail, these anatomical features exemplify the species' adaptability.

Haddock, sought after in the fishing industry, is harvested through a variety of methods such as longlining, handlining, and trawling. The emphasis lies on sustainability and adherence to stringent regulations, with fisheries management prioritizing practices that safeguard the long-term vitality of haddock populations and the overall well-being of marine ecosystems.

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ATLANTIC REDFISH

SEBASTES MARINUS/MENTELLA

Rode zeebrasem, Rotbarsch, Sébaste, Bacalao de profundidad, Scorfano rosso

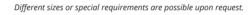


Fillets

120-140 gr 140-160 gr 160-180 gr 180-200 gr

Skin-on Skinless

5 kg bulk carton (standard) 10 kg bulk carton 5 x 1 kg bags 10 x 1 kg bags





The Atlantic redfish has a fusiform body shape with a vibrant reddish hue and silvery sides. Notable features: a well-defined lateral line, large eyes, and a terminal mouth.

Catching

The Atlantic redfish is procured through methodologies such as longlining, trawling, or gillnetting, with a steadfast dedication to sustainable practices aimed at mitigating environmental impact.



SANDER LUCIOPERCA

Snoekbaars, Zander, Sandre, Lucioperca, Lucioperca



Fillets

40-70 gr 70-120 gr 120-170 gr 170-230 gr 230-300 gr 300-500 gr 500-800 gr 800+ gr

Skin-on PBI

5 kg bulk carton (standard)
10 kg bulk carton
5 x 1 kg bags
10 x 1 kg bags

Different sizes or special requirements are possible upon request.

Physical characteristics

Pikeperch features prominent spines on its dorsal and anal fins. Its coloration varies, from a greenish to yellowish hue on the back with dark markings along its sides.

Catching

Capture of pikeperch is executed through angling methodologies with artificial lures as soft plastics and jigs, in addition to trolling, jigging, ice fishing and float fishing.







MACKEREL

SCOMBER SCOMBRUS

Makreel, Makrele, Maquereau, Caballa, Sgombro



Fillets

80-120 gr 120-160 gr

Pinbone in (PBI) Pinbone out (PBO)

5 kg bulk carton (standard) 10 kg bulk carton 5 x 1 kg bags 10 x 1 kg bags

Different sizes or special requirements are possible upon request.



Physical characteristics

Mackerel has a streamlined and fusiform body, marked by iridescent blue-green dorsals and silvery sides. Its distinct physical traits contribute to its agility and efficiency in swift, open-water environments.

Catching

The harvesting of mackerel is commonly accomplished through purse seine nets, trolling lines, or drift nets, emphasizing a combination of efficiency and selectivity.

SMELT

ATHERINA BOYERI

Spiering, Stint, Smelt, Éperlan, Eperlano, Spart



Wild catch

Whole round (W)



4-7 cm 5-8 cm

Whole fish

10 kg bulk carton (standard) 5 kg bulk carton

5 x 1 kg bags

10 x 1 kg bags

Physical characteristics

The smelt is nature's sleek marvel, boasting a slender, translucent body. They form captivating schools, creating a living spectacle in coastal ecosystems.

The catching of smelt typically involves seine nets or small-meshed trawl nets in coastal and estuarine areas.

Different sizes or special requirements are possible upon request.





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COMMON DAB

LIMANDA LIMANDA

Schar, Kliesche, Limande, Gallo, Sogliola



Whole round (W)	Fillets
50-100 gr	50-75 gr
100-200 gr	75-100 gr
200-400 gr	
Whole fish (W)	White skin-on
Gutted (WG)	White skin-on, black skin-off
	Married
	Skinless

5 kg bulk carton (standard) 10 kg bulk carton 5 x 1 kg bags 10 x 1 kg bags

Different sizes or special requirements are possible upon request.



Wild catch

Physical characteristics

Common dab are characterized by their flattened, oval-shaped bodies, featuring a light brown to olive-green coloration on the upper side, often with conspicuous dark spots and a white underside. Their eyes are positioned on the right side of the head.

Catching

Common dab is responsibly and sustainably caught in its native habitats, ensuring the conservation of marine ecosystems and the supply of high-quality seafood.

BRILL

SEPIA OFFICINALIS Tarbot, Glattbutt, Barbue, Rombo Chiodato, Rombo

Whole round (W)



	· · · · · · · ·	
SIZE	300-500 gr	100-200 gr
	500-1000 gr	200-400 gr
	1000-2000 gr	400-600 gr
PROCESSING	Whole fish (W)	White skin-on
	Gutted (WG)	White skin-on, black skin-off
		Skinless
PR		
PACKAGING	5 kg bulk carton (standard)	
	10 kg bulk carton	
	5 x 1 kg bags	
	10 x 1 kg bags	

Fillets

Different sizes or special requirements are possible upon request.



Wild catch

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Physical characteristics

Brill has a diamond-shaped body and a flattened profile, both eyes situated on the right. The smooth skin texture may exhibit various patterns.

The responsible and sustainable harvesting of brill in its native habitats safeguards marine ecosystems and ensures a consistent supply of top-quality seafood.

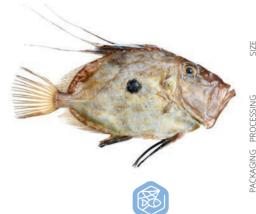




JOHN DORY

ZEUS FABER

Zonnevis, Petermännchen, Saint-Pierre, Pez de San Pedro, Pesce San Pietro, Peter's vis, Königsfisch, St. Peter's Fish, Saint-Pierre, San Pedro



Fillets

100-150 gr 150-200 gr

200-300 gr Skin-on

Pinbone out (PBO)

5 kg bulk carton (standard) 10 kg bulk carton

5 x 1 kg bags

10 x 1 kg bags

Different sizes or special requirements are possible upon request



Physical characteristics

John Dory features a distinctive flattened and oval-shaped body, showcasing an enchanting color palette ranging from light brown to olive-green on the upper side. Its eyes are situated on the right side of the head, contributing to the unique and recognizable traits that define this species.

Catching

John Dory is typically caught using methods such as hook and line, trammel nets, or trawling, with a focus on sustainability and responsible practices to minimize environmental impact and ensure the long-term health of marine ecosystems

RED GURNARD

Wild catch

CHELIDONICHTHYS LUCERNA

Rode poon, Rotbarbe, Rascasse, Cabracho, Gallinella, Rode Knorhaan, Roter Knurrhahn, Grondin Rouge, Gallinella Rossa, Rosso Trigone



Fillets 🕬

0-200 gr 200-400 gr 400-600 gr 600-1000 gr 1000+ gr

120-200 gr 200-300 gr

50-100 gr

Whole round (W)

Skin-on Skinless

5 kg bulk carton (standard) 10 kg bulk carton

5 x 1 kg bags 10 x 1 kg bags

Different sizes or special requirements are possible upon request.

Physical characteristics

The red gurnard has striking physical characteristics, featuring a flattened and elongated body with a large pectoral fan-like fin and an array of vibrant colors.

Catching

Red gurnard is typically caught using flyshoot which preserves the quality of the fish.





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BASA

PANGASIUS HYPOPHTHALMUS

Pangasius, Panga, River Cobbler, Vietnamese Catfish



Whole round (W) Fillets On request

120-170 gr 170-230 gr 230-280 gr

5 kg bulk carton (standard) 10 kg bulk carton 5 x 1 kg bags 10 x 1 kg bags

Skinless & boneless

Different sizes or special requirements are possible upon request.









Standard certified by Global Gap Can be supplied with ASC certification Aquaculture

Physical characteristics

Pangasius, also known as freshwater catfish, typically exhibit a streamlined body with a slightly flattened head and a dorsal fin that spans the length of their body. They have smooth skin without scales with a mottled gray-brown color. Pangasius are characterized by their long, whisker-like barbels around their mouth.

Pangasius farming typically involves cultivating in large ponds or cages in rivers in countries such as Vietnam and Thailand. Farmers often feed them a combination of plant-based and protein-rich feeds while closely monitoring water quality to ensure optimal growth and health. Pangasius farming involves minimizing environmental impacts and promoting long-term viability.





TILAPIA

OREOCHROMIS NILOTICUS

Nijltilapia, Nile Tilapia, Tilapia du Nil, Tilapia del Nilo, Tilapia del Nilo



Fillets

Whole round (W)

On request

70-140 gr 140-200 gr

Skinless & boneless

5 kg bulk carton (standard) 10 kg bulk carton

5 x 1 kg bags

10 x 1 kg bags

Different sizes or special requirements are possible upon request.









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Standard certified by Global Gap Can be supplied with ASC certification Aquaculture

Physical characteristics

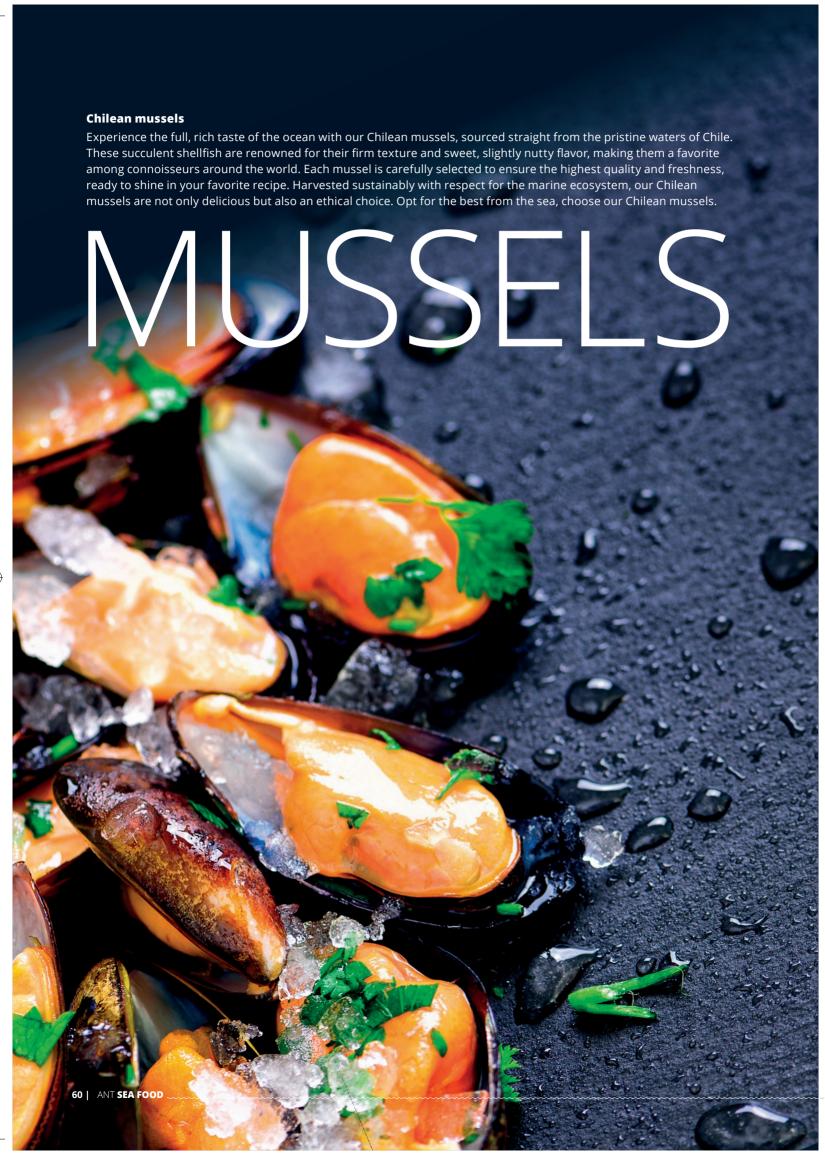
Tilapia possess a compressed, deep-bodied shape with distinctive dorsal fin spines, distinguishing them within the Cichlidae family. Their coloration varies widely depending on species and habitat, often ranging from muted earth tones to vibrant hues of blue, green, or red.

Tilapia farming frequently integrates sustainable methodologies, exemplified by the adoption of integrated aquaculture systems. Within such frameworks, tilapia are cultivated alongside compatible organisms such as shrimp or vegetables, fostering synergistic relationships that contribute to ecological equilibrium and bolstering the efficacy of production processes.











CHILEAN MUSSELS

MYTILUS CHILENSIS





Aquaculture

Whole shell (W)

Cooked mussel meat 500/800 pcs/kg 80/100 pcs/kg

60/80 pcs/kg 300/500 pcs/kg 40/60 pcs/kg 200/300 pcs/kg 100/200 pcs/kg 100/120 pcs/kg

5 kg bulk carton 10 kg bulk carton (standard) 5 x 1 kg bags 10 x 1 kg bags

Different sizes or special requirements are possible upon request.

Physical characteristics

Chilean mussels are characterized by their blue-black, oblong shells with a length of 5-7 cm, and plump, orange-pink to creamy-white meat with a distinct, savory flavor.

Farming

Chilean mussels are primarily cultivated through raft cultivation in nutrient-rich coastal waters, with major production centers in Chile, employing an efficient farming process that spans from seed hatching to harvest, and incorporating sustainable practices to minimize environmental impact.

Sustainability

Chilean mussels exhibit environmentally friendly characteristics, thriving in nutrientrich coastal waters and requiring minimal intervention in terms of feed and energy inputs. The cultivation of Chilean mussels aligns with sustainable aquaculture practices, benefiting from the natural conditions of their habitat and minimizing the need for extensive resource usage or long-distance transportation.





ATLANTIC SQUID

LOLIGO VULGARIS Atlantic squid, Tintenfische, Calamaro, Calmar



Whole round (W)

100-300 gr 300-500 gr 500-1000 gr 1000-1500 gr 6000-7000 gr

5 kg 10 kg

Different sizes or special requirements are possible upon request.

Physical characteristics

Atlantic squid typically grow 15-25 cm in mantle length, with males larger and growing faster. The color varies from grayish-clear to reddish, determined by chromatophore expansion. The male mantle features small chromatophores.

Catching

Atlantic Cuttlefish is responsibly and sustainably caught in the English Channel, guaranteeing the preservation of marine ecosystems and the delivery of high-quality

ATLANTIC CUTTLEFISH

SEPIA OFFICINALIS Cuttlefish, Tintenfisch, Seppia, Seiche



Whole round (W)

100-300 gr 300-500 gr 500-1000 gr 1000-1500 gr 1500-2000 gr

5 kg

10 kg

Different sizes or special requirements are possible upon request.

Physical characteristics

Atlantic Cuttlefish typically reaches a maximum mantle length of 45 to 60 cm. Their mantle, above the eyes, houses essential organs, and they are characterized by distinctive white lines branching from the base of their flared third arms.

Atlantic Cuttlefish is responsibly and sustainably caught in the English Channel, guaranteeing the preservation of marine ecosystems and the delivery of high-quality



Wild catch

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OCTOPUS

OCTOPUS VULGARIS

Octopus, Krake, Poulpe, Pulpo, Polpo



Wild catch

Whole round (W)

100-300 gr 300-500 gr 500-1000 gr 1000-1500 gr 6000-7000 gr

> 5 kg 10 kg

Different sizes or special requirements are possible upon request

Different sizes or special requirements are possible upon request.

Physical characteristics

The common octopus, *Octopus vulgaris*, usually has a mantle length of 25-30 cm, with an overall length including arms up to 1 meter. The body is highly adaptable in shape and color, thanks to specialized skin cells known as chromatophores, allowing it to blend seamlessly with its surroundings. These creatures can range in color from brown to green, gray, and even blue, depending on their environment and mood.

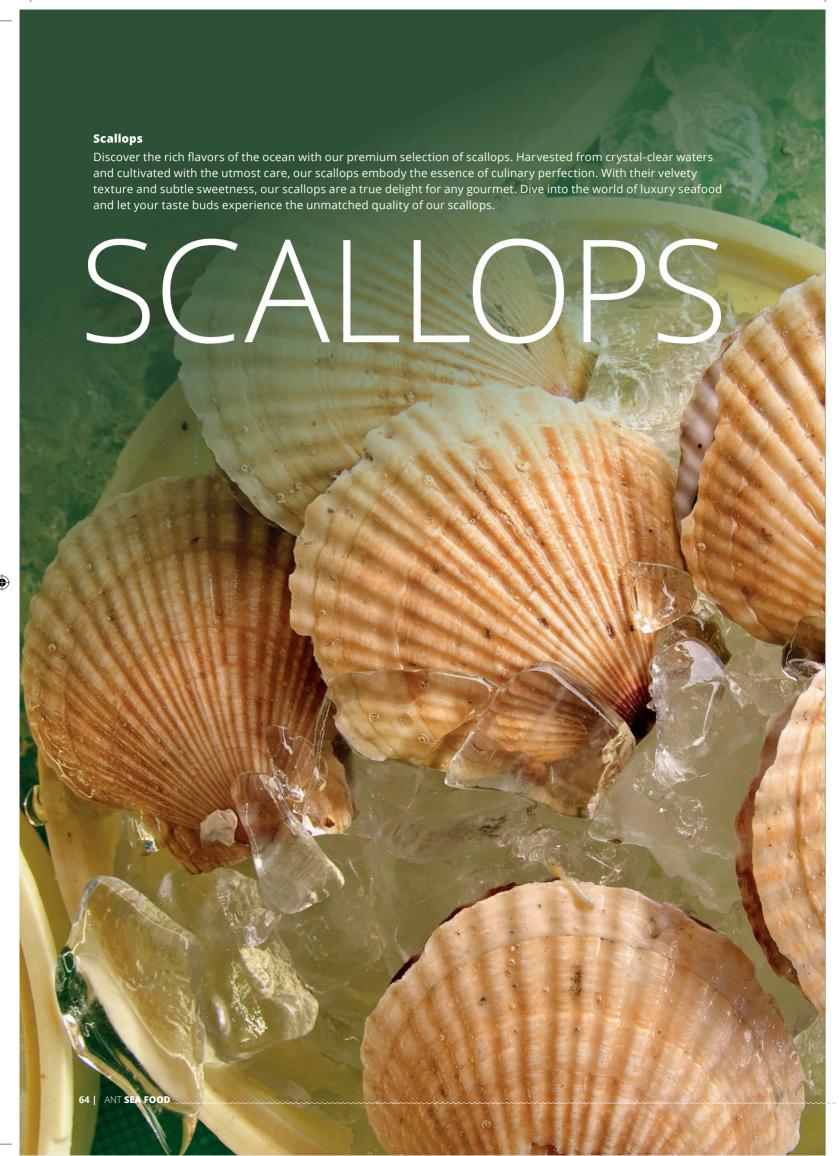
Catching

Octopus vulgaris is harvested with consideration for environmental sustainability, often using traditional methods that minimize bycatch and habitat disruption. These practices ensure the long-term viability of octopus populations and the health of the marine ecosystems in which they reside.











SCALLOPS

PLACTOPECTEN MAGELLANICUS (CAN) | MIZUHOPECTEN YESSOENSIS (JAP)

Sint-jakobsschelpen, Capesante Coquilles, Jakobsmuscheln, Vieiras



U/10 p.lb 10/20 p.lb 20/40 p.lb

IQF, roe-off

10 x 1 kg bags 10 x 1 kg bucket

Different sizes or special requirements are possible upon request.



Physical characteristics

Scallops are known for their distinctive fan-shaped shells adorned with radiating ridges. Inside, the fleshy part, known as the scallop, possesses a delicate, sweet flavor highly prized in the culinary world.

Farming

Scallop farming takes place in controlled aquatic environments where optimal growth conditions are maintained. This includes monitoring water quality, nutrition, and density to produce healthy and fully grown shellfish.

Breeding

In scallop breeding, careful selection is made for genetic traits to enhance the quality and health of the shellfish. This often involves choosing the strongest and most resilient individuals for reproduction.

Sustainability

Sustainability is key in scallop cultivation, aiming for methods that minimally impact the environment. Efforts include preventing overfishing and preserving natural habitats to ensure future scallop populations.





MSC Wild catch

Plactopecten magellanicus caught in FAO 21

Mizuhopecten yessoensis caught in FAO 61



+31 527 68 73 28 | **65**



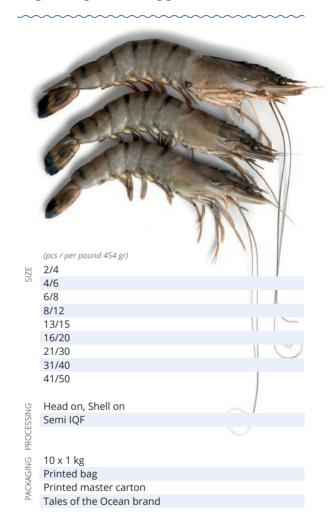


66 | ANT SEA FOOD

BLACK TIGER HOSO

PENAEUS MONODON

Gamba, Scampi, Großgarnele, Crevette tigrée, Langostino tigre, Gambero gigante









Can be supplied with Global Gap or ASC certificate Aquaculture

Farming

Black Tiger is mostly farmed extensively: feeding and growth of the shrimp is 100% reliant on nature. Also the density of shrimp per volume is lower compared to (semi-) intensive farming.

Origin

Bangladesh, Vietnam, India





BLACK TIGER HLSO EP BLACK TIGER PD

PENAEUS MONODON

Gamba, Scampi, Großgarnele, Crevette tigrée, Langostino tigre, Gambero gigante

(pcs / per pound 454 gr)

	V F F
SIZE	2/4
	4/6
	6/8
	8/12
	13/15
	16/20
	21/25
	26/30
	31/40
	41/50
	41/60
	61/70
	71/90

Headless, shell on, easy peel

10 x 1 kg Printed bag Printed master carton Tales of the Ocean brand







Can be supplied with Global Gap or ASC certificate Aquaculture

Farming

Black Tiger is mostly farmed extensively: feeding and growth of the shrimp is 100% reliant on nature. Also the density of shrimp per volume is lower compared to (semi-) intensive farming.

Origin

Bangladesh, Vietnam, India

PENAEUS MONODON

Gamba, Scampi, Großgarnele, Crevette tigrée, Langostino tigre, Gambero gigante



(pcs / per pound 454 gr)

	(h) h) h
SIZE	2/4
	4/6
	6/8
	8/12
	13/15
	16/20
	21/25
	26/30
	31/40
	41/50
	41/60
	61/70
	71/90

Peeled & deveined **PROCESSING**

10 x 1 kg Printed bag

Printed master carton Tales of the Ocean brand







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Can be supplied with Global Gap or ASC certificate Aquaculture

Farming

Black Tiger is mostly farmed extensively: feeding and growth of the shrimp is 100% reliant on nature. Also the density of shrimp per volume is lower compared to (semi-) intensive farming.

Origin

Bangladesh, Vietnam, India









CAT TIGER CPUD

METAPENAEUS MONOCEROS

Indische garnaal, Kleine Garnele, Crevette impériale, Gamba blanca, Gambero bianco

(pcs / per pound 454 gr)

80-120 100-200 200-300

Peeld, undeveined, cooked IQF

10 x 1 kg
Printed bag
Printed master carton
Tales of the Ocean brand

VANNAMEI SKEWER

LITOPENAEUS VANNAMEI

Garnalen spies, Garnelen Spieß, Brochette de crevettes, Brocheta de langostinos Vannamei, Spiedino di gamberi



10/13 pcs / per skewer

PND (Peeled and Deveined) Vannamei shrimp

10 skewers per box 10 x 1 kg boxes

Different sizes or special requirements are possible upon request.





Can be supplied with Global Gap or ASC certificate Aquaculture

Origin

Bangladesh







Supplied with Global Gap Can be supplied with ASC certificate Aquaculture

Farming

Vannamei is farmed (semi-) intensively, which means the shrimps are fed to promote growth. Also, the density of shrimp is higher compared to extensive farming.

Origin

Vietnam, India, Sri Lanka, Equador



VANNAMEI HOSO

LITOPENAEUS VANNAMEI

Witte garnaal, Weißer Garnelen, Crevette blanche, Gamba blanca, Gambero bianco

VANNAMEI CPTO

LITOPENAEUS VANNAMEI

Witte garnaal, Weißer Garnelen, Crevette blanche, Gamba blanca, Gambero bianco





	4 1 1	0,
SIZE	2/4	
	4/6	
	6/8	
	8/12	
	13/15	
	16/20	
	21/30	
	31/40	
	41/50	

Head on, shell on Semi IQF

10 x 1 kg
Printed bag

Printed master carton Tales of the Ocean brand



(pcs / per pound 454 gr)

	4 1 1	0 /	
SIZE	2/4		
	4/6		
	6/8		
	8/12		
	13/15		
	16/20		
	21/30		
	31/40		
	41/50		

Cooked, peeled, tail on IQF

10 x 1 kg
Printed bag
Printed master carton
Tales of the Ocean brand







Can be supplied with Global Gap or ASC certificate Aquaculture

Farming

Vannamei is farmed (semi-) intensively, which means the shrimps are fed to promote growth. The density of shrimp is higher compared to extensive farming.

Origin

Vietnam, India, Sri Lanka, Equador







Can be supplied with Global Gap or ASC certificate Aquaculture

Farming

Vannamei is farmed (semi-) intensively, which means the shrimps are fed to promote growth. The density of shrimp is higher compared to extensive farming.

Origin

Vietnam, India, Sri Lanka, Equador



VANNAMEI HLSO EP

LITOPENAEUS VANNAMEI

Witte garnaal, Weißer Garnelen, Crevette blanche, Gamba blanca, Gambero bianco



(pcs / per pound 454 gr)

		0 -
SIZE	2/4	
	4/6	
	6/8	
	8/12	
	13/15	
	16/20	
	21/25	
	26/30	
	31/40	
	41/50	
	41/60	
	61/70	
	71/90	

Headless, shell on, easy peel

IQF

10 x 1 kg Printed bag Printed master carton Tales of the Ocean brand







Can be supplied with Global Gap or ASC certificate Aquaculture

Farming

Vannamei is farmed (semi-) intensively, which means the shrimps are fed to promote growth. The density of shrimp is higher compared to extensive farming.

Origin

Vietnam, India, Sri Lanka, Equador

VANNAMEI PD

LITOPENAEUS VANNAMEI

Witte garnaal, Weißer Garnelen, Crevette blanche, Gamba blanca, Gambero bianco



(pcs / per pound 454 gr)

	(h h h 8-)
SIZE	2/4
	4/6
	6/8
	8/12
	13/15
	16/20
	21/25
	26/30
	31/40
	41/50
	41/60
	61/70
	71/90

Peeled & deveined **PROCESSING**

IQF

10 x 1 kg Printed bag Printed master carton Tales of the Ocean brand







Can be supplied with Global Gap or ASC certificate Aquaculture

Farming

Vannamei is farmed (semi-) intensively, which means the shrimps are fed to promote growth. The density of shrimp is higher compared to extensive farming.

Vietnam, India, Sri Lanka, Equador



VANNAMEI BUTTERFLY VANNAMEI EBI FRY

LITOPENAEUS VANNAMEI

LITOPENAEUS VANNAMEI



15-17 gram

40% shrimp, 60% breading

10 x 1 kg Printed bag

Printed master carton Tales of the Ocean brand



2L - 25 gram 3L - 30 gram

40% shrimp, 60% breading

10 x 1 kg Printed box Printed master carton Tales of the Ocean brand



Aquaculture

Farming

Vannamei is farmed (semi-) intensively, which means the shrimps are fed to promote growth. Also the density of shrimp per volume is higher compared to extensive farming.

Origin

72 | ANT SEA FOOD

Vietnam



Aquaculture

Farming

Vannamei is farmed (semi-) intensively, which means the shrimps are fed to promote growth. Also the density of shrimp per volume is higher compared to extensive farming.

Origin

Vietnam





VANNAMEI TORPEDO

LITOPENAEUS VANNAMEI

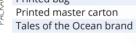


15-17 gram

40% shrimp, 60% breading

KOCESS

9 10 x 1 kg
Printed bag
Printed master carton





Aquaculture

Farming

Vannamei is farmed (semi-) intensively, which means the shrimps are fed to promote growth. Also the density of shrimp per volume is higher compared to extensive farming.

Origin

Vietnam





COATING

Coating & breading options

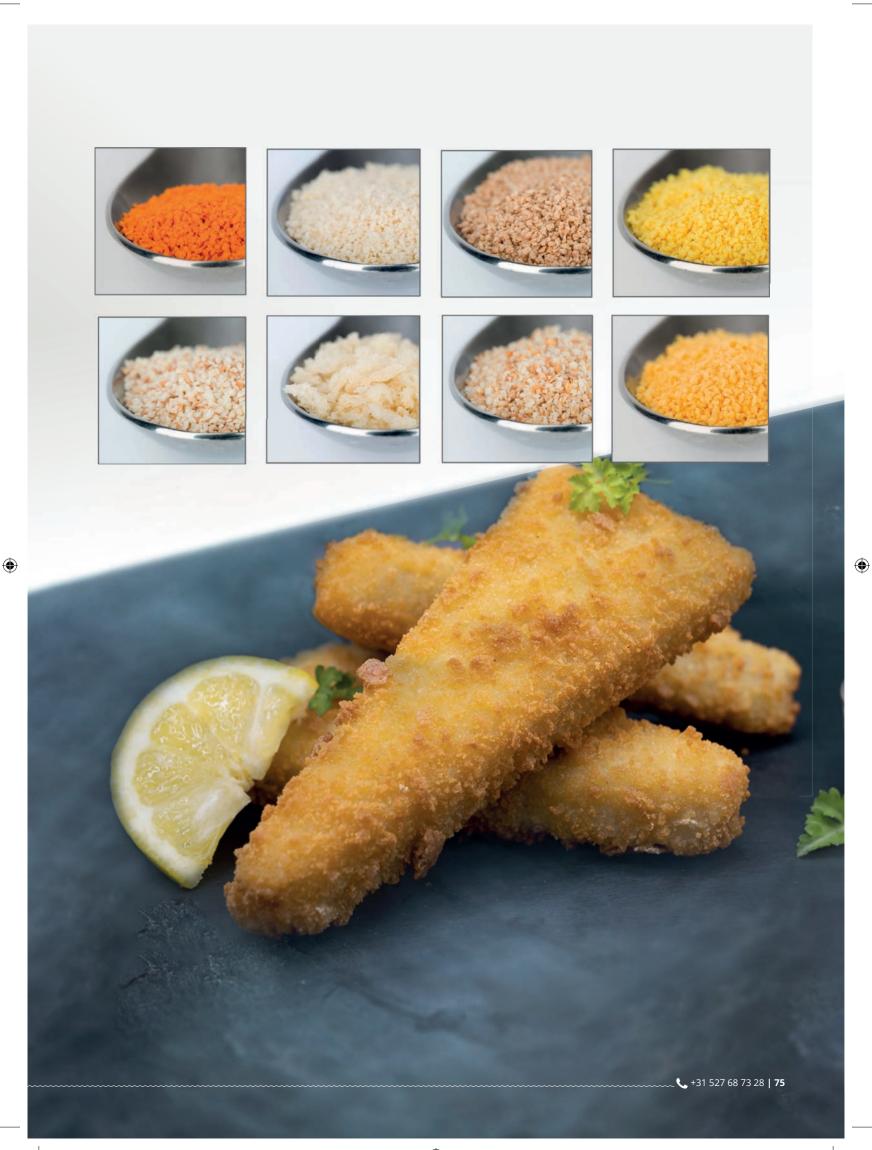
At AnT Seafood, we offer a range of coating and breading options. Our capabilities range from classic breadcrumbs to innovative coatings that meet specific customer demands. Additionally, we provide the service of pre-baking fish, ensuring it's ready for quick and easy preparation. We are open to customizing our recipes to your specific requirements to deliver a product that perfectly meets your needs.

BASIC COATING RANGES

Mugnaia
Croquette breading
Meunière
Panko style
White breading
Yellow breading
Whole grain breadin









COMMON DAB

LIMANDA LIMANDA



	Fillets	Married fillets
SIZE	120-140 gr	120-140 gr
	140-160 gr	140-160 gr
	160-180 gr	160-180 gr
	180-200 gr	180-200 gr
	200-220 gr	200-220 gr
	160-180 gr	160-180 gr
	180-200 gr	180-200 gr
ROCESSING	Breaded	White skin-on
	Breaded & pre-fried	White skin-on, black skin-off
		Skinless



5 kg bulk carton (standard)
10 kg bulk carton
5 x 1 kg bags
10 x 1 kg bags









EUROPEAN FLOUNDER

PLATICHTYS FLESUS



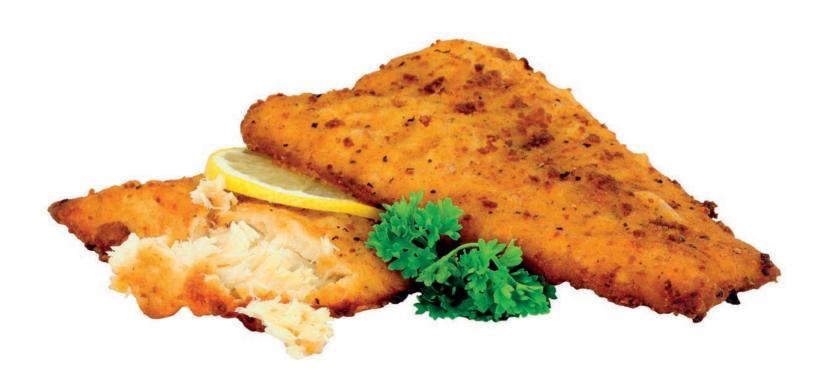
Wild catch	

	Fillets 🕬	Married fillets
SIZE	40-70 gr	120-140 gr
	70-100 gr	140-160 gr
	100-130 gr	160-180 gr
	130+ gr	180-200 gr
		200-220 gr
KOCESSING	Breaded	White skin-on
	Breaded & pre-fried	White skin-on, black skin-off
		Skinless

5 kg bulk carton (standard)
10 kg bulk carton
5 x 1 kg bags
10 x 1 kg bags









ROCK SOLE

LEPIDOPSETTA BILINEATA





	Fillets 🕬	Married fillets
SIZE	120-140 gr	120-140 gr
	140-160 gr	140-160 gr
	160-180 gr	160-180 gr
	180-200 gr	180-200 gr
	200-220 gr	200-220 gr
	160-180 gr	160-180 gr
	180-200 gr	180-200 gr
PROCESSING	Breaded	White skin-on
	Breaded & pre-fried	White skin-on, black skin-off
PROCE		Skinless

5 kg bulk carton (standard)
10 kg bulk carton
5 x 1 kg bags
10 x 1 kg bags









YELLOWFIN SOLE

LIMANDA ASPERA



Fillets	Married fillets
40-70 gr	120-140 gr
70-100 gr	140-160 gr
100-130 gr	160-180 gr
130+ gr	180-200 gr
	200-220 gr

White skin-on

Skinless

White skin-on, black skin-off



Breaded

5 kg bulk carton (standard) 10 kg bulk carton 5 x 1 kg bags 10 x 1 kg bags

Breaded & pre-fried











ATLANTIC COD

GADUS MORHUA



Wild catch

Fillet moulds



140-170 170-200 200-230

Breaded Skinless & boneless

5 kg bulk carton (standard) 10 kg bulk carton 5 x 1 kg bags 10 x 1 kg bags









ALASKA POLLOCK

GADUS CHALCOGRAMMUS



Fillet moulds

Fish fingers Burgers Fillets Calibrated weights

> Breaded Breaded & prefried

5 kg bulk carton (standard) Retail packaging 10 kg bulk carton 10 x 1 kg bags 5 x 1 kg bags









ALASKA PLAICE

PLEURONECTES QUADRITUBERCULATUS





82 | ANT SEA FOOD \sim

	Fillets	Married fillets
SIZE	40-70 gr	120-140 gr
S	70-100 gr	140-160 gr
	100-130 gr	160-180 gr
	130+ gr	180-200 gr
		200-220 gr
PROCESSING	Breaded	White skin-on
	Breaded & pre-fried	White skin-on, black skin-off
		Skinless

5 kg bulk carton (standard)
10 kg bulk carton
5 x 1 kg bags
10 x 1 kg bags









PACIFIC PLAICE

LEPIDOPSETTA BILINEATA



	Fillets	Married fillets
SIZE	40-70 gr	120-140 gr
	70-100 gr	140-160 gr
	100-130 gr	160-180 gr
	130+ gr	180-200 gr
		200-220 gr
ROCESSING	Breaded	White skin-on
	Breaded & pre-fried	White skin-on, black skin-off
		Skinless

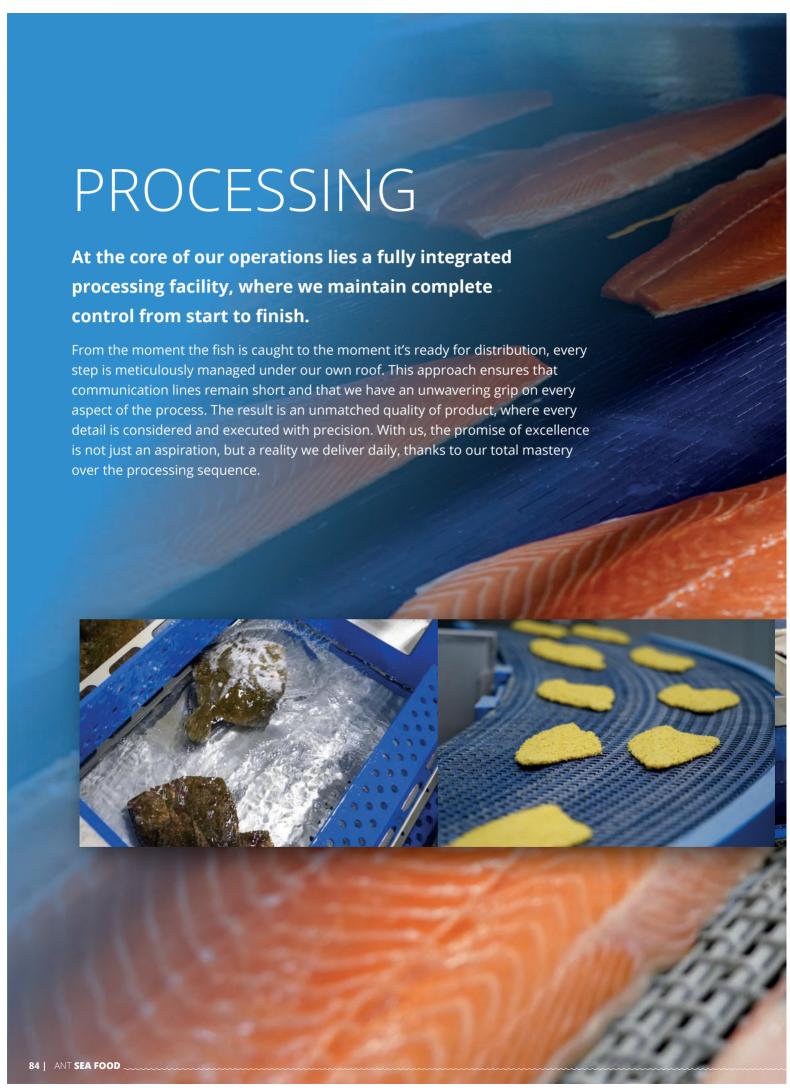
5 kg bulk carton (standard)
Retail packaging
10 kg bulk carton
10 x 1 kg bags
5 x 1 kg bags







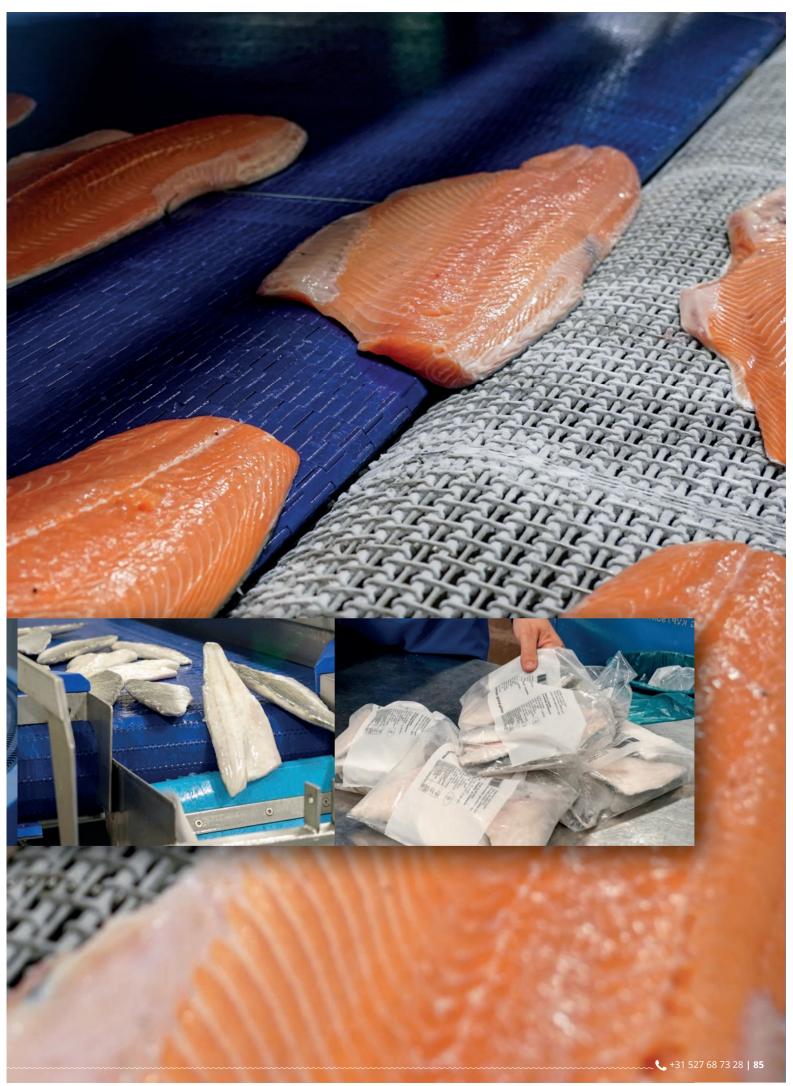














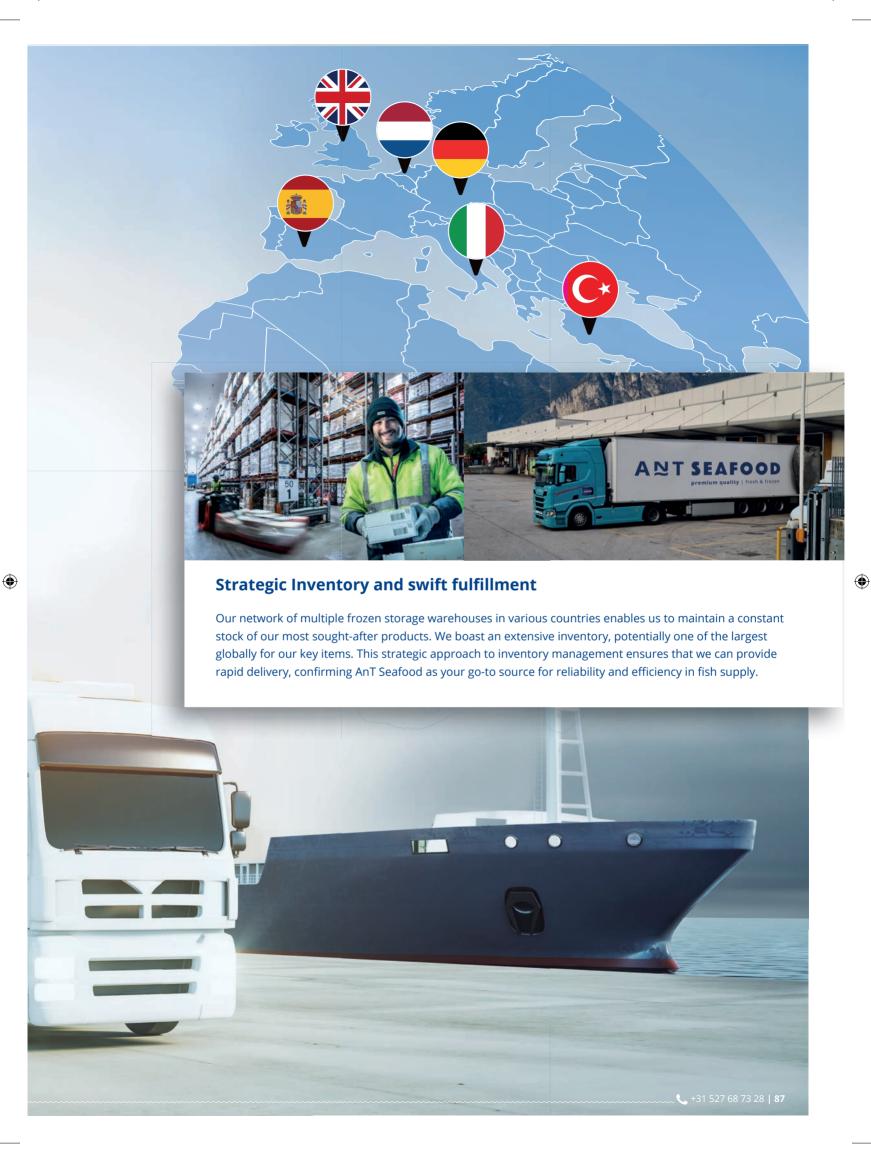














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