



Please feel free to ask more about our high quality rainbow trout products.

**Lohikunta**

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**SALMON TROUT À LA LOHIKUNTA**



## **Finnish rainbow trout is ecologically and responsibly farmed, healthy and safe food**

Lohikunta is a co-operative marketing organisation membered by fish farmers and farming companies covering entire Finland. We have operated since 1975. We have our own production and office facilities located nearby the harbor of Turku.

In Finland fish farming differs from other parts of northern Europe especially because of the strict environmental legislation. It means that rainbow trout (salmon trout) is ecologically and responsibly farmed. Therefore, WWF has accepted Finnish farmed rainbow trout (*oncorhynchus mykiss*) to the green list of recommended fish.

The clean and cool water of the Northern Baltic Sea is a perfect surrounding for breeding rainbow trout. The appetizing colour and flavor along with freshness and rapid processing guarantees the high quality of Finnish rainbow trout.



## **whole gutted fish**

fresh or frozen  
head on or head off  
sizes 1 – 2 kg and 2 – 3 kg



## **fillet**

fresh or frozen  
trim A, B, C, D or E  
sizes 600 – 1200 g

Whole fish and fillet can be packed and/or frozen according to client's wishes (individual glazing and freezing, individual packing in polybags, vacuuming etc.)



## **portions**

cuts or cubes  
fresh or frozen  
package size 6 kg

## **roe**

salted caviar  
fresh or frozen  
package sizes 500 g and 1 kg



Roe is our passion. Big sized grains and red-orange colour makes rainbow trout roe a highly appreciated delicacy worldwide. We dedicate to very high quality and we want to be sure our caviar meets with highest demands from our clients. High quality raw material together with best possible manufacturing process and continuous quality control gives us a pleasure to be proud of our caviar.