



FISH ROE

- ✓ Sourcing
- ✓ Traceability
- ✓ Reliable



PREMIUM SALMON ROE PRODUCTS

Our selection of Salmon Roe is meticulously sourced from wild salmon caught sustainably, ensuring that the highest standards of ecological integrity are maintained. The result is a nutritionally rich, high-quality product. The consistency, size of the individual eggs, and taste can be influenced by many factors, including the location of its catch and the maturity of its roe. These aspects are subject to the natural seasonal patterns that govern the life cycle of the fish. Whether "ready to eat" to garnish a sushi product or another premium dish or to pasteurize and pack in jars, we have the right product.

FISHING SEASONS



CATCHING ZONES



USA



Canada

During the salmon run, the abundance of salmon roe increases significantly as female salmon release their eggs. This period provides a prime opportunity to harvest salmon roe, as the eggs are freshest and plentiful.



TYPES



Chinnok
(King)
Salmon



Chum
Salmon



Pink
(humpback)



Coho
Salmon



Red
(sockeye)
Salmon



Trout



PRODUCT OVERVIEW

SALMON CAVIAR



Salmon Caviar

Chinook/King

Oncorhynchus tshawytscha

Color Type:

Red to Orange

Egg Size: Up to 1 cm

Shelf Life: 24 months

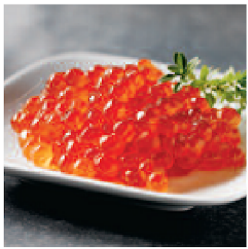
We supply following sizes/packaging:

12 x 1kg

24 x 0,5kg

Country of origin: USA/Canada

Catching zone: Robertson Creek-
Conuma Creek



Salmon Caviar

Keta/Chum

Oncorhynchus keta

Color Type:

Light Orange/golden

Egg Size: Up to 7.5mm

Shelf Life: 24 months

We supply following sizes/packaging:

12 x 1kg

24 x 0,5kg

Country of origin: USA/Canada

Catching zone: Quinsam River BC



Salmon Caviar

Pink

Oncorhynchus gorbuscha

Color Type:

Light Bright Orange

Egg Size: Up to 6mm

Shelf Life: 24 months

We supply following sizes/packaging:

12 x 1kg

24 x 0,5kg

Country of origin: USA/Canada

Catching zone: Fraser River BC



Salmon Caviar

Coho/Kizhuch

Oncorhynchus kisutch

Color Type:

Red to orange

Egg Size: Up to 7mm

Shelf Life: 24 months

We supply following sizes/packaging:

12 x 1kg

24 x 0,5kg

Country of origin: USA/Canada

Catching zone: Robertson Creek-
Puntledge River

PRODUCT OVERVIEW

SALMON CAVIAR



Salmon Shoyu Ikura

Marinated with soy sauce

Our premium Ikura is marinated in a special soy sauce that enhances its rich texture, resulting in an exquisite taste that's sure to impress.

We supply following sizes/packaging:

12 x 1kg

24 x 0,5kg

Country of origin: USA/Canada

Catching zone: Quinsam River BC

Shelf life: 24 months



PREMIUM TROUT ROE PRODUCTS

Our selection of Trout Roe is meticulously sourced from wild Trout that are caught sustainably, ensuring that the highest standards of ecological integrity are maintained. The result is a nutritionally rich, high-quality product.

The consistency, size of the individual eggs, and taste can be influenced by

many factors, including the location of its catch and the maturity of its roe. These aspects are subject to the natural seasonal patterns that govern the life cycle of the fish. Whether "ready to eat" to garnish a sushi product or another premium dish or to pasteurize and pack in jars, we have the right product.

FISHING SEASONS



CATCHING ZONES



Denmark



Germany

PRODUCT OVERVIEW

TROUT ROE



Trout Roe

Oncorhynchus mykiss

Color Type:

Yellow, bright orange

Egg Size: Less than 3mm

Shelf life: 24 months

We supply following sizes/packaging:

4 x 50g, 200g, 500g & 1kg

Country of origin: Denmark/Germany

PREMIUM TOBIKO AND MASAGO PRODUCTS

MASAGO



Masago

*Mallotus villosus /
Clupea harengus*

Color Type:
Various

Egg Size: Less than 0.5mm

Shelf life: 24 months

We supply following sizes/packaging:
500g, 200g

Country of manufacture: Iceland/Germany

TOBIKO



Tobiko

*Cheilopogon heterurus/
Cyclopterus lumpus/
Clupea harengus*

Color Type:
Various

Egg Size: 0.5 - 0.8mm

Shelf life: 24 months

We supply following sizes/packaging:
500g, 200g

Country of manufacture: Iceland/Germany

DIFFERENT TYPES OF TOBIKO/MASAGO CAVIAR

- **Tobiko/Masago Wasabi**
Vibrant green with a sharp wasabi kick and a delightful crunchy texture.
- **Tobiko/Masago Red**
Vibrant red with a mild exotic flavor, fresh aroma, and delightful crunchy texture.
- **Tobiko/Masago Orange**
Vibrant orange with a mild exotic flavor, fresh aroma, and a delightful crunchy texture.
- **Tobiko/Masago Black**
Black coloured with a mild exotic flavour and a delightful crunchy texture.
- **Tobiko/Masago Yuzu**
Yellow coloured with a mild citrus flavour and a delightful crunchy texture.



CERTIFICATIONS



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