



SALMON ROE

- ✓ Sourcing
- ✓ Traceability
- ✓ Reliable



PREMIUM SALMON ROE PRODUCTS

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



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





CERTIFICATIONS



Golden Seabreeze GmbH & Co. KG

Dresdener Strasse 8

52068 Aachen

Germany

Contact

Phone: +49 241 91994805

Email: m.honore@golden-seabreeze.com

Visit our Website for more informations at

www.golden-seabreeze.com