

DECEMBER 2023



PRODUCT CATALOGUE

SINGAPORE'S SEAFOOD SPECIALISTS SINCE 2003

FRESH/ FROZEN FISH
MOLLUSKS
CRUSTACEANS
CHEESES
VALUE-ADDING SERVICES



GREENWOOD FINE FOODS PTE LTD
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ABOUT US

Greenwood Fine Foods is the latest venture by founder David Lee and his son, chef-owner Alan Lee, in conjunction with their renowned seafood restaurants, Greenwood Fish Market, established in 2003.

Specialising in fresh cold water seafood, their global network spans countries such as France, Netherlands, Ireland, Norway, Scotland, Ireland, Spain, Korea, Australia, New Zealand, Canada and USA, etc.

Using their collective expertise and reliable cold supply chain, they cordially offer their range of direct imports from top-notch producers for your perusal.

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FISH

FISH UNITED KINGDOM

FRESH MACKEREL

Fresh mackerel has a delicate, mild taste that is not overly fishy. It has a subtle, sweet undertone that complements its slightly oily texture.



Code	Item	Origin	UOM	Price
21887	200g-400g	UK	Kg	
22887	400g and up	UK	Kg	



FISH EUROPE

FRESH DOVER SOLE

Sole has a mild and sweet flavour that is similar to tilapia crossed with cod. It's excellent for non-fish fans as it does not taste "fishy".



WILD

Code	Item	Origin	UOM	Price
31106	300g-400g	Europe	Kg	
31110	400g-500g	Europe	Kg	
31126	600g-700g	Europe	Kg	



FRESH TURBOT

Turbot has a delicate taste that is sweet and nutty. Its texture is firm and tender, with large flakes that hold their shape.



WILD

Code	Item	Origin	UOM	Price
21604	500g-1kg	Europe	Kg	
21603	1kg-2kg	Europe	Kg	
21600	4kg-6kg	Europe	Kg	
21608	6kg and up	Europe	Kg	



FARMED

Code	Item	Origin	UOM	Price
21647	1kg-2kg	Europe	Kg	
21638	4kg-5kg	Europe	Kg	

FRESH BRILL

Brill is popular for its firm, meaty texture, white flesh, and distinctive, luscious, and sweet flavour.



WILD

Code	Item	Origin	UOM	Price
21651	500g-1kg	Europe	Kg	
21650	1kg-2kg	Europe	Kg	
22650	2kg-4kg (Super)	Europe	Kg	

FRESH WHITE POLLOCK

Pollock is a mild, delicate-tasting fish with a slightly coarse texture. When cooked, the lean, moist meat is white and firm, with a nice flake.



Code	Item	Origin	UOM	Price
	2kg and up (Headless)	Europe	Kg	

FRESH CORVINA MEAGRE

Corvina has a mild, sweet taste with firm, large flaked flesh, which is pinkish when raw but cooks up white. The flesh resembles a snapper.



Code	Item	Origin	UOM	Price
29095	2kg-3kg	Europe	Kg	
29195	3kg and up	Europe	Kg	

FRESH HAKE

Hake is a mild-tasting, lean white fish. It is categorized as an oily fish and has a mild, slightly sweet flavour.



Code	Item	Origin	UOM	Price
22302	Medium sized	Europe	Kg	
22300	Large sized	Europe	Kg	

FRESH SAI THE

Saithe, a savoury and versatile fish, is mild and has a slightly sweet taste with plenty of umami.



Code	Item	Origin	UOM	Price
	Fillet	Europe	Kg	
22384	Medium sized	Europe	Kg	

FRESH MONKFISH

Known as the “poor man’s lobster”, monkfish are valued for their firm, lean, bright-white flesh and mild, sweet flavour.



WILD

Code	Item	Origin	UOM	Price
21703	300g-500g (Tail)	Europe	Kg	
21702	500g-1kg (Tail)	Europe	Kg	
21701	1kg-2kg (Tail)	Europe	Kg	
21700	2kg-4kg (Tail)	Europe	Kg	
21725	Frozen Cheeks	Europe	Kg	



FRESH HADDOCK

Haddock has a mildly sweet taste with lean white flesh and a firm yet tender texture after cooking.



Code	Item	Origin	UOM	Price
22370	1kg-2kg (Headless)	Europe	Kg	



FRESH FLOUNDER

Flounders are delicate and mildly sweet with hints of saltiness and a slight nutty undertone.



Code	Item	Origin	UOM	Price
21900	Whole	Europe	Kg	



FRESH SARDINES

Milder, sweeter and with a firmer texture than canned sardines.



Code	Item	Origin	UOM	Price
28191	Small	Europe	Kg	
28190	Large	Europe	Kg	
28189	Large (Breton)	Europe	Kg	



FRESH JOHN DORY

John dory is a firm-textured fish with moist, fine flakes and a mild, sweet flavour. It is very low in fat yet has a buttery, melt-in-your-mouth texture.



Code	Item	Origin	UOM	Price
28130	1kg-2kg	Europe	Kg	
28119	2kg-4kg	Europe	Kg	



FRESH SEA BREAM

Sea bream have a satisfying meaty texture, clean taste, and delicate flavour.



WILD

Code	Item	Origin	UOM	Price
28086	300g-400g	Europe	Kg	
28087	400g-600g	Europe	Kg	
28092	600g-800g	Europe	Kg	
28093	800g-1kg	Europe	Kg	
28094	1kg and above	Europe	Kg	



FRESH PINK SEA BREAM

Sweet with a distinct flavour. Its cooked meat is tender, flaky, and delicious.



Code	Item	Origin	UOM	Price
28071	400g-600g	Europe	Kg	
28072	600g-800g	Europe	Kg	
28073	800g-1kg	Europe	Kg	



FRESH SEA BASS

Sea bass is a white fish with a mild, delicate flavour sweetness similar to grouper or cod.



WILD

Code	Item	Origin	UOM	Price
21868	500g-1kg	Netherlands	Kg	
21869	1kg-2kg	Netherlands	Kg	
21867	2kg-3kg	Netherlands	Kg	
21866	3kg-6kg	Netherlands	Kg	
23863	500g-1kg (Line caught)	Netherlands	Kg	
23869	1kg-2kg (Line caught)	Netherlands	Kg	
23867	2kg-3kg (Line caught)	Netherlands	Kg	
23865	3kg-6kg (Line caught)	Netherlands	Kg	



FARMED

Code	Item	Origin	UOM	Price
21877	300g-400g	Europe	Kg	
21873	400g-600g	Europe	Kg	
21874	600g-800g	Europe	Kg	
23874	800g-1kg	Europe	Kg	
23872	1kg-2kg	Europe	Kg	

FRESH WOLFFISH

Lean, white flesh with firm texture and a mild, sweet flavour likened to lobster.



WILD

Code	Item	Origin	UOM	Price
21771	Fillet	Netherlands	Kg	
21761	Head off, skin off	Netherlands	Kg	



FRESH LEMON SOLE

Lemon sole has delicate, sweet white flesh and is best cooked simply.



WILD

Code	Item	Origin	UOM	Price
21342	200g-300g	Netherlands	Kg	
21341	300g-450g	Netherlands	Kg	
21340	450g and up	Netherlands	Kg	



FRESH WHITE HALIBUT

A lean fish with sweet, firm white flesh that pairs well with bolder seasonings.



Code	Item	Origin	UOM	Price
22401	2kg-3kg (Head on)	Netherlands	Kg	
22402	3kg-5kg (Head on)	Netherlands	Kg	
22403	5kg-7kg (Head on)	Netherlands	Kg	



FRESH RED FISH

Known for its distinct, mild flavour, balanced succulence, and sweetness.



Code	Item	Origin	UOM	Price
22351	Fillet (Skin off)	Netherlands	Kg	
22352	Fillet (Skin on)	Netherlands	Kg	
22350	Below 2kg	Netherlands	Kg	
22349	2kg and up	Netherlands	Kg	



FRESH TUB GURNARD DAILY BOATS

Its meaty texture holds a delicate flavour with residual earthy undertones.



WILD

Code	Item	Origin	UOM	Price
22420	300g-400g	Netherlands	Kg	
22434	400g and up	Netherlands	Kg	



FRESH PIKE PERCH

Pure white meat with a flaky texture. It is sought after for its mild, clean taste, and tender meat with a lack of bones and superior flavour.



WILD

Code	Item	Origin	UOM	Price
21809	1kg-2kg	Holland	Kg	
21800	2kg-3kg	Holland	Kg	



FRESH RED MULLET DAILY BOATS

Red mullets are rich in fat and a delicate meat that resembles great shellfish in flavour.



Code	Item	Origin	UOM	Price
28187	100-200g	Netherlands	Kg	
28110	200-400g	Netherlands	Kg	
28185	400g and above	Netherlands	Kg	



FRESH SCOTTISH SALMON

One of the more mild flavoured salmon in the market. The higher-fat content of these fish lend to a buttery texture mouth-feel.



FARMED

Code	Item	Origin	UOM	Price
22053	4kg-5kg	Scotland	Kg	
22054	5kg-6kg	Scotland	Kg	



FRESH ARCTIC CHAR

Arctic char have a rich taste with a flavour profile between trout and salmon, with a fat content close to that of sockeye salmon.



Code	Item	Origin	UOM	Price
22215	500g-1kg (Whole)	Norway	Kg	
22216	1kg-2kg (Whole)	Norway	Kg	



FRESH COD

Cod has a lean, mild, delicate flavour profile with large flakes and a tender-firm texture.

WILD

Code	Item	Origin	UOM	Price
21407	1kg-2kg (Head off)	North Sea	Kg	
21408	2kg-3kg (Head off)	North Sea	Kg	
21409	3kg and up (Head off)	North Sea	Kg	



FRESH PLAICE

Plaice has a distinct umami-like taste known for its sweet, subtle, slightly salty flavour and tender, white flesh.

WILD

Code	Item	Origin	UOM	Price
21503	200g-300g	North Sea	Kg	
21502	300g-400g	North Sea	Kg	
21501	400g-500g	North Sea	Kg	
21500	500g-800g	North Sea	Kg	



FISH KOREA

FRESH JOHN DORY

John dory is a firm-textured fish with moist, fine flakes and a mild, sweet flavour. It is very low in fat yet has a buttery, melt-in-your-mouth texture.



Code	Item	Origin	UOM	Price
41010	150g-200g (Fillets, skin on, bones off, chilled)	Korea	Kg	



❄️ FROZEN GURNARD

Its meaty texture holds a delicate flavour with residual earthy undertones.



WILD

Code	Item	Origin	UOM	Price
41011	Fillet	Korea	Kg	



KING MACKEREL SASHIMI GRADE

A dark-fleshed, oily fish bursting with a stout & savoury flavour.



Code	Item	Origin	UOM	Price
41012	Sashimi grade	Korea	Kg	

YELLOWTAIL KINGFISH SASHIMI GRADE

Popular for its firm, white, slightly oily flesh and medium strong taste. They are highly valued as sashimi fish as well.



Code	Item	Origin	UOM	Price
41013	Sashimi grade	Korea	Kg	

PINK MADAI SNAPPER SASHIMI GRADE

Madai fish boasts a mildly sweet and subtly savoury flavour profile. The taste is often described as clean and delicate



Code	Item	Origin	UOM	Price
41014	Sashimi grade	Korea	Kg	

HIRAME FLOUNDER SASHIMI GRADE

The taste of Hirame is mild and delicate; its texture is elastic and firm.



Code	Item	Origin	UOM	Price
41015	Sashimi grade	Korea	Kg	

FISH CANADA (TOFINO REGION)

GINDARA

Supremely fresh, rich and buttery yet firm to the bite. The Gindara is succulent and moist with an amazing velvety texture when cooked.



FARMED

Code	Item	Origin	UOM	Price
41025	1.4kg-2kg (Whole, chilled, gilled & gutted)	Canada	Kg	



CHINOOK SALMON

Chinook has a higher fat content and, therefore, a more luxurious texture, and its flavour is a little less "wild" or robust.



WILD

Code	Item	Origin	UOM	Price
41026	Wild Chinook Salmon	Canada	Kg	



❄️ FROZEN ROCKFISH

Its flavour is relatively mild since it is a low-oil fish with a slightly sweet, nutty finish. Rockfish easily take on flavours from added ingredients.



Code	Item	Origin	UOM	Price
41028	Head off (Option for filleting service)	Canada	Pc	



STEELHEAD TROUT

Steelhead have a mild, slightly sweet flavor that is often compared to salmon. They have a delicate, buttery texture and a subtle flavour.



FARMED

Code	Item	Origin	UOM	Price
41029	Steelhead Trout	Canada	Kg	



FISH USA

BLUE CATFISH

Eating blue catfish from the Chesapeake Bay is tasty and nutritious and it is good for the ecosystem due to its invasive nature.



Code	Item	Origin	UOM	Price
41030	100g-300g (Fillet, skin off, bone out)	East USA	Kg	

❄️ FROZEN SWORDFISH BELLY SASHIMI GRADE

High oil content, superb taste, melt-in-the-mouth texture and buttery flavour.



Code	Item	Origin	UOM	Price
41031	Sashimi grade	East USA	Kg	

FISH NEW ZEALAND

HAPUKU

This fish cooks up pearly white and is a highly sought after winner in its class.



WILD

Code	Item	Origin	UOM	Price
41033	Hapuku	New Zealand	Kg	



BLUE NOSE

Medium-firm texture with a large succulent flake and a distinct buttery flavour.



WILD

Code	Item	Origin	UOM	Price
41034	Blue Nose	New Zealand	Kg	



LINGCOD

Lingcod is a lean, white fish with a mild flavour profile similar to halibut or cod. Its flesh holds a medium-firm texture with large flakes.



WILD

Code	Item	Origin	UOM	Price
41035	Blue Nose	New Zealand	Kg	



PINK SNAPPER

Snapper is a sweet, mild fish with a flaky meat. It's juicy, slightly pink in colour, and cooks well in various cooking styles.



WILD

Code	Item	Origin	UOM	Price
41036	Blue Nose	New Zealand	Kg	

FISH MALAYSIA PANGKOR DAY BOATS. NO ADDITIVES

BARRAMUNDI

Barramundi are mild and mellow with a smooth, buttery, and sweet flavour.



CAGE CAUGHT

Code	Item	Origin	UOM	Price
41037	Barramundi	West Malaysia	Kg	

GIANT GAG GROUPEL

Gag grouper has a mild flavour, a light sweet taste and large, chunky flakes.



CAGE CAUGHT

Code	Item	Origin	UOM	Price
41038	Giant Gag Grouper	West Malaysia	Kg	

RED SNAPPER

It has a sweet, mild, but unique flavour - peculiarly fresh, almost nutty. Red snapper throats are considered a delicacy.



CAGE CAUGHT

Code	Item	Origin	UOM	Price
41039	Red Snapper	West Malaysia	Kg	

MACKEREL

Mackerel have a rich, distinct flavour. Their flesh is moist, flaky, and soft. Many praise these fish for their slightly sweet and salty taste.



LINE CAUGHT

Code	Item	Origin	UOM	Price
41040	Mackerel	West Malaysia	Kg	

FISH LARGE FORMAT

SWORDFISH TRUNK

High oil content, superb taste, melt-in-the-mouth texture and buttery flavour.



Code	Item	Origin	UOM	Price
41042	60kg-100kg (Whole)	USA	Kg	



BLUEFIN TUNA

Bluefin has a distinctive flavour and rich flavour with firm, meaty texture with large flakes.



Code	Item	Origin	UOM	Price
41043	100kg and up (Whole)	Spain	Kg	



OPAH OPAH

Opah has a rich, creamy taste. The flavour is distinctive, a cross between tuna and swordfish.



Code	Item	Origin	UOM	Price
41044	60kg-120kg (Whole)	USA	Kg	



GIANT HALIBUT

A lean fish with sweet, firm white flesh that pairs well with bolder seasonings.



Code	Item	Origin	UOM	Price
41045	60kg-100kg (Whole)	Netherlands	Kg	





CRUSTACEANS

CRUSTACEANS EUROPE

FRESH DUTCH SHRIMPS

Small in size but full of intense flavours. Their salty, slightly sweet flavour makes them the tastiest shrimps.



Code	Item	Origin	UOM	Price
35106	Peeled cooked shrimps	Netherlands	Kg	

FRESH LANGOUSTINES

Langoustines have a sweet and delicate flavour with a firm and slightly chewy texture. They are often compared to lobster or crayfish but with a milder taste.



Code	Item	Origin	UOM	Price
37149	Size 3 1/4 1	Netherlands	Kg	
37148	Size 2 1/3 1	Netherlands	Kg	
37147	Size 1 6/20	Netherlands	Kg	
37129	Size 10/15	Netherlands	Kg	
37128	Size 5/9	Netherlands	Kg	

LIVE BROWN CRAB

People who enjoy brown crab meat love it for its rich flavour. Brown crab meat is an ideal addition to sauces.

Code	Item	Origin	UOM	Price
37180	400g-600g	North Sea	Kg	
37181	600g-800g	North Sea	Kg	
37182	800g and up	North Sea	Kg	



CRUSTACEANS CANADA

❄️ FROZEN SPOTTED PRAWN TAILS

Spotted prawns taste sweeter than the average shrimp, with a purity of flavour even when combined with spices or sauces.



Code	Item	Origin	UOM	Price
41027	225g nett box (Frozen in seawater)	Canada	Box	

CRUSTACEANS MALAYSIA PANGKOR DAY BOATS. NO ADDITIVES

RED LEG SHRIMPS

These prawns have a mild taste and a subtle sweetness, making them acceptable to most people's palates.



Code	Item	Origin	UOM	Price
41041	Whole (30/40)	West Malaysia	Kg	



MOLLUSKS

MOLLUSKS EUROPE

EXCLUSIVE

KYS SPECIALS

An exclusive oyster to Greenwood Fine Foods. Firm, sweet and balanced with brine and a hazelnut aroma.



Code	Item	Origin	UOM	Price
182593	Huîtres No. 3 96pcs (7.2kg)	France	pp	

MARENNES OLÉRON FINE DE CLAIRE

Famous oysters from the largest oyster-producing region in the world. Finished taste, particular to claires with a good salt balance and soft consistency.



Code	Item	Origin	UOM	Price
181053	Huîtres No. 3 96pcs (8kg)	Geay, France	pp	

DAVID HEARVE FINE DE CLAIRE

Well-loved and appreciated, especially by those who prefer less fleshy and more juicy oysters with a balanced taste.



Code	Item	Origin	UOM	Price
181393	Huîtres No. 3 96pcs (8kg)	France	pp	

LA BELLE D'AUDIERNE SPECIALS

A special oyster with balanced flavours and beautiful notes of iodine. It appeals to the finest gourmets and true connoisseurs.



Code	Item	Origin	UOM	Price
182893	Huîtres No. 3 48pcs (4kg)	Britany, France	pp	
182843	Huîtres No. 3 96pcs (8kg)	Britany, France	pp	

PLATE BELON

Flat oysters with a rich, briny taste and a hint of metallic sweetness. It has a finish that is sometimes described as earthy or mushroom-like.



Code	Item	Origin	UOM	Price
182246	Huîtres No. 0 50pcs	France	pp	

L'ETOILE SUPER SPECIAL

L'Etoile are fleshy, crunchy, iodized and slightly sweet with a good hazelnut taste.



Code	Item	Origin	UOM	Price
182441	Huîtres No. 1 48pcs (8.4kg)	France	pp	

SCHALLER SPECIALS

Balanced sweet and salty flavours that finish with a slight metallic taste.



Code	Item	Origin	UOM	Price
181542	Huîtres No. 2 48pcs (5.7kg)	France	pp	

SCHALLER FINE DE CLAIRE

These oysters have a distinct briny taste, almost like soya, with a hazelnut finish.



Code	Item	Origin	UOM	Price
190015	Huîtres No. 3 48pcs (4kg)	France	pp	
190016	Huîtres No. 4 48pcs (4kg)	France	pp	

SORLUT SPECIALS

Sorlut oysters offer exceptional, firm and creamy meat with a lingering taste.



Code	Item	Origin	UOM	Price
181241	Huîtres No. 1 48pcs (7.5kg)	France	pp	
181253	Huîtres No. 3 96pcs (9kg)	France	pp	

ST. VAAST SPECIALS

Oysters of St. Vaast are famous for their nutty taste and iodised, fleshy meat.



Code	Item	Origin	UOM	Price
183753	Huîtres No. 3 96pcs	France	pp	

UTAH BEACH SPECIALS

They are renowned for their firm, thick and plump flesh. You will recognize their light, nutty taste in the mouth, a little sweet and iodized meat.



Code	Item	Origin	UOM	Price
183653	Huîtres No. 3 96pcs	France	pp	

GILLARDEAU SPECIALS

Lingering on the palate, this meaty flesh with its aromatic finesse and enduring nutty flavour, is the signature taste of the Gillardeau.



Code	Item	Origin	UOM	Price
181954	Huitres No. 4 96pcs (7.5kg)	France	pp	

ANCELIN SPECIALS

Perfectly proportioned, fleshy, firm and crunchy. It promises a delicious tasting, with balanced flavours and ending with sweet lingering notes.



Code	Item	Origin	UOM	Price
181963	Huitres No. 3 96pcs (9kg)	France	pp	

SPANISH MUSSELS

Spanish mussels are mild and briny like the ocean but are also sweet. *Mytilus galloprovincialis*.



Code	Item	Origin	UOM	Price
161140	6kg	France	Kg	

BOUCHOT MUSSELS

Bouchot mussels have delicate, creamy flesh and comprise the bulk of mussels produced in France. *Mytilus edulis*.



Code	Item	Origin	UOM	Price
161163	15kg	France	Kg	
161162	15kg (AOP St. Michel)	France	Kg	

IRISH ROPE MUSSELS

Mussels are loved for their delicate taste of the sea – deliciously chewy, satisfying and perfectly briny. *Mytilus edulis*.



Code	Item	Origin	UOM	Price
161147	15kg	France	Kg	

WHELKS/ BULOT

Whelk have a briny and sweet flavour, not dissimilar to clams, and are pleasantly chewy. *Buccinum undatum*.



Code	Item	Origin	UOM	Price
161108	Bulot/ Whelks	France	Kg	

DOG COCKLES/ AMANDE DE MER

A seafood delicacy with a sweet, almond-like taste. *Glycymeris glycymeris*.



Code	Item	Origin	UOM	Price
161101	Dog cockles/ Amade de mer	France	Kg	

CARPET SHELL CLAMS/ PALOURDE

Palourde clams are some of the finest clams money can buy, with a very sweet flavour and plump meats. *Ruditapes philippinarum*.



Code	Item	Origin	UOM	Price
161104	Medium	France	Kg	

WHITE FRENCH COCKLES

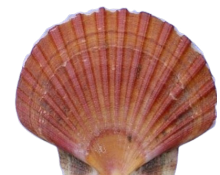
Cockles are tender with a mildly sweet, salty, and buttery flavour. They are delicately sweet with a clean saltiness.



Code	Item	Origin	UOM	Price
	Live	France	Kg	

GREAT SCALLOPS

These scallops have a sweet and mild flavour that tastes best when prepared simply to enjoy the natural flavours. *Pecten maximus*.



Code	Item	Origin	UOM	Price
161123	Size 3/4	France	Kg	

FRESH SCALLOPS

Scallops have a briny saltiness with a slightly sweet and buttery taste.



Code	Item	Origin	UOM	Price
37058	In shell	Norway	Kg	
37055	In shell	Scotland	Kg	
37050	In shell	Netherlands	Kg	
37057	Scallop meat, dry	Scotland	Kg	
37051	Scallop meat, soaked	Scotland	Kg	
37053	Scallop meat, soaked (1kg)	Canada	Kg	
37054	Scallop meat, soaked (3.682kg)	Canada	Kg	



RAZOR CLAMS

Firm in texture, briny and a mild clam flavour that is particularly refined.



Code	Item	Origin	UOM	Price
41046	4"-5" (1kg bunch, live)	Netherlands	Kg	



BLACK MUSSELS

Mussels are loved for their delicate taste of the sea - deliciously chewy, satisfying and perfectly briny.



Code	Item	Origin	UOM	Price
41047	Black mussels	Netherlands	Kg	



SPANISH OCTOPUS/ PULPO

Mildly sweet with a delightful oceanic undertone. Its texture is meaty, tender, and pleasantly chewy.



FRESH

Code	Item	Origin	UOM	Price
28021	1kg-2kg	Spain	Kg	
28005	2kg-3kg	Spain	Kg	
28004	3kg and up	Spain	Kg	



❄️ FROZEN

Code	Item	Origin	UOM	Price
18021	1kg-2kg	Spain	Kg	
18005	2kg-3kg	Spain	Kg	
18004	3kg and up	Spain	Kg	

COOKED OCTOPUS/ POULPE CUIT

The flavour of cooked octopus is best described as very mild and subtle, like squid or calamari.



Code	Item	Origin	UOM	Price
190019	80g-120g (Tentacles)	Spain	Kg	
190018	500g-1kg (6kg)	Spain	Kg	



MOLLUSKS CANADA

EFFINGHAM OYSTERS

A hard shell, deep cup oyster cultured in British Columbia. Effinghams have a nice brine and a lettuce/cucumber taste to it.



Code	Item	Origin	UOM	Price
41022	XS	Canada	Pc	

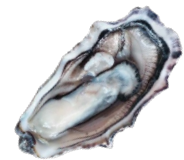


MARY POINT OYSTERS

Large flesh size with a soft texture, low salt levels, and musky flavours.



Code	Item	Origin	UOM	Price
41023	Small	Canada	Pc	



CANADIAN OYSTERS

Canadian Oysters give a saltiness followed by a creamy or buttery flavour.



Code	Item	Origin	UOM	Price
41024	Large (5"-6")	Canada	Pc	



MOLLUSKS USA

BLACK MUSSELS

Loved for their delicate taste of the sea - deliciously chewy and perfectly briny.



Code	Item	Origin	UOM	Price
41032	Black Mussels	East USA	Kg	

MOLLUSKS KOREA

ORIENTAL CLAMS

Soft and juicy texture with pleasant chewiness and a naturally sweet taste.



Code	Item	Origin	UOM	Price
41016	Oriental Clams	Korea	Kg	

ASARI CLAMS

A distinctive flavour profile with rich, umami, briny flavours and a sweet finish.



Code	Item	Origin	UOM	Price
41017	Asari Clams	Korea	Kg	

HEN CLAMS

A unique, delicious delicacy with a rich sea flavour and chewy texture.



Code	Item	Origin	UOM	Price
41018	Hen Clams	Korea	Kg	

RED BAY SCALLOPS

Known for their delicate, sweet taste, with subtle briny undertones.



Code	Item	Origin	UOM	Price
41019	Red Bay Scallops	Korea	Kg	



FROZEN SURUME IKA SQUID

Crisp, tender, delicate and sweet. Very aromatic after cooking.



Code	Item	Origin	UOM	Price
41020	Whole Squid	Korea	Kg	



GOURMET PRODUCTS

GOURMET GFM PRODUCTS LEAD TIME REQUIRED

APPLEWOOD COLD SMOKED SALMON

Handmade with Norwegian sashimi-grade salmon and no nitrates.

Code	Item	Origin	UOM	Price
411051	1.2kg-1.5kg (Un sliced, skin on)	GFM	Kg	
411052	1kg (Hand-sliced, skin off)	GFM	Kg	



APPLEWOOD HOT SMOKED SALMON

Handmade with Norwegian sashimi-grade salmon and no nitrates.

Code	Item	Origin	UOM	Price
411053	1kg slab (Centre cut)	GFM	Kg	



HOMEMADE PASTRAMI

A melt-in-your-mouth umami bomb made from premium USDA Choice brisket which has been brined in a special spice mix for 10 days before being smoked.

Code	Item	Origin	UOM	Price
41066	Australian Wagyu MB 8/9 2kg-3kg (Block)	GFM	Kg	
14065	USDA Choice 3kg-4kg (Whole block)	GFM	Kg	



LOBSTER BISQUE

A rich, creamy soup that is sweet, savoury and succulent. Packaged as a 2:1 concentrate without dairy.

Code	Item	Origin	UOM	Price
41071	2kg Frozen tub	GFM	Kg	



GOURMET EUROPEAN SEAWEED

DULSE

When cooked, the seaweed takes on a rich and salty umami-forward flavor.

MOQ: 10 Boxes.



Code	Item	Origin	UOM	Price
191103	1kg x 6	France	Kg	

HARICOT DE MER

Salty, briny, and a vegetal, seaweed-like flavour. Aka: Sea Bean. MOQ: 10



Code	Item	Origin	UOM	Price
191106	1kg x 6	France	Kg	

ROYAL KOMBU

It has a slightly sweet and salty taste and can be readily used as a flavouring in everyday dishes. Aka: Royal Kombu. MOQ: 10 Boxes.



Code	Item	Origin	UOM	Price
191102	1kg x 6	France	Kg	

LAITUE DE MER

Reminiscent of crustaceans and sorrel. Aka: Sea Lettuce. MOQ: 10 Boxes.



Code	Item	Origin	UOM	Price
191101	1kg x 6	France	Kg	

WAKAME

Briny, salty, umami flavour, with a degree of sweetness. MOQ: 10 Boxes.



Code	Item	Origin	UOM	Price
191104	1kg x 6	France	Kg	

PANACHE ALGUE

Mixed seaweed. MOQ: 10 Boxes



Code	Item	Origin	UOM	Price
191105	1kg x 6	France	Kg	

GOURMET SPANISH CANNED SEAFOOD

SARDINES IN OLIVE OIL

Once the sardines have been cleaned, they are fried in olive oil, laid out in the can, and covered with the best quality olive oil.



Code	Item	Origin	UOM	Price
RO12021	120g tin (Small sardines)	Spain	Tin	
RO12022	120g tin (Regular sardines. 5-7 pcs)	Spain	Tin	

MUSSELS IN BRINE

Brined in water and salt, this recipe allows you to enjoy the flavour of mussels in all their essence.



Code	Item	Origin	UOM	Price
RO12054	120g tin	Spain	Tin	

SARDINE FILLETS IN OLIVE OIL

These are juicy, clean, boneless sardine fillets. A tender and juicy bite to take your appetizers to the level of excellence.



Code	Item	Origin	UOM	Price
RO12048	120g tin	Spain	Tin	

GALICIAN-STYLE MUSSELS

This special sauce is made with olive oil, red pepper, onion and tomato. It is recommended to enjoy it warm.



Code	Item	Origin	UOM	Price
RO12016	120g tin	Spain	Tin	

OCTOPUS IN OLIVE OIL

Once marinated, it is cut, laid out and covered with virgin olive oil. Try sprinkling it with sweet or spicy paprika to taste before serving.



Code	Item	Origin	UOM	Price
RO12023	120g tin	Spain	Tin	

BABY SQUID IN ITS INK

The baby squids are stuffed by hand. The sauce is then prepared using olive oil, onion, tomato and fine wines, acquiring a dark colour due to the ink.



Code	Item	Origin	UOM	Price
RO12028	120g tin	Spain	Tin	
RO64052	650g tin	Spain	Tin	



BABY SQUID IN OLIVE OIL

Its covering liquid is simply olive oil. It is ideal as an ingredient in paellas, salads, on their own or grilled, accompanied by a good white wine.



Code	Item	Origin	UOM	Price
RO12029	120g tin	Spain	Tin	



VARIEGATED SCALLOPS

Steamed, manually shelled and washed in brine. Delicious when served with its sauce made from onions, pepper, tomatoes and olive oil.



Code	Item	Origin	UOM	Price
RO12036	120g tin	Spain	Tin	



WHITE TUNA FILLETS (BELLY) IN BUTTER

The most valued part of the bonito. It is best to warm the can for 2 minutes under hot water before opening to enjoy the butter in a semi-liquid state.



Code	Item	Origin	UOM	Price
RO12047	120g tin	Spain	Tin	



MARINADE BONITO

Featuring a homemade sauce of vinegar, olive oil, bay, spices and salt. It is an ideal combination for cold dishes, crostini, salads, etc.



Code	Item	Origin	UOM	Price
RO12061	120g tin	Spain	Tin	



RAZOR CLAMS

All the prime materials come from the beaches of Fisterra, O Grove, and A Pobra do Caramiñal and are caught by divers.



Code	Item	Origin	UOM	Price
RO12034	120g tin (6-8 pcs)	Spain	Tin	



GOURMET CAVIAR

BAERII EXQUISITE MALOSSOL SIBERIAN STURGEON

Medium-sized, re-fined pearls that are charcoal in colour. Firm, with a slight taste of iodine. Delicate with a balanced hazelnut aftertaste.



Code	Item	Origin	UOM	Price
191145	30g	Greek	30g	
191144	50g	Greek	50g	
191143	100g	Greek	100g	



OSSETRA EXQUISITE MALOSSOL RUSSIAN STURGEON

Buttery texture and balanced flavour that ranges between nutty and fruity. Pearl colour ranges from greyish, olive green to dark brown.



Code	Item	Origin	UOM	Price
191142	30g	Greek	30g	
191141	50g	Greek	50g	
191140	100g	Greek	100g	



OSSETRA SIGNATURE MALOSSOL RUSSIAN STURGEON

With its royal-sized pearls and low salt content, this caviar promises an indulgent and refined culinary experience.



Code	Item	Origin	UOM	Price
191147	50g	Greek	50g	
191146	100g	Greek	100g	



CHEESE GOAT

CROTTIN DE CHAVIGNOL

A fabulous goats' cheese with a distinctly tangy, dairy flavour with some earthy notes coming through.



Code	Item	Origin	UOM	Price
9321234	60g x 12pcs	France	Pc	



CHEESE COW'S MILK

BRIE

Brie has a rich and buttery taste with a mild, creamy flavor. Its texture is soft and smooth, often described as melt-in-your-mouth.



Code	Item	Origin	UOM	Price
937051	Pasteurised (3kg Wheel)	France	Kg	
937052	Brie de Meaux Lait Cru (3kg Wheel)	France	Kg	

CAMEMBERT

The flavour of Camembert can be described as mushroomy, eggy, garlicky, nutty, milky, grassy, and/or fruity.



Code	Item	Origin	UOM	Price
9390093	Caembert Bertrand Lait Cru (250g x 12pcs)	France	Pc	
9390094	Lait Cru (250g x 12pcs)	France	Pc	
9390092	Camembert (250g x 12pcs)	France	Pc	

TOMME DE SAVOIE

Clean, milky and buttery. The suede-like natural rind has an earthy aroma and is responsible for mushroomy notes in flavour.



Code	Item	Origin	UOM	Price
937103	1.7kg Wheel	France	Kg	

COMTÉ

Also known as 'The king of the mountain cheese'. Sweet and fruity, with notes of milk and hazelnut.



Code	Item	Origin	UOM	Price
931179	AOP 6 Months (1/8 wedge, 3 kg)	France	Kg	

BURRATA

Its luscious, rich, creamy centre is wrapped to form a soft, fresh mozzarella ball. Burrata has a buttery consistency and a smooth, mild flavour.



Code	Item	Origin	UOM	Price
939567	125g x 16pcs	France	Kg	



VALUE ADDING & PROCESSING

VALUE ADDING & PROCESSING SERVICES

Service	Description	Price
Whole fish scaled & gutted	Innards & scales will not be returned	
Fillet sides, skin on, belly on, pin bone in	Head & bones will be returned, excluding innards & scales	
Fillet sides, skin on, belly off, pin bone out	Head & bones will be returned, excluding innards & scales	
Fillet portion, skin on, belly on, pin bone out	Head & bones will be returned, excluding innards & scales	
Vacuum sealing	Options of: 500g, 1kg, 5kg	
Vacuum sealing	Individual portions	