



## Finnish Food Offering: Fish

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## Fish farmers

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- Taimen [www.taimen-yhtiot.fi/](http://www.taimen-yhtiot.fi/) owned by Kalaneuvos V. Hukkanen [veijo.hukkanen@kalaneuvos.fi](mailto:veijo.hukkanen@kalaneuvos.fi)
- Brändö Lax <http://brandolax.fi/> Olof Karl-Johan Henriksson, VD



## Roe products



CARELIAN CAVIAR

[www.careliancaviar.com/](http://www.careliancaviar.com/)



SINCE

2005



EMPLOYEES

< 30



SIZE

Small



HEADQUARTER

Varkaus



Carelian Caviar is the first Scandinavian producer of black gold. We harvest this luxury product from Siberian sturgeons, but it is our geographical location that really sets us apart. With unlimited access to cold, clean, Nordic water, we are able to produce caviar that has a truly outstanding flavour - a taste experience like no other.

Carelian Caviar is a sustainable - and 100 % natural - premium product, produced in crystal-clear Nordic waters on a sturgeon farm in Finland's beautiful North Carelia water district.

Our farm uses a special indoor farming technique, the Recirculated Aqua System, that allows quality control from spawn to roe, producing luxurious caviar with perfectly balanced texture, aroma and flavour. It's silky in the mouth, fresh on the nose, and has lingering notes of ocean on the palate. Cultivation of sturgeons in this way helps to preserve the wild sturgeon population. We care about the environment and treat our fish - as well as the nature around us - with respect

## PRODUCTS

### 1. Caviar

## SPECIALITY

Sustainable, 100% natural and produced with a special farming technique using clean Nordic water





[www.disas.fi/](http://www.disas.fi/)



**SINCE**

**2010**



**EMPLOYEES**

**< 130**



**SIZE**

**Medium**



**HEADQUARTER**

**Loviisa**



DISAS – ideal for special moments. Our delicious DISAS caviar and fish products bring luxury to any occasion. From our extensive selection you are sure to find high-quality products to suit any taste.

Disas Caviar Oy Ltd operates as the wholesale company in the DISAS group. We are specialised in caviar and fish products. In rainbow trout roe we are the leading seller in the world.

Our product selection also includes an extensive selection of other roe products.

## PRODUCTS

1. Fish products; trout caviar, rainbow trout roe

## SPECIALITY

Leading seller of rainbow trout roe in the world.



## Fish products





**SINCE**  
**1938**



**EMPLOYEES**  
**< 200**



**SIZE**  
**Large**



**HEADQUARTER**  
**Oulu**



Hätälä sustainably produces fair northern fish in Oulu, Finland. With 75 years of experience, we combine traditional handicraft with modern technology to prepare a wide selection of fish delicacies using superior salmon from northern Norway and the finest fish from Finland.

Hätälä prepares and markets premium fish products in high-quality consumer packaging to retailers and service counters, in addition to professional kitchens and wholesalers. Our wide product range includes whole fish, fillets, and fish delicacies from farmed Norwegian salmon and wild Finnish fish.

We buy our Finnish fish from professional Finnish fishermen. They are our valued partners and we have worked with a number of them for three generations. Hätälä supports local fishermen, for instance by offering long-term contracts and assisting with transportation.

## PRODUCTS

1. Whole fish, fillets, fish delicacies from Norwegian salmon & wild Finnish fish

## SPECIALITY

One of the leading fish companies in Finland.

HoReCa + Retail



BRC certified





<http://www.kalaneuvos.fi/vhukkanen-in-english/>



**SINCE**

**1975**



**EMPLOYEES**

**< 100**



**SIZE**

**Medium**



**HEADQUARTER**

**Sastamala**



V. Hukkanen Oy has operated in fish industry since 1975 and is nowadays one of the biggest operators in the Finnish market. Our main values are high quality, being on the cutting edge of the industry, continuing as a family-run business and being both environmentally and socially responsible. These values play an important role in our everyday work. We process, import, export, sell and wholesale fish to private, retail and wholesale customers as well as businesses operating in the convenience food industry, the HoReCa sector and other operators in both domestic and international markets.

Our production facilities and offices are located in South-West Finland, the city of Sastamala. Our sales area covers entire Finland and we also export abroad. Exports make approx. 4 % of our total turnover. V. Hukkanen Oy's product selection consists of approx. 200 products. This product selection includes fresh, smoked, cold smoked, frozen, slightly salted and marinated products. We produce fishes in several variants - whole fishes, fillets, slices, portions, cubes, shreds, boneless and skinless fishes.

Own fish farming company **Taimen Oy**.

## PRODUCTS

1. fresh, smoked, cold smoked, frozen, slightly salted and marinated products; whole fishes, fillets, slices, portions, cubes, shreds, boneless and skinless fishes

2. Red caviar

## SPECIALITY

One of the biggest operators in the Finnish fish market with exports to international markets



**FSCC 20 000 certified**



**HoReCa + Retail**





[www.kalalappi.fi/](http://www.kalalappi.fi/)



**SINCE**

**1992**



**EMPLOYEES**

**< 30**



**SIZE**

**Small**



**HEADQUARTER**

**Toivala**



Our unique production methods make our products the best in the world. We have designed, developed and constructed our production technology ourselves, to ensure the integrity and quality of Lappi products.

We only use the best, selected Finnish rainbow trout, raised in the cleanest waters in the world, in Finland. Top-class ingredients, traditional work performed by hand, and careful quality control, combined with the latest top technology, ensure the production of high-class products of which we can be genuinely proud.



## PRODUCTS

1. Cold smoked trout, salted trout, cold-smoked trout cream cheese

## SPECIALITY

Unique smoking and salting methods done by hand



HoReCa + Retail



[www.myrskylansavu.com/in-English/](http://www.myrskylansavu.com/in-English/)



**SINCE**

**2011**



**EMPLOYEES**

**< 10**



**SIZE**

**Micro**



**HEADQUARTER**

**Myrskylä**



Myrskylän savu is a versatile fish wholesaler in Myrskylä, Southern Finland.

The company has experience in fish industry and a great passion for making high quality, domestic fish products. In smoking, the company uses the traditional alder and beech wood chips. to achieve the best possible end result.

In addition to delicious salmon and rainbow trout, the product range includes a speciality, the cold-smoked pike, and some other local fish products. One of the most popular products is domestic smoked whitefish.

In addition to processed products, the company also offers fresh natural fish as a whole and in a file. The company works together with local companies but it also exports.

### PRODUCTS

1. Smoked and cold-smoked salmon, rainbow trout, whitefish and other types of smoked fish

### SPECIALITY

cold-smoked pike



Retail



# KALATALO

[http://www.lrk.fi/index\\_eng.php](http://www.lrk.fi/index_eng.php)



**SINCE**

**2001**



**EMPLOYEES**

**< 50**



**SIZE**

**Small**



**HEADQUARTER**

**Kerava**



Kalatalo is a fusion of four smaller companies that moved together from Helsinki to Kerava to new facilities in 2012. The facilities offer room for further expansions.

All company's products are made in Kerava: Smoked and grav fish, fish fillets, sushi, crabs, pasteurized roe, fried fish products and ready-to-eat products. Fresh salmon comes from Norway, Norway, and crabs from around the world. Domestic fish include pike, perch, whitefish and zander.

The company pays a lot of attention to environmental issues and has made several adaptations like reuse of bio waste, energy efficiency and recycling.

## PRODUCTS

1. Fresh fish products, smoked, grav and ried fish, sushi, ready-to-eat products, etc.

## SPECIALITY

Frozen Baltic herring



Retail, HoReCa



[www.chipsters.fi/fi/](http://www.chipsters.fi/fi/)



**SINCE**

**1934**



**EMPLOYEES**

**< 100**



**SIZE**

**Medium**



**HEADQUARTER**

**Mariehamn**



Chipsters Food Oy is one of the leading fish processors and marketers in Finland. Chipsters' high quality products combine the easiness of use and the long traditions of coastal fish expertise.

The company has their facilities in Mariehamn. The distance from the waters to the processing facility is as short as possible as 70% of the fish made for food products are being raised just 20 minutes away from the fish factory.

Chipsters is a leading brand for industrial fresh and frozen fish, as well as fish products in Finland. In addition to Fish, Chipsters deals with livestock, mushroom, berry, vegetable and fruit products.

#### **PRODUCTS**

1. Fish products; fresh, frozen, processed fish products
2. livestock, mushroom, berry, vegetable and fruit products

#### **SPECIALITY**

Short distance for the fish from waters to production facilities.



HoReCa



[www.heimonkala.fi/en/about-heimo](http://www.heimonkala.fi/en/about-heimo)



**SINCE**

**1981**



**EMPLOYEES**

**< 100**



**SIZE**

**Medium**



**HEADQUARTER**

**Renko**



Heimon Kala Oy is a well-known, dependable fish industry business that has brought fine products to the dining and banqueting tables of consumers in Finland for more than three decades, and has steadily grown into one of Finland's most important enterprises in its field. The company is nowadays part of As PRFoods, and also operates in Sweden and the Baltic countries. Heimon Kala Oy markets its products in Finland under the Heimon and Saaristomeren brand names.

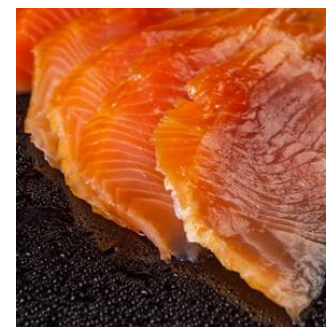
Heimon Kala provides a dependable, high standard service by comprehensively managing the process all the way from the hatchery to the final product. In-house fish farming reduces many quality and supply risks. The chain of production includes high standard manufacturing facilities complying with the highest modern hygiene requirements at Renko in Hämeenlinna, Finland, and Saarenmaa, Estonia. Swift and precise deliveries through the terminals of key distributors complete the continuously refrigerated transport chain.

## PRODUCTS

1. Salmon, Herring, Baltic Herring; fresh fish, hot-smoked, flamed, cold-smoked, blazed, roast, deep-frozen

## SPECIALITY

High hygiene and reliable supply chain.



HoReCa





<http://seafood.fi/>



**SINCE**

**2009**



**EMPLOYEES**

**< 50**



**SIZE**

**Small**



**HEADQUARTER**

**Hanko**



We fish whole year round so we have fresh seasonal fish daily. In order to organize a steady supply to our clients during peaks, we also work closely with local fishermen. Our awarded Ekström-smoked salmon products include hot and cold smoked, flamed and grav lax. We always salt our products by hand with sea salt and smoke our fish with alder tree. Smoking process is long and traditional, local centuries old from Hanko, the Southernmost point of Finland. The catch is processed fresh, every morning.

We are working closely with food authorities to improve generally the traceability of fish in Europe. We have very flexible delivery organized to grocery stores and restaurants all over the country.

#### OUR AWARD WINNING PRODUCTS INCLUDE:

Fresh fish, Cold-smoked fish, Hot-smoked fish, Raw pickled fish, Roe and shellfish, Atlantic and Baltic herring, Frozen goods, Pickles, Canned foods.

#### PRODUCTS

1. Fresh fish, Cold-smoked fish, Hot-smoked fish, Raw pickled fish, Roe and shellfish, Atlantic and Baltic herring, Frozen goods, Pickles, Canned foods

#### SPECIALITY

Award-winning cold-smoked, hot-smoked & gravlax salmon products



HoReCa + Retail



[www.kalatukkueriksson.fi/?lang=en](http://www.kalatukkueriksson.fi/?lang=en)



**SINCE**

**1880**



**EMPLOYEES**

**< 50**



**SIZE**

**Medium**



**HEADQUARTER**

**Helsinki**



Kalakauppa E. Eriksson sold fish on Helsinki's Market Square already before Helsinki's Old Market Hall was completed in 1889. Since those times, the company has developed into Kalatukku E. Eriksson Oy, one of the Nordic region's oldest but, in terms of its operational practices and facilities, most modern businesses in the commercial fish field. The company has remained under the direction of the original family and its heirs ever since it was founded.

Kalatukku E. Eriksson is traditionally renowned as a supplier of seafood for Helsinki's fine-dining restaurants, but during the last few years it has also expanded its operations into staff cafeterias and the retail business sectors. The company's own daily logistics are concentrated in the South Finland area. Kalatukku E. Eriksson also prepares products on a subcontracting basis for other operators in the seafood field.

## **PRODUCTS**

1. Wholesale fish of various types
2. Sushi

## **SPECIALITY**

Thousands of different types of seafood from all over Europe



HoReCa

# Kuopion Kalatuote Oy

[www.kuopionkalatuote.fi/kuopion-kalatuote-eng.html](http://www.kuopionkalatuote.fi/kuopion-kalatuote-eng.html)



**SINCE**

**1992**



**EMPLOYEES**

**< 30**



**SIZE**

**Small**



**HEADQUARTER**

**Kuopio**



Kuopion Kalatuote Oy is a family company established in 1992. We prepare fish products from Finnish lake and sea fishes and also from foreign fish fillets. Our selection consist of over 300 fish products. We developed new products continuously and we also prepare food from customer's own recipes.

The freshness and excellent quality of our ingredients and traditional preparing methods are the principles that have guided us for over 20 years now.

Two of our products, Salmon Tzar and Stone Kiln Cold Smoked Salmon took part of the International Taste and Quality Institute's Superior Taste Awards in Brussels and we are glad to inform you that both of them were awarded with two stars in this blind tasting of Sommeliers and Chefs who are opinion leaders and experts in taste!

## PRODUCTS

1. Hot-smoked fish & fillets, blazed fish & fillets, gravlax, cold smoked fishes, kalakukko

## SPECIALITY

Awarded with two stars in an international tasting event for superior taste



HoReCa





[www.riipisen.fi/en/](http://www.riipisen.fi/en/)



**SINCE**

**1996**



**EMPLOYEES**

**< 15**



**SIZE**

**Small**



**HEADQUARTER**

**Kuusamo**



Riipisen Riistaherkut is a company located in Kuusamo, northern Finland.

They produce various canned meat products, berry jellies and teas, as well as other nature food products. Their local shop also includes a restaurant, a knife & kuksa shop, as well as a design shop.



## PRODUCTS

1. Berry jellies, berry teas, syrups, mustards
2. Canned meat & fish products (reindeer, moose, bear, wild boar, fish)

## SPECIALITY

Canned meat and berry products from the Finnish wilderness

Retail





[http://www.lrk.fi/index\\_eng.php](http://www.lrk.fi/index_eng.php)



**SINCE**

**1973**



**EMPLOYEES**

**< 30**



**SIZE**

**Small**



**HEADQUARTER**

**Taivassalo**



West Coast Fish Ltd is located in Taivassalo, on the South-West coast of Finland. The company was founded in 1973. The company has 8,000 m<sup>2</sup> production facilities in Taivassalo, located in the fishing port area.

There are six freezing storages that can hold more than 9,000 tonnes of fish in total. All the production facilities fully comply with the EU requirements for food fish processing and freezing.

The waters surrounding the factory provide the biggest amount of fish per hectare in Finland. The main fish is Baltic herring. Zander and perch are caught in abundance as well.



## PRODUCTS

1. Baltic herring, perch, zander; frozen & filets

## SPECIALITY

Frozen Baltic herring

Ingredients





# EU Recommendation on Company Size



Company category	Employees	Turnover	or	Balance sheet total
Medium-sized	< 250	≤ € 50 m		≤ € 43 m
Small	< 50	≤ € 10 m		≤ € 10 m
Micro	< 10	≤ € 2 m		≤ € 2 m

Company sizes in the list according to EU recommendation

