

**SEE ALL
LATVIA**



**EXPRESS
GOURMET**



CAVIAR

THE LEADING NATURAL ROE PRODUCTION COMPANY IN THE BALTICS

Founded in 2000, company Sudrablinis Ltd. has more than 20 years of experience producing highest quality natural roe. Based in Riga, Latvia, we are the market leaders in Latvia and Baltic states. The highest quality delicatessen products with SUDRABLINIS brand are exported to more than 20 countries, including Spain, Germany, France, Greece, USA, UAE, Australia and People republic of China (Hong Kong).

FAMILY-RUN BUSINESS

As a family run business, we have always focused on quality and valued our clients. Our goal is to deliver highest quality products at an affordable price. Keeping a compact staff of around 20-30 employees helps maintaining a high level of production quality. For the benefit of our clients, we stay flexible on logistics and special requirements for our customer.

OUR MAIN PRODUCT AREAS

- 1) Retail
- 2) HoReCa & Food service
- 3) Ready to eat meals (EXPRESS GOURMET brand)



CAVIAR REPLACEMENT BLACK 100g

Salmon (Salmo salar),
farmed in Norway

STORAGE:
+2°C +6 °C

SHELF LIFE:
240 days



CAVIAR REPLACEMENT RED 100g

Salmon (Salmo salar),
farmed in Norway

STORAGE:
+2°C +6 °C

SHELF LIFE:
240 days



Riga Caviar 4x 50 g

Oncorhynchus keta/Oncorhynchus mykiss/
Cyprinus carpio, Wild catch

STORAGE:
+2°C +6 °C

SHELF LIFE:
180 days



Cheese Cream with Caviar 200 g

Mallotus villosus,
30% roe



STORAGE:
+2°C +6 °C

SHELF LIFE:
160 days





WILD KETA SALMON ROE, PREMIUM (KETA-CHUM)

Salmon roe (lat. Oncorhynchus keta),
Wild catch

STORAGE: **+2°C +6 °C** SHELF LIFE: **240 days**  OMEGA 3



50 g



100 g



200 g

WILD KING SALMON ROE, PREMIUM (KING- TSCHAWYTSCHA)

Salmon roe (lat. Oncorhynchus tshawytscha),
Wild catch

STORAGE: **+2°C +6 °C** SHELF LIFE: **240 days**  OMEGA 3



50 g



100 g



200 g



300 g



500 g



300 g



500 g



**WILD GORBUSHA
SALMON ROE PREMIUM
(PINK - GORBUSHA)**

Salmon roe (lat. Oncorhynchus gorbuscha),
Wild catch

STORAGE: **+2°C-+6 °C** SHELF LIFE: **240 days**  OMEGA 3



50 g



100 g



200 g



300 g



500 g

**WILD GORBUSHA
SALMON ROE PREMIUM
(PINK - GORBUSHA)**

Salmon roe (lat. Oncorhynchus gorbuscha),
Wild catch

STORAGE: **+2°C-+6 °C** SHELF LIFE: **240 days**  OMEGA 3



400 g



90 g



140 g



90 g



140 g



TROUT ROE, PREMIUM

Trout roe (lat. Oncorhynchus mykiss),
Sea farmed

STORAGE: **+2°C-+6 °C** SHELF LIFE: **240 days**  OMEGA 3



50 g



100 g



200 g



300 g



500 g

SMOKED TROUT ROE, PREMIUM

Trout roe (lat. Oncorhynchus mykiss),
Sea farmed

STORAGE: **+2°C-+6 °C** SHELF LIFE: **240 days**  OMEGA 3 



50 g

100 g

WILD CAPELINE ROE

Capelin roe (lat. Mallotus villosus) 86%,
Wild catch

STORAGE: **+2°C-+6 °C** SHELF LIFE: **240 days**  OMEGA 3

100 g

Wild Capeline
roe, Red



Wild Capeline
roe, Original



Wild Capeline
roe, Black





WILD LUMPFISH ROE, RED

Lumpfish roe (lat. Cyclopterus lumpus) 86%,
Wild catch

STORAGE: **+2°C-+6 °C** SHELF LIFE: **240 days**



WILD LUMPFISH ROE, BLACK

Lumpfish roe (lat. Cyclopterus lumpus) 86%,
Wild catch

STORAGE: **+2°C-+6 °C** SHELF LIFE: **240 days**





STURGEON CAVIAR (RUSSIAN OSETRA)

Russian sturgeon caviar (lat. Acipenser gueldenstaedtii), Farmed

STORAGE: +2°C-+6 °C	SHELF LIFE: 120 days
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56 g



112 g



300 g



500 g

COLD SMOKED TROUT SLICED 150g

Traditional
fish-smoking
method

Trout (lat. Oncorhynchus
mykiss),
Farmed

STORAGE: +2°C-+6 °C	SHELF LIFE: 28 days
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STORAGE: -18°C	SHELF LIFE: 360 days
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LIGHTLY SALTED TROUT, SLICED 150g

Traditional
dry salting
method

Trout (lat. Oncorhynchus
mykiss),
Farmed

STORAGE: +2°C-+6 °C	SHELF LIFE: 28 days
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STORAGE: -18°C	SHELF LIFE: 360 days
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COLD SMOKED SALMON SLICED 150g

Traditional
fish-smoking
method

Salmon (Salmo salar),
Farmed

STORAGE: +2°C-+6 °C	SHELF LIFE: 28 days
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STORAGE: -18°C	SHELF LIFE: 360 days
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LIGHTLY SALTED SALMON SLICED 150g

Traditional
dry salting
method

Salmon (Salmo salar),
Farmed

STORAGE: +2°C-+6 °C	SHELF LIFE: 28 days
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STORAGE: -18°C	SHELF LIFE: 360 days
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COLD SMOKED SOCKEY SALMON, SLICED 150g

Traditional
fish-smoking
method

Sockeye Salmon (lat.
Oncorhynchus nerka),
Wild catch

STORAGE: +2°C-+6 °C	SHELF LIFE: 28 days
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STORAGE: -18°C	SHELF LIFE: 360 days
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LIGHTLY SALTED SOCKEY SALMON SLICED 150g

Traditional
dry salting
method

Sockeye Salmon (lat.
Oncorhynchus nerka),
Wild catch

STORAGE: +2°C-+6 °C	SHELF LIFE: 28 days
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STORAGE: -18°C	SHELF LIFE: 360 days
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SUSHI CAVIAR

MADE BY JAPANESE RECIPE



Masago Orange 80g

Capelin roe (lat. Mallotus villosus) 86%,
Wild catch

STORAGE: +2°C+6 °C
SHELF LIFE: 360 days



Masago 80 g

Capelin roe (lat. Mallotus villosus) 86%,
Wild catch

STORAGE: +2°C+6 °C

SHELF LIFE: 360 days



BLACK



WASABI



RED



YUZU GOLD



ORANGE



BLACK



WASABI



RED





MASAGO, 500g

Capelin roe (Mallotus Villosus) 92%,
Wild catch

STORAGE: **-18°C**

SHELF LIFE: **720 days**

OMEGA 3



ORANGE



RED



WASABI
GREEN



BLACK





TOBIKO, 500g

Flying fish roe (Cheilopogon heterurus) 95%,
Wild catch

STORAGE: **-18°C**

SHELF LIFE: **720 days**



OMEGA 3





SERVING SUGGESTION!



**EXPRESS
GOURMET**

TASTE
EVALUATE
REPEAT

EXPRESS GOURMET PRODUCT LINE

The local family company **Sudrablīnis**, based in **Rīga Latvia** has been successfully operating in both local and export markets for more than **20 years**, offering quality products in more than **20 countries around the world**! The company has recently taken a significant step forward for its customers and this year has created a new brand called **EXPRESS GOURMET** to offer everyone a taste and appreciation of the new restaurant class food category, enjoying easy-to-prepare, fresh and delicious dishes for everyone created according to special chef recipes.

Cooking won't take you more than 5 minutes, easily cooking in the simplest microwave. We currently offer fish, seafood, vegetarian and vegan dishes prepared from special the best available products all over the world, prepared according to a special freezing and vacuuming technology.

PREPARED FOOD ADVANTAGES

PRODUCT-

- Fresh and premium raw materials
- Thoughtful chef recipes for balancing products
- Convenient and practical packaging
- Very long product sales period of at least 12 months

TECHNOLOGY-

- Vacuum-skin Dar Fresh technology
- No damage to structure of the product
- Unchanged appearance of the product
- Shock frozen -40 C, no product damaging ice formed
- High bacteriological protection

COOKING -

- The healthiest way to cook
- Convenient and easy cooking only 5 min
- When steaming, the product does not lose vitamins and minerals
- No fats or oils are needed during the preparation process



SERVING SUGGESTION!

EXPRESS
GOURMET

TASTE
EVALUATE
REPEAT



WITH FISH



NORWEGIAN SALMON FILLET

WITH "BELUGA" LENTILS AND
VEGETABLE RAGOUT

Cook in the microwave for
up to 5 minutes at 800 W.

Delicious chef's prepared fish according
to special technology, cooked and frozen.

Shelf life	Storage	Net weight
360 days	-18°C	0.250 kg



WITH FISH



WILD SOCKEYE SALMON FILLET

WITH PEARL BARLEY AND
VEGETABLE RAGOUT

Cook in the microwave for
up to 4,5 minutes at 800 W.

Delicious chef's prepared fish according
to special technology, cooked and frozen.

Shelf life	Storage	Net weight
360 days	-18°C	0.250 kg



WITH FISH



SALMON CUTLET

WITH GREEN PEA PUREE AND
"BELUGA" LENTILS

Cook in the microwave for
up to 5 minutes at 800 W.

Delicious chef's prepared fish according
to special technology, cooked and frozen.

Shelf life	Storage	Net weight
360 days	-18°C	0.250 kg



SERVING SUGGESTION!



TASTE
EVALUATE
REPEAT



TROUT FILLET
WITH MASHED POTATOES AND
VEGETABLE RAGOUT

Cook in the microwave for up to 5 minutes at 800 W.		
Delicious chef's prepared fish according to special technology, cooked and frozen.		
Shelf life 360 days	Storage -18°C	Net weight 0.250 kg



MACKEREL FILLET
WITH CARROT - GINGER PUREE AND
"BELUGA" LENTILS

Cook in the microwave for up to 4,5 minutes at 800 W.		
Delicious chef's prepared fish according to special technology, cooked and frozen.		
Shelf life 360 days	Storage -18°C	Net weight 0.250 kg



COD FILLET
WITH GREEN PEA PUREE AND
VEGETABLE SELECTION

Cook in the microwave for up to 5 minutes at 800 W.		
Delicious chef's prepared fish according to special technology, cooked and frozen.		
Shelf life 360 days	Storage -18°C	Net weight 0.250 kg



SERVING SUGGESTION!



TASTE
EVALUATE
REPEAT



WITH FISH



PIKE CUTLET

WITH MASHED POTATOES AND
VEGETABLE RAGOUT



Cook in the microwave for
up to 5 minutes at 800 W.



Delicious chef's prepared fish according
to special technology, cooked and frozen.

Shelf life
360 days

Storage
-18°C

Net weight
0.235 kg



WITH FISH



MACKEREL CUTLET

WITH CARROT - GINGER PUREE AND
VEGETABLE SELECTION



Cook in the microwave for
up to 5 minutes at 800 W.



Delicious chef's prepared fish according
to special technology, cooked and frozen.

Shelf life
360 days

Storage
-18°C

Net weight
0.235 kg



WITH SEAFOOD



SQUID CUTLET

WITH CARROT- GINGER PUREE AND
VEGETABLE SELECTION



Cook in the microwave for
up to 5 minutes at 800 W.



Delicious chef's prepared fish according
to special technology, cooked and frozen.

Shelf life
360 days

Storage
-18°C

Net weight
0.235 kg



SERVING SUGGESTION!

EXPRESS
GOURMET

TASTE
EVALUATE
REPEAT



WITH SEAFOOD



RISOTTO

WITH SEAFOOD AND POMODORINA
SAUCE

Cook in the microwave for
up to 5 minutes at 800 W.

Delicious seafood dish prepared by chef
and frozen according to special technology.

Shelf life	Storage	Net weight
360 days	-18°C	0.250 kg



WITH SEAFOOD



WOK

WITH SEAFOOD MIX AND EGG NOODLES

Cook in the microwave for
up to 4,5 minutes at 800 W.

Delicious seafood dish prepared by chef
and frozen according to special technology.

Shelf life	Storage	Net weight
360 days	-18°C	0.250 kg



WITH SEAFOOD



BABY OCTOPUS

WITH "BELUGA" LENTILS AND
VEGETABLE RAGOUT

Cook in the microwave for
up to 4 minutes at 800 W.

Delicious seafood dish prepared by chef
and frozen according to special technology.

Shelf life	Storage	Net weight
360 days	-18°C	0.190 kg





SERVING SUGGESTION!


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


**VEGAN PEARL
BARLEY**
WITH PORCINI MUSHROOMS

 Cook in the microwave for up to 4,5 minutes at 800 W.		
 Delicious vegan food prepared by chef according to special recipe and frozen according to special technology.		
Shelf life 360 days	Storage -18°C	Net weight 0.250 kg





VEGAN RISSOTO
WITH MUSHROOM SELECTION

 Cook in the microwave for up to 4,5 minutes at 800 W.		
 Delicious vegan food prepared by chef according to special recipe and frozen according to special technology.		
Shelf life 360 days	Storage -18°C	Net weight 0.250 kg



VEGETARIAN WOK
WITH VEGETABLES AND EGG NOODLES

 Cook in the microwave for up to 4,5 minutes at 800 W.		
 Delicious vegetarian dish prepared by a chef according to a special recipe and frozen according to a special technology.		
Shelf life 360 days	Storage -18°C	Net weight 0.250 kg



LATVIAN FISHERY

History

Over the centuries the Latvian fishery sector developed from hand-tarred wooden boats and hand-woven fishing nets to tinning workshops, factories and ice cellars used to store fish. During the Soviet era in the largest coastal towns and villages many collective farms for fishermen were established that were proud of their strong fishing fleet and fish processing factories. The Latvian fishery sector witnessed ambitious industrialisation and globalisation. Latvian manufactured fish production was well-known throughout the vast Soviet Union and far beyond its borders. At present, fishing is one of the leading sectors of the national economy in Latvia with high export capacity. At the same time, aquaculture involving ponds for fish-farming is fast developing. The largest port cities in Latvia are Riga (Rīga), Liepāja (Liepāja) and Ventspils, and some small ports operate in Skulte, Mersrags (Mērsrags), Roja, Engure, Pavilosta (Pāvilosta) and Salacgrīva (Salacgrīva). As a Member State of the European Union, Latvia’s high food industry safety standards serve as a kind of quality standard for food products. Meanwhile, ancient fish processing traditions make it possible to offer both a variety of tastes and a wide range of products – from traditional and simple items to world-class delicacies.

Waters

The shoreline of Latvia, almost 500 km long, is bathed by the mighty waves of the Baltic Sea and the calmer waters of the Gulf of Riga, while many larger and smaller rivers wind their way inland and more than 2,000 lakes dot the landscape. The most common sea fish in Latvia are sprat, herring and cod. Carp species are more widely represented in freshwaters, as well as high-quality predatory species such as – trout, pike and perch. The lamprey, known as a national fish of Latvia, is also caught. The depths of the Daugava, in turn, known as the Latvian “river

of destiny”, are home to catfish that weigh up to 100 kg and are almost two and a half metres long.

Traditions

Fishing, like any ancient trade, boasts its ancient traditions. They include recipes for smoking fish that have been cherished over the centuries and passed down from generation to generation by housewives in coastal villages, as well as the age-old tradition of net weaving

dried, smoked, marinated fish and a wide range of sea and freshwater seafood culinary products are available on both the domestic and export markets.

Quality

Latvia’s fish processing products are known for their consistent high quality far beyond the country’s borders. Over the decades, the fish caught by Latvian fishermen have been crafted into products of excellent quality that impress even the most sophisticated gourmets worldwide.

Europe

Thanks to European Union funding, the Latvian fishery sector has become even more competitive. This has made it possible to expand the range of products to accommodate individual requests from customers in various regions of the world, and increase production and export volumes by entering into a series of new markets.

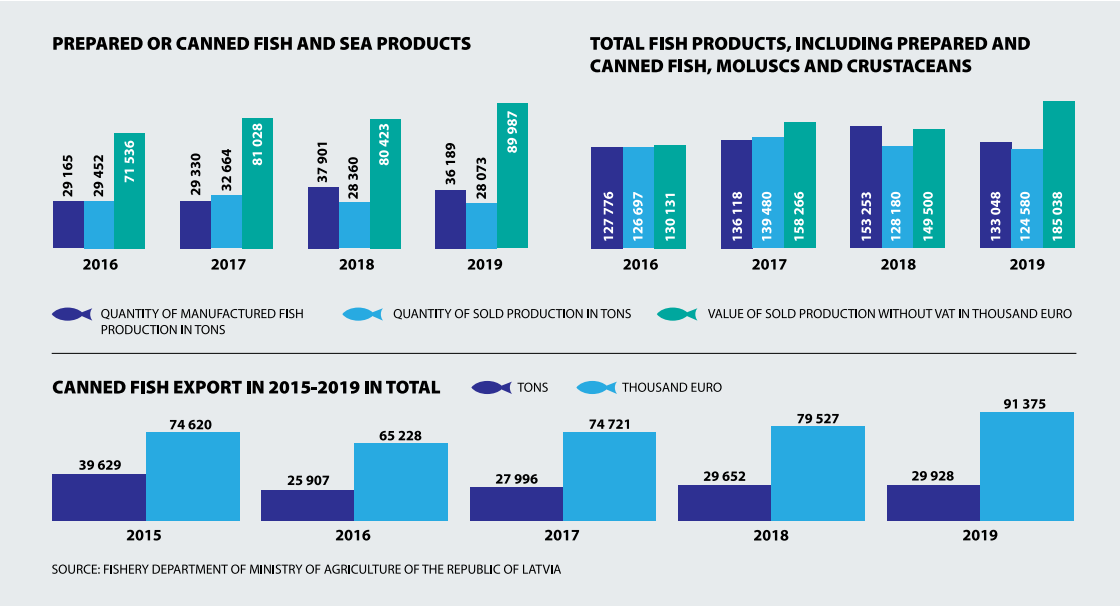
Natural environment

The Latvia has one of the cleanest and least polluted natural environments in Europe. The diverse fish that live in Latvia’s waters can grow in a natural and clean environment. The benefits? Rich catches for fishermen, a quality raw material for

producers and tasty and healthy products for consumers.

Future

Located on the shores of the Baltic Sea, in a land with rich water resources, it comes as no surprise that fishing is and will continue to be an important element in the Latvian economy. Combining the next generation of innovative technologies with traditional industry values is the future of the industry and will result in a range of new, excellent products made by Latvian manufacturers.



that is demonstrated for tourists as an ancient craft. Annual Sea Festivals or Fishermen’s Festivals have been celebrated on the second Saturday of July in coastal towns and villages throughout the country since 1936, gathering visitors from near and far.

Products

Latvian fish processing companies offer a wide range of seafood products, most of which consist of a wide variety of canned fish, including high-class delicacies of black and red caviar, followed by fresh, chilled or frozen fish. In addition to industrial products, salted,

SEE ALL LATVIA



Agroresursu un ekonomikas institūts
"Latvijas Zivrnūpniecības nozares uzņēmumu
piedalīšanās tiešsaistes starptautiskajā izstādē
"SEE ALL Latvia""
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NACIONĀLAIS
ATTĪSTĪBAS
PLĀNS 2020



EIROPAS SAVIENĪBA
Eiropas Jūrlietu un
zivsaimniecības fonds

Atbalsta Zempkopības ministrija un Lauku atbalsta dienests

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