

OSCARS FISH

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Ādažu nov., Ādažu pag., Stapriņi, Īrisu iela 13, LV-2164 Company type Limited responsibility company

Registration Number 40103238136 Industry Processing and

Processing and preserving of fish, crustaceans and molluscs (10.2) Processing and preserving of fish, crustaceans and molluscs (10.20) Wholesale of other food, including fish, crustaceans and molluscs

(46.38)

Turnover (EUR) 698530.00

Certificates MSC, GQS, HACCP, IFS, BSF,

Responsible Fisheries, Organic Iceland lamb, Organic fish, Halal

lamb meat

Member of the Board Oskar Thor Karlsson

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COD LIVER 121G



Product group
Fish & Seafood
Product subgroup
Canned
Product code
1604
Product line

Product weight NET 68 Gram (g)
Product weight GROSS 121 Gram (g)

Storage terms (days) 730 Storage temperature min (C) 10 Storage temperature max (C) 25

Storage conditions Dry and cool place
Kind of packaging Metal packaging

Units per box 24

Icelandic COD liver, Icelandic origin, caught on line. 2 years shelf life.

COD MINCED PORTIONS 450G



Product group Fish & Seafood Product subgroup Frozen Product code 0304 Product line Product weight NET 0.45 Kilogram (kg)
Product weight GROSS 13.5 Kilogram (kg)

Storage temperature min (C) -18 Storage temperature max (C) -24

Storage conditions Dry and cool place

Kind of packaging Other
Units per box 30

450g Cod minced portions. In box 30x450g (vacuum packs), cut from fish minced fillet block. Ice glaze 0%, skinless, boneless. Icelandic origin, caught on line.

ICELANDIC SALMON CAVIAR



Product group Fish & Seafood Product subgroup Frozen Product code 1604 Product line Product weight NET 0.2
Storage terms (days) 365
Storage temperature min (C) -18
Storage temperature max (C) -24

Storage conditions Dry and cool place

Kind of packaging Other
Units per box 32

 $200g\ lcelandic\ Salmon\ Caviar,\ plastick\ jar.$ Once frozen. Country of origin is lceland.

ICELANDIC SHRIMPS 300



Product group
Fish & Seafood
Product subgroup
Frozen
Product code
0304
Product line

Product weight NET 0.3 Gram (g)
Storage terms (days) 730
Storage temperature min (C) -18
Storage temperature max (C) -24

Storage conditions Dry and cool place

Kind of packaging Other
Units per box 18

300g Shrimps. Coldwater shrimp, without shell, steamed, once frozen, Country of origin is Iceland. FAO27, Ice glaze 10%, size 150-250 lbs,

ICELANDIC SHRIMPS 200G



Product group
Fish & Seafood
Product subgroup
Frozen
Product code
0304
Product line

Product weight NET 0.2
Storage terms (days) 730
Storage temperature min (C) -18
Storage temperature max (C) -24

Kind of packaging Other
Units per box 30

200g Shrimps. Coldwater shrimp, without shell, steamed, once frozen, Country of origin is Iceland. FAO27, Ice glaze 10%, size 150-250 lbs,

NORTH ATLANTIC SAITHE LOINS



Product group Fish & Seafood Product subgroup Frozen Product code 0304 Product line Product weight NET 0.37 Gram (g)

Storage terms (days) 730 Storage temperature min (C) -18 Storage temperature max (C) -24

Storage conditions Dry and cool place

Kind of packaging Other
Units per box 18

370g North Atlantic Saithe loins, In box 18x370g (vacuum pack), skinless, boneless. Ice glaze 5%, IQF. Cod caught with trawl.

NORTH ATLANTIC COD LOINS



Product group
Fish & Seafood
Product subgroup
Frozen
Product code
0304
Product line

Product weight NET 0.37 Kilogram (kg)
Product weight GROSS 6.66 Kilogram (kg)
Storage terms (days) 730

Storage terms (days) 730 Storage temperature min (C) -18 Storage temperature max (C) -24

Storage conditions Dry and cool place

Kind of packaging Other
Units per box 18

370g North Atlantic Cod loins, In box 18x370g (vacuum pack), skinless, boneless. Ice glaze 5% ,IQF. Cod caught with trawl.

HADDOCK MINCED PORTIONS 450G



Product group Fish & Seafood Product subgroup Frozen Product code 0304 Product line Product weight NET 0.45 Kilogram (kg)
Product weight GROSS 13.5 Kilogram (kg)

Storage temperature min (C) -18 Storage temperature max (C) -24

Kind of packaging Other

450g Haddock minced portions. In box 30x450g (vacuum packs), cut from fish minced fillet block. Ice glaze 0%, skinless, boneless. Icelandic origin, caught on line.

COOK FROZEN SAITHE FILLET PIECES 120G



Product group Fish & Seafood Product subgroup Frozen Product code 0304 Product line COOK FROZEN Product weight NET 0.48 Kilogram (kg)
Product weight GROSS 5 Kilogram (kg)

Storage terms (days) 730 Storage temperature min (C) -18 Storage temperature max (C) -24

Storage conditions Dry and cool place

Kind of packaging Other
Units per box 30

120g fish fillet portions. In box 20x480g (vacuum packs), cut from fish fillet block, ready to cook. Ice glaze 0%, skinless, boneless. Icelandic origin, caught on line. Made for cooking from frozen.

COOK FROZEN COD FILLET PIECES 120G



Product group Fish & Seafood Product subgroup Frozen Product code 0304 Product line COOK FROZEN Product weight NET 0.48 Kilogram (kg)
Product weight GROSS 5 Kilogram (kg)
Storage terms (days) 730

Storage terms (days) 730 Storage temperature min (C) -18 Storage temperature max (C) -24

Kind of packaging Other
Units per box 30

120g fish fillet portions. In box 20x480g (vacuum packs), cut from fish fillet block, ready to cook. Ice glaze 0%, skinless, boneless. Icelandic origin, caught on line. Made for cooking from frozen.

COOK FROZEN HADDOCK FILLET PIECES 120G



Product group Fish & Seafood Product subgroup Frozen Product code 0304 Product line COOK FROZEN Product weight NET 0.48 Kilogram (kg) Storage terms (days) 730

Storage temperature min (C) -18 Storage temperature max (C) -24

Kind of packaging Other
Units per box 30

120g fish fillet portions. In box 20x480g (vacuum packs), cut from fish fillet block, ready to cook. Ice glaze 0%, skinless, boneless. Icelandic origin, caught on line. Made for cooking from frozen.