

Zivju kulinārijai / "Home made" preserves / Рыба жареная по домашнему

ENG	Latin	Mērv./Units/ Eð	Neto masa kg	Realizācijas termiņš (dienas)
Baltic herring in Red sauce		gb	0.475	7
Baltic herring in White sauce		gb	0.460	7
Pikeperch in Red sauce		gb	0.475	7
Pikeperch in White sauce		gb	0.460	7
Perch in Red sauce		gb	0.475	7
Perch in White sauce		gb	0.460	7
Pike in Red sauce		gb	0.475	7
Pike in White sauce		gb	0.460	7
Bream meatballs		gb	0.300	7
Bream meatballs in red sauce		gb	0.480	7
Bream meatballs in white sauce		gb	0.490	7
Flounder fillet in red sauce		gb	0.475	7
Flounder fillet in white pickle		gb	0.460	7

Sortiments kūpinātai zivij / Smoked fish / Копченая рыба

ENG	Latin	Mērv./Units/ Eð	Neto masa kg	Realizācijas termiņš (dienas)
Carp h/s	<i>Cyprinus carpio</i>	kg	1	6
Carp h/s	<i>Cyprinus carpio</i>	kg	1	14
White fish h/s	<i>Coregonus lavaretus</i>	kg	1	6
White fish h/s	<i>Coregonus lavaretus</i>	kg	1	6
Savorin (Silver Warehou) h/s	<i>Seriolella punctata</i>	kg	1	6
Savorin (Silver Warehou) h/s	<i>Seriolella punctata</i>	kg	1	6
Savorin with species (Silver Warehou) h/s	<i>Seriolella punctata</i>	kg	1	6
Savorin with cheese (Silver Warehou) h/s	<i>Seriolella punctata</i>	kg	1	6
Savorin with species and cheese (Silver Warehou) h/s	<i>Seriolella punctata</i>	kg	1	6
Savorin c/s h/s	<i>Seriolella punctata</i>	kg	1	14
Bream h/s	<i>Abramis brama</i>	kg	1	6
Rainbow trout h/s	<i>Oncorhynchus mykiss</i>	kg	1	6
Rainbow trout h/s Vac 0.25	<i>Oncorhynchus mykiss</i>	kg	1	12
Garfish h/s	<i>Belone belone</i>	kg	1	6
Garfish c/s	<i>Belone belone</i>	kg	1	14
Rainbow trout c/s	<i>Oncorhynchus mykiss</i>	kg	1	14
Rainbow trout c/s Vac 0.25	<i>Oncorhynchus mykiss</i>	kg	1	21
Cod caviar h/s	<i>Gadus morhua</i>	kg	1	6
Flounder h/s	<i>Platichthys flesus</i>	kg	1	6
Flounder h/s Vac 0.250	<i>Platichthys flesus</i>	kg	1	12
Flounder h/s	<i>Platichthys flesus</i>	kg	1	6
Flounder h/s Vac 0.250	<i>Platichthys flesus</i>	kg	1	12
Flounder c/s	<i>Platichthys flesus</i>	kg	1	14
Flounder c/s Vac 0.250	<i>Platichthys flesus</i>	kg	1	21
Flounder fillet with species h/s	<i>Platichthys flesus</i>	kg	1	6
Flounder fillet with species h/s Vac 0.250	<i>Platichthys flesus</i>	kg	1	14
Mackerel delicasy (Roja delicatess) c/s	<i>Scomber scombrus</i>	kg	1	14
Mackerel delicasy (Roja delicatess) c/s Vac 0.250	<i>Scomber scombrus</i>	kg	1	21
Mackerel delicasy (Roja delicatess) c/s	<i>Scomber scombrus</i>	kg	1	6
Mackerel delicasy (Roja delicatess) c/s Vac 0.250	<i>Scomber scombrus</i>	kg	1	12
Mackerel c/s	<i>Scomber scombrus</i>	kg	1	14
Mackerel c/s Vac 0.250	<i>Scomber scombrus</i>	kg	1	21
Mackerel roll h/s 0.200	<i>Scomber scombrus</i>	kg	1	6
Mackerel with spices h/s	<i>Scomber scombrus</i>	kg	1	6
Mackerel with spices h/s Vac 0.250	<i>Scomber scombrus</i>	kg	1	12
Mackerel with cheese h/s	<i>Scomber scombrus</i>	kg	1	6
Mackerel with cheese h/s Vac 0.400	<i>Scomber scombrus</i>	kg	1	12
Golden mackerel with species h/s	<i>Scomber scombrus</i>	kg	1	6
Golden mackerel with species h/s Vac 0.250	<i>Scomber scombrus</i>	kg	1	12
Mackerel burger with pickled vegetables h/s	<i>Scomber scombrus</i>	kg	1	6
Mackerel roll with maionese h/s	<i>Scomber scombrus</i>	kg	1	6
Mackerel roll spicy with garlic h/s	<i>Scomber scombrus</i>	kg	1	6
Baltic herring fillets h/s	<i>Clupea harengus</i>	kg	1	6
Baltic herring fillets h/s Vac 0.250	<i>Clupea harengus</i>	gab	0.250	12
Baltic herring fillets h/s with species	<i>Clupea harengus</i>	kg	1	6
Baltic herring gut. with tail h/s	<i>Clupea harengus</i>	kg	1	6
Baltic herring gut. with tail h/s Vac 0.250	<i>Clupea harengus</i>	gab	0.250	12
Baltic herring h/s	<i>Clupea harengus</i>	gb	1	6
Sprat h/s	<i>Sprattus sprattus</i>	kg	1	6
Redfish without head h/s	<i>Sebastes marinus</i>	kg	1	6
Redfish without head h/s Vac 0.330	<i>Sebastes marinus</i>	kg	1	12

Sortiments kūpinātai zivij / Smoked fish / Копченая рыба

ENG	Latin	Mērv./Units/	Neto masa kg	Realizācijas
Halibut h/s	<i>Hippoglossus hippoglossus</i>	kg	1	6
Halibut c/s	<i>Hippoglossus hippoglossus</i>	kg	1	14
Butterfish h/s	<i>Lepidocybium flavobrunneum</i>	kg	1	6
Salmon bellies 3+ h/s	<i>Salmo salar</i>	kg	1	6
Salmon bellies 3+ h/s VAC	<i>Salmo salar</i>	kg	1	12
Sturgeon h/s pickled	<i>Acipenseridae</i>	kg	1	6
Pike fillet with horseradish h/s	<i>Esox lucius</i>	kg	1	6
Pike fillet with mustard h/s	<i>Esox lucius</i>	kg	1	6
Pike fillet with maionese h/s	<i>Esox lucius</i>	kg	1	6
Pike fillet with garlic h/s	<i>Esox lucius</i>	kg	1	6
Salmon fillet h/s	<i>Salmo salar</i>	kg	1	6
Salmon fillet c/s	<i>Salmo salar</i>	kg	1	12
Salmon fillet tails h/s	<i>Salmo salar</i>	kg	1	6
Salmon fillet tails c/s	<i>Salmo salar</i>	kg	1	14
Salmon fillet c/s VAC	<i>Salmo salar</i>	kg	1	21
Salmon fillet c/s VAC MAP	<i>Salmo salar</i>	kg	1	30
Salmon fillet roll with chese h/s	<i>Salmo salar</i>	kg	1	6
Salmon fillet roll with pickled vegetables h/s	<i>Salmo salar</i>	kg	1	6
Smoked salmon pad with pickled vegetables h/s	<i>Salmo salar</i>	gab	0.25	6
Smoked salmon pad with Cheese h/s	<i>Salmo salar</i>	gab	0.25	6
Eel hot smoked 700/900	<i>Anguilla anguilla</i>	kg	1	6
Eel hot smoked VAC 700/900	<i>Anguilla anguilla</i>	kg	1	12
Eel hot smoked VAC 700/900 MAP	<i>Anguilla anguilla</i>	kg	1	30
Eel pout h/s	<i>Zoarces viviparus</i>	kg	1	6
Saithe h/s 700/1200	<i>Pollachius virens</i>	kg	1	6

Svaigas, zivis un filejas / Fresh fish and fillets / Свежие рыбы и филе

ENG	Latin	Mērv.	Neto masa kg	Realizācijas termiņš (dienas)
Carp WR (whole round) 1.2-3kg	<i>Cyprinus carpio</i>	kg	1.000	3
Pike WR 1-3kg	<i>Esox lucius</i>	kg	1.000	3
Pikeperch WR	<i>Stizostedion lucioperca</i>	kg	1.000	3
Perch	<i>Perca fluviatilis</i>	kg	1.000	7
Baltic flounder GUT 30cm+ /3/	<i>Platichthys flesus</i>	kg	1.000	7
Baltic herring WR	<i>Clupea harengus</i>	kg	1.000	3
Pikeperch soup bones fresh	<i>Stizostedion lucioperca</i>	kg	1.000	7
Lota lota GUT 1-2kg	<i>Lota lota</i>	kg	1.000	7
Pike GUT 1-3kg	<i>Esox lucius</i>	kg	1.000	7
Carp GUT 1.2-3kg	<i>Cyprinus carpio</i>	kg	1.000	7
Carp fillet with skin 250/700g	<i>Cyprinus carpio</i>	kg	1.000	7
Silver Carp	<i>Hypophthalmichthys molitrix</i>	kg	1.000	7
Arctic Charr gutted	<i>Salvelinus alpinus</i>	kg	1.000	7
Plaice 600g+ GUT	<i>Pleuronectes platessa</i>	kg	1.000	7
Baltic flouder GUT with head 27cm+	<i>Platichthys flesus</i>	kg	1.000	7
Baltic flouder body with no skin	<i>Clupea harengus</i>	kg	1.000	7
Baltic flouder GUT with no head	<i>Platichthys flesus</i>	kg	1.000	7
Rainbow trout GUT 300/350g	<i>Oncorhynchus mykiss</i>	kg	1.000	7
Turbot DK (North sea)	<i>Psetta maxima</i>	kg	1.000	7
Lemonsole DK (North sea)	<i>Microstomus kitt</i>	kg	1.000	7
Cod fillet with skin small (S) 75/150g	<i>Gadus morhua</i>	kg	1.000	7
Cod fillet with no skin (L) 150/300g	<i>Gadus morhua</i>	kg	1.000	7
Cod fillet pieces wirth no skin	<i>Gadus morhua</i>	kg	1.000	7
Cod fillet rest pieces wirth no skin	<i>Gadus morhua</i>	kg	1.000	7
Cod fillet with skin (L) 150/300g	<i>Gadus morhua</i>	kg	1.000	7
Norwegian Salmon gutted	<i>Salmo salar</i>	kg	1.000	7
Norwegian Salmon fillet A;B;C;D;E trim	<i>Salmo salar</i>	kg	1.000	7
Cod fillet minced	<i>Gadus morhua</i>	kg	1.000	7
Atlantic cod fillets tails 150/300g	<i>Gadus morhua</i>	kg	1.000	7
Baltic flounder fillet with no skin 60/120g	<i>Platichthys flesus</i>	kg	1.000	7
Whitefish 600g+	<i>Coregonus lavaretus</i>	kg	1.000	7
Baltic herring fillet	<i>Clupea harengus</i>	kg	1.000	7
Baltic herring bodies gutted with tail	<i>Clupea harengus</i>	kg	1.000	7
Baltic herring fillet frozen IQF	<i>Clupea harengus</i>	kg	1.000	180
EEL	<i>Anguilla anguilla</i>	kg	1.000	3
Garfish gutted	<i>Belone belone</i>	kg	1.000	7
Bream fillet with no skin minced fas 1+kg	<i>Abramis brama</i>	kg	1.000	7
Bream fillet with no skin minced fas 0.5+kg	<i>Abramis brama</i>	kg	1.000	7
Bream fillet fas 1+kg 100/120	<i>Abramis brama</i>	kg	1.000	7

Svaigas, zivis un filejas / Fresh fish and fillets / Свежие рыбы и филе

ENG	Latin	Mērv.	Neto	Realizācijas
Pike fillet 05kg with no skin	<i>Esox lucius</i>	kg	1.000	7
Pike fillet 1+kg with no skin 200/600	<i>Esox lucius</i>	kg	1.000	7
Pikeperch fillet with skin	<i>Stizostedion lucioperca</i>	kg	1.000	7
Pikeperch fillet with skin 200/500	<i>Stizostedion lucioperca</i>	kg	1.000	7
Lota lota fillet with skin 0.5kg	<i>Lota lota</i>	kg	1.000	7
Lota lota fillet with skin 150/300	<i>Lota lota</i>	kg	1.000	7
Plaice fillet with no skin 120/200g	<i>Pleuronectes platessa</i>	kg	1.000	7
Perch fillet	<i>Perca fluviatilis</i>	kg	1.000	7
Ruffe fillet	<i>Gymnocephalus cernua</i>	kg	1.000	7
Rainbow trout fillet 80/100	<i>Oncorhynchus mykiss</i>	kg	1.000	7
Baltic flounder minimum 25 kg	<i>Platichthys flesus</i>	kg	1.000	7
Baltic cod gutted minimum 25 kg	<i>Gadus morhua</i>	kg	1.000	7
Lake bream minimum 25 kg	<i>Abramis brama</i>	kg	1.000	7
Baltic salmon wild gutted	<i>Salmo salar</i>	kg	1.000	7

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