



PRODUCT CATALOG

PESCANOVA USA



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OUR COMPANY HISTORY

Nueva Pescanova Group's roots began at the Port of Vigo on the Northwest coast of Spain. Over the last 50 years, Pescanova has transformed itself into one of the top fishing and aquaculture companies in the world.

Continuing its global expansion, Nueva Pescanova Group entered the United States market in 1998 when Pescanova USA was created in Miami, Florida. Today, Pescanova USA is one of the top 50 seafood commerce companies in the Americas.

For decades, Pescanova's customers have been the top priority. Everything we do is designed to deliver high quality, healthy, sustainably sourced products that exceeds expectations. Pescanova USA delivers the best product because we control every aspect in the production and distribution chain - from origin to market.



We Fish

We own over 70 vessels that fish in the best fishing grounds within the Southern Hemisphere.
Locations: Argentina, Uruguay, Mozambique, Angola, Namibia and South Africa



We Farm

Our sustainable aquaculture farms encompass a total area of 7,000 HA.

Locations:

Vannamei Shrimp: Latin America (EC, GU, NI)

Turbot: Spain (hatchery and grow-out)

Tilapia Brazil



We Process

Our production facilities span across 10 countries and produce a wide range of seafood products including precooked dishes and surimi.
Locations: Spain, France, Ireland, Guatemala, Peru, Ecuador, Argentina, Nicaragua, India, Namibia



We Sell

Pescanova products can be found in 80 countries and are the market leaders in Spain and Portugal.
Commercial Office Locations:

Spain, France, Greece, Italy, Portugal, USA, Brazil, Peru and South Africa



DNA OF THE NUEVA PESCANOVA GROUP

The Nueva Pescanova Group, like a living organism that adapts to its environment, has undergone a comprehensive transformation process to achieve sustainable leadership over time and gain international recognition in all its activities.

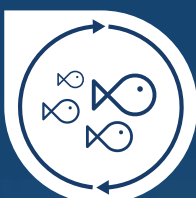
In this process, the Nueva Pescanova Group has generated a new DNA that gives life and meaning to the entire company. This is the purpose for which every member of the group works every day; the Nueva Pescanova group's *raison d'être*.



We work together to be the best food company in the market by bringing the freshness of the sea to the consumer's table.



We rely on our brand and innovation to fish, farm, select and process the best product wherever it may be.



We believe that our first responsibility is the sustainability of natural resources and of our partner communities, whose trust we build and maintain by acting ethically and creating value.

OUR COMPANY TODAY

FROM THE SEA TO THE TABLE: FISHING

TYPES OF VESSELS



70 vessels

The vessels can be classified by the preservation method used on board (freezers or wet-fish) and by the fishing gear used (trawlers, outrigger trawlers, long-liners or jiggers)

5
Long-liners

4
Jiggers

43
Outrigger trawlers

18
Trawlers

MAIN SPECIES



Cape hake



Shrimp / prawn &
Other crustaceans



Argentine
red shrimp



Cephalopods

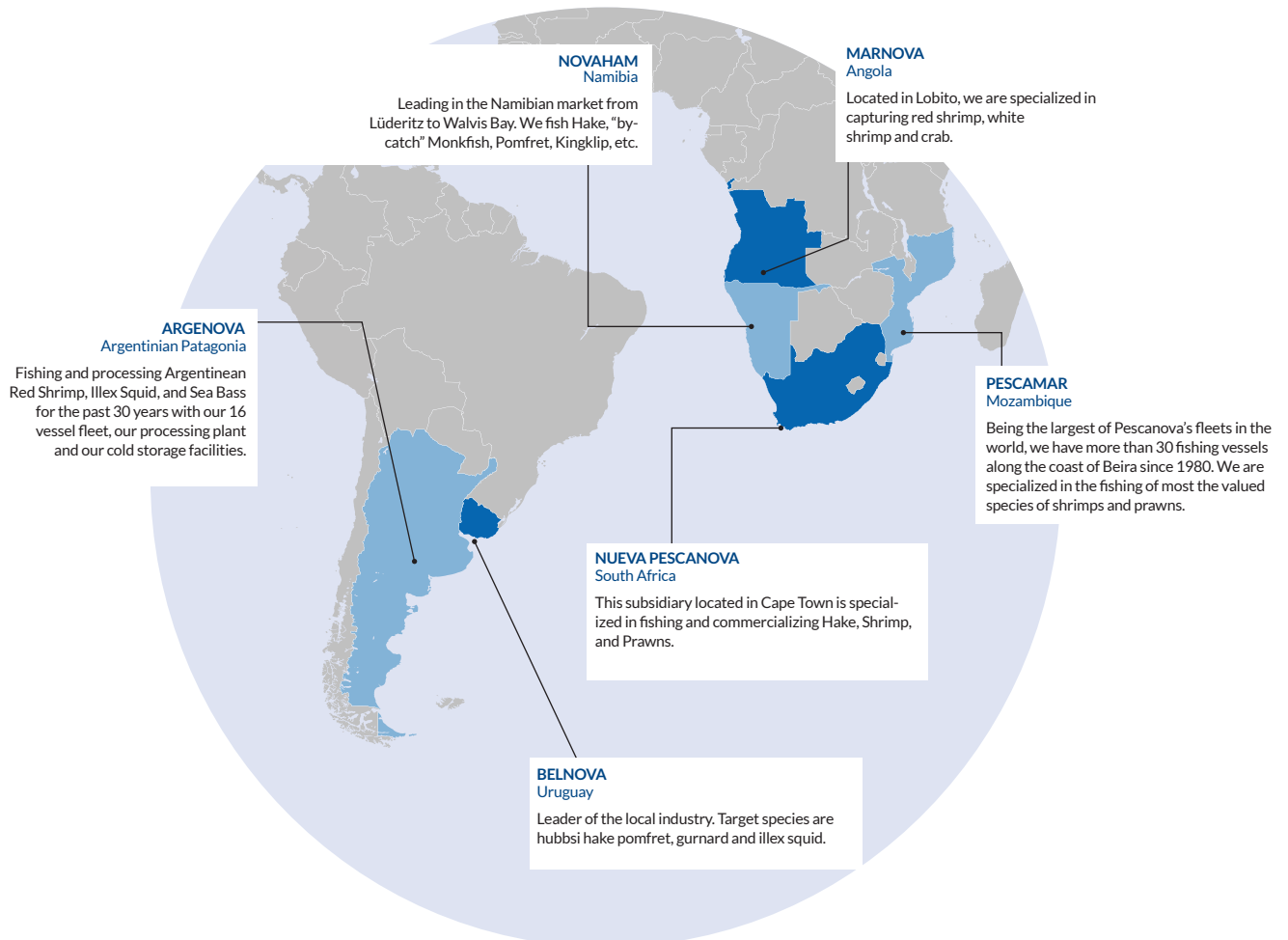


Toothfish

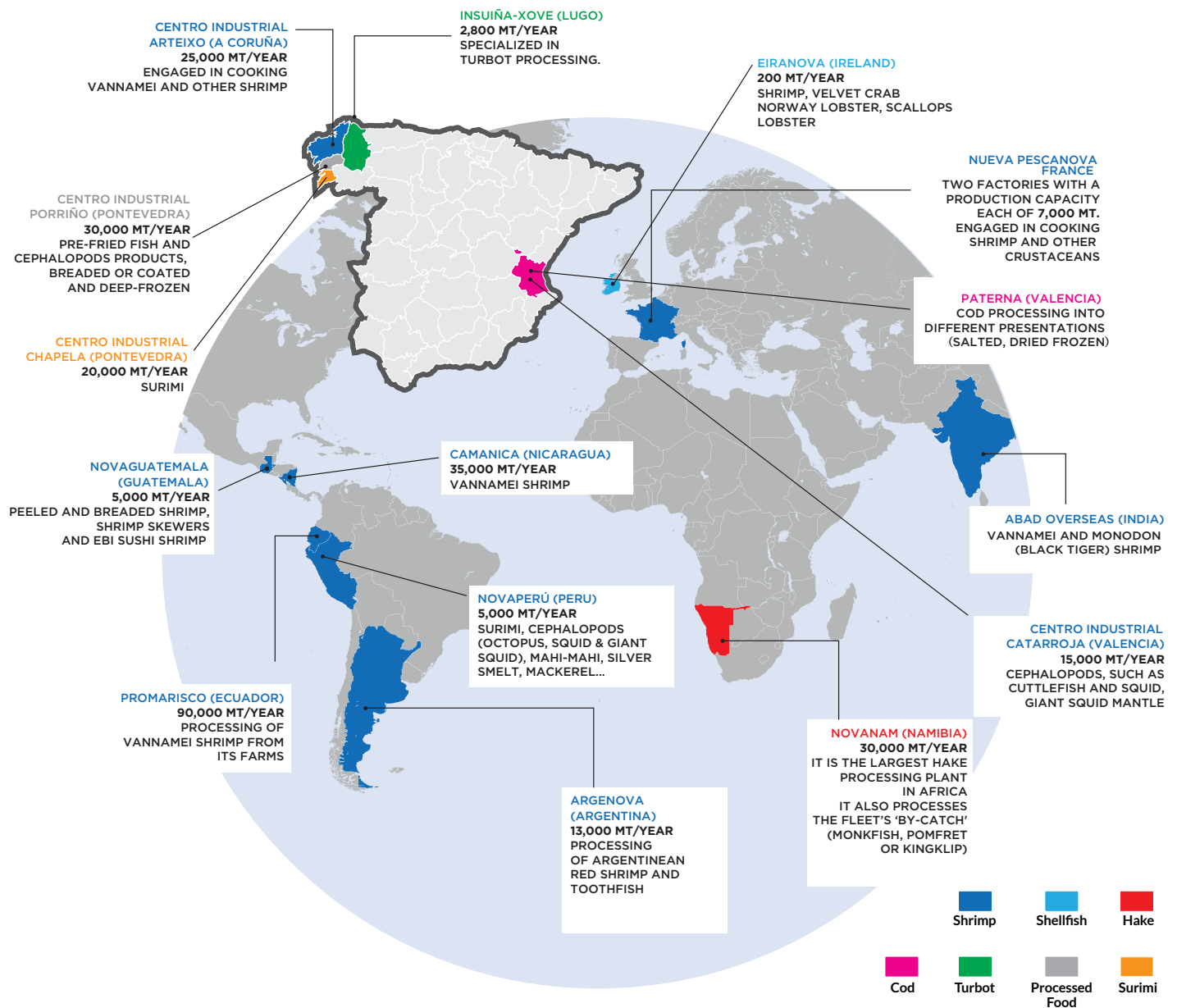


Hubbsi hake

AN ASSORTMENT FROM THE SEA TO THE TABLE: CAPTURES BY SPECIES AND COUNTRIES



LOCATION OF PROCESSING PLANTS AND THEIR CAPABILITIES



EXCELLENCE SYSTEM

We based our excellence system on lean methodologies to generate new working dynamics centered on our people. Teamwork, continuous improvement, pro-activity and respect are the fundamental values we maintain in order to focus on the welfare of our customers and consumers. These are the features of the Nueva Pescanova Excellence System.

SIX KEYS TO ACHIEVE EXCELLENCE

- 1 DEMAND PLANNING**
Working to be faster and more efficient through effective management and teamwork
- 2 INNOVATION**
New technologies to ensure safe environments and maintain food freshness
- 3 EFFICIENCY**
Investing in energy efficiency and optimization to reduce costs in all divisions to be sustainable and profitable
- 4 ENGAGEMENT**
Promoting involvement and encouragement of all teams
- 5 QUALITY**
Traceability and food safety are indispensable, that's why all activities are certified
- 6 GLOBAL SUPPLY NETWORK**
What cannot be procured within the Group is bought from carefully chosen suppliers

OUR TAKE ON SUSTAINABILITY

The Nueva Pescanova Group is committed to the preservation of aquatic ecosystems and the marine environment by rationalizing its fishing activities.

The Nueva Pescanova Group is aware of the need for appropriate legal and biological regulations for the management of sea resources as the only way to ensure sustainable and stable catches and complies with the standards and rules in FAO's Code of Conduct for Responsible Fisheries.

All of our vessels and factories are equipped to achieve the upmost respect for the environment, pursuing the sustainability of our fishing activities, by limiting catch, complying with close seasons to guarantee resources in the future.

We comply with all of the fishing industry's best practices in the countries we operate.



NOVAGUATEMALA

IFS, BAP, ASC, BIO

CAMANICA

IFS, GLOBAL GAP, ASC, BIO

PROMARISCO

IFS, GLOBAL GAP, BAP, ASC, BIO

ABAD OVERSEAS PVT. LTD. IFS



NOVANAM (DOP)

IFS

NOVANAM (SCT)

IFS

NOVAPERÚ

BRC



INSUIÑA MOUGAS

ISO 9001, GLOBAL GAP, ISO 14001, EMAS

INSUIÑA XOVE

IFS, GLOBAL GAP, ISO 14001, EMAS



ARTEIXO (SP)

IFS – ISO 14001

CHAPELA (SP)

IFS – ISO 14001

PORRIÑO (SP)

IFS – ISO 14001

PATERNA (SP)

IFS – ISO 14001

CATARROJA (SP)

IFS

BOULOGNE (FR)

IFS

LORIENT (FR)

IFS

PESCANOVA BLUE

PLANET • PEOPLE • PRODUCT • COMMUNITIES

OUR PLANET

Environmentally sound operations
Responsible fisheries, aquaculture and industry
Continuous improvement of efficiency and environmental performance
Responsible use of energy, materials and natural resources
Waste management and circular economy

PEOPLE FIRST

Labor responsibility – legal, decent and safe work with fair wages
Professional and personal development of every employee
Occupational Health and Safety
Diversity, equality and mediation

QUALITY EXCELLENCE

Food safety
Health and nutrition
Consumer satisfaction
Continuous product innovation
Pescanova BioMarine Center: the aquaculture R&D+i center



GROWING TOGETHER WITH THE COMMUNITIES

Knowledge transfer and promotion of education
Social and economic development
Collaboration projects with civil society
Creating local entrepreneurial and employment opportunities

‘Pescanova Blue’ Sustainability Program – the operational response to our CSR principles. These principles have guided us during our (first) 60 years of history.

‘Pescanova Blue’ Sustainability Program - Five Principles

- 1 We **fish, farm and process** seafood in a **sustainable** way by respecting the **PLANET**
- 2 We invest in **diversity, safety and growth** of our **PEOPLE**
- 3 We make sure that our **PRODUCTS** contribute positively to the **health and well-being** of our consumers
- 4 We contribute positively to the **livelihood** of the **COMMUNITIES** we live in and work with
- 5 We ensure the **COMPLIANCE** with all **ethical and legal** requirements

FARM RAISED - THE RISE OF AQUACULTURE

The term 'farm raised' refers to fish that are raised in enclosures or floating net pens near the ocean shore. Farm-raised is also commonly referred to as "aquaculture" or "ocean-raised". More customers are looking for sustainable and eco-friendly options when going out to eat. By using farm-raised fish in your business, you can capitalize on that interest and bring in more customers.

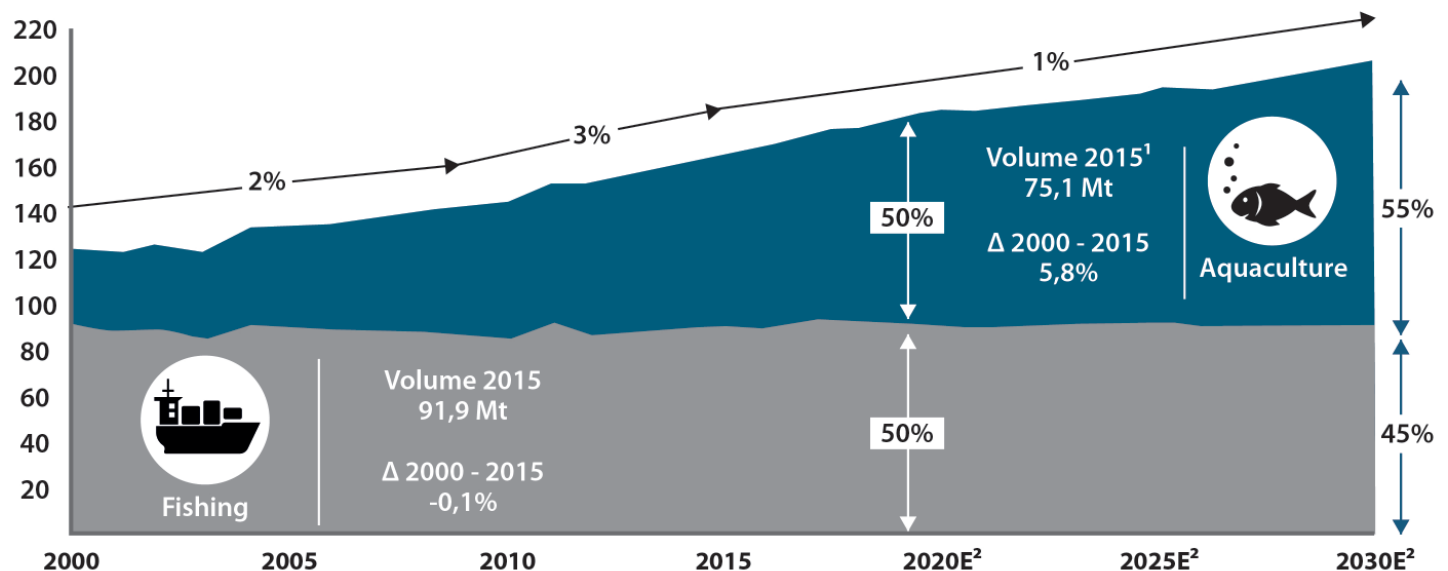
Unlike some types of wild fish that may only be available and fresh certain times of the year, farm raised fish are available year-round. Fish that are raised in farms are more sustainable than wild caught varieties, and they help to reduce the stress on wild fish populations, giving them time to grow back. Farming shrimp ensures a method of production that does not harm the ocean and its wildlife, like endangered corals and sea turtles.

With wild caught fishery production relatively static since the late 1980s, aquaculture has been responsible for the continuing impressive growth in the supply of fish for human consumption.

With an annual growth rate of 5.8% during the period analyzed (2000–2016), aquaculture continues to grow faster than other major food production sectors. For the first time, almost half of food fish comes from aquaculture, according to FAO's State of World Fisheries and Aquaculture 2018 report.

Evolution and projection of global fish production

(2000-2015-2030E, Mt, live weight)



Aquaculture is the only way to meet the increasing demand for marine protein. The future yield of global wild caught fisheries is expected to remain stable yet constrained due to effective sustainability management practices. According to FAO's analysis, it is expected that by 2030 aquaculture's contribution will represent 55% of the global supply of marine protein.

In view of the above prediction, the Nueva Pescanova Group has defined a specific strategy based on strengthening the level of integration and development of its aquaculture division. It is key for meeting the consumption needs that the market is demanding. To become a global leader, we are making use of the cutting-edge technology available at the Pescanova Biomarine Center.

NUEVA PESCANOVA TODAY

Progressing and improving

Ever since the launch of Pescanova's very first fishing vessel, which set sail in the 1960s, we have been navigating towards innovation, sustainability, and our commitment to improving people's well-being and at the same time caring for the environment. These fundamentals support our activities through a sustainable vertical integration, making us one of the few companies that can guarantee the quality of our products from the beginning of the process up until they arrive at millions of households across the globe.

PESCANOVA'S SECTOR AND ITS TRENDS

“Since 1961 the annual global growth in fish consumption has been twice as high as population growth, demonstrating that the fisheries and aquaculture sector is crucial in meeting FAO’s goal of a world without hunger and malnutrition.”

José Graziano da Silva, FAO Director-General.

According to the latest FAO data, 2016 fisheries production reached a total 171 million tons. 88% of which – more than 151 million tons – was utilized for direct human consumption, and 47% – 110.2 million tons – comes from aquaculture.

Seafood consumption is a part of the habits and traditions of many countries and is a source of essential nutrients. With consumer’s continued focus on health and wellness, demand for seafood consumption will continue to grow. Significant improvements in food processing and refrigeration, ice production, and transportation have been achieved over the past decades, which has led to an increase in seafood sales and distribution with a greater variety of product formats.



FISH CONSUMPTION

Since 1961, the annual growth of 3.2% in global consumption has been greater than the 1.6% population growth rate, and has surpassed the consumption of all land animal meats, both as a whole (2.8%) and in each category (beef, mutton, pork, and other), with the exception of poultry (4.9%).

In per capita terms, fish consumption increased from 9 kg in 1961 to 20.3 kg in 2016, increasing at an average rate of 1.5% per year.

This increase in consumption is not only the result of an increase in production but also a reduction in waste, an increase in efficiency levels, improved distribution channels, and an increase in demand tied to demographic growth and rising incomes.

FISH AND ITS BENEFITS:

Sustainable fishing and farming different species via the efficient development of innovative aquaculture techniques and technologies have been features of the Nueva Pescanova Group since its commencement and are deeply ingrained in its innovative DNA. This principle is the basis for the group’s strong commitment to aquaculture as a way of reducing pressure on fishing grounds, guaranteeing that resources are sustainable, secure, healthy, and controlled.

OUR PRODUCTS



CRUSTACEANS & CEPHALOPODS



Farmed Shrimp

White Shrimp HOSO
White Shrimp HLSO
White Shrimp P&D Tail Off

Octopus

Whole Octopus
Octopus Tentacles

Wild Caught Shrimp

Argentine Red HOSO
Argentine Red HLSO
Argentine Red EZ Peel
Argentine Red P&D T On
Argentine Red P&D T Off
Argentine Red Broken P&D

FIN FISH



Salmon

Fillet Trim D Skin On
Fillet Trim E Skin On
Portions Skin Off

Silverside

H&G

Chilean Sea Bass

H&G
Fillet Skin On
Portions Skin Off

Mahi Mahi

Fillet Skin On
Portions Skin Off



SPECIES, ORIGIN AND FISHING TECHNIQUES

All of the product pages include the scientific name of the product, its source (catch/farming area) and fishing technique in the case of products from extractive fishing (lines, hooks, trawl nets, etc.).

PREPARATION

In each product, we indicate the most appropriate cooking preparations.



Ideal for
baking



Ideal for
boiling



Ideal for
microwaving



Ideal for
steaming



Ideal for
frying



Ideal for
casseroles/
sauce



Ideal for
grilling



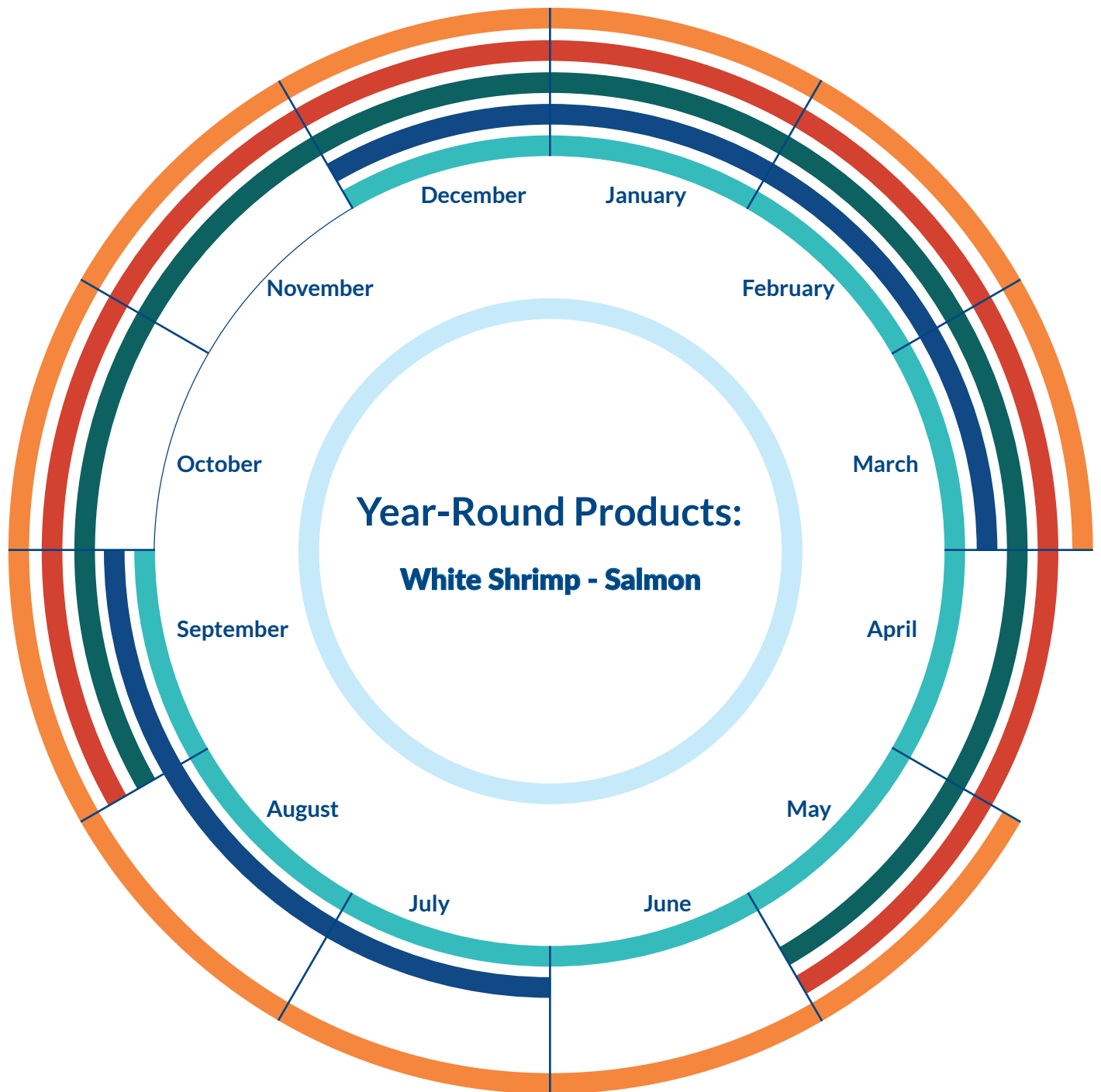
In order for the product to maintain its flavor and nutritional value, we recommend defrosting the day before on the bottom shelf of a refrigerator or at room temperature for a few hours outside of the packaging.

THE VALUE CHAIN

We bring the freshness of the sea to the table

The Nueva Pescanova Group is present on five continents. We are one of the few seafood multinationals to be present throughout the entire value chain, from source to market. We fish, farm, process and add value to seafood products in our 17 processing plants. Our extensive processing capabilities allow for us to offer a wide range of chilled and frozen products in more than 80 countries around the world.

FISHING SEASON CALENDAR



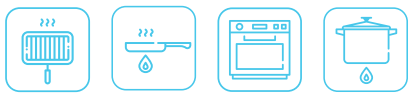
Lead Times

Guatemala -> USA	1-3 weeks
Ecuador -> USA	1-3 weeks
Honduras -> USA	1-3 weeks
Nicaragua -> USA	1-3 weeks
Chile -> USA	3-4 weeks
Argentina -> USA	4-5 weeks
Peru -> USA	1-3 weeks
Spain -> USA	5-7 weeks

- Argentine Red Shrimp
- Chilean Sea Bass
- Mahi Mahi
- Octopus
- Silverside

WHITE SHRIMP

Litopenaeus Vannamei



FARM AREA:
Ecuador, Guatemala, Nicaragua,
Honduras, Venezuela

FISHING TECHNIQUES:
Farm Raised

Pescanova’s White Shrimp is sourced from our own aquaculture farms that are located in Guatemala, Nicaragua, Honduras and Ecuador. Our extensive geographical diversification and sustainable farming practices guarantee product availability throughout the year. Combined, our vannamei shrimp farms are able to produce and process over 137,000 tons of shrimp per year.

As a vertically integrated seafood company, we take great pride in operating our own hatcheries, nurseries, feed mills, farming ponds and processing facilities. Our farms hold the highest ratings for sustainability practices and are devoted to ensuring a steady and quality supply for future generations.

SEASONAL AVAILABILITY

High Production Moderate Production Low Production

JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC



PRODUCT SPECIFICATIONS

Head On Shell On

Size	Country of Origin	Case Pack	Master Weight	Ti-Hi	UPC Codes	GTIN Codes
20/30	Ecuador	10x4 lb	40 lb	8/4	0 37946 60071 1	10037946600718
30/40	EC/NI/HN	10x4 lb	40 lb	8/4	0 37946 60072 8	10037946600725
40/50	EC/NI/HN	10x4 lb	40 lb	8/4	0 37946 60073 5	10037946600732
50/60	EC/NI/HN/VE	10x4 lb	40 lb	8/4	0 37946 60077 3	10037946600770
60/70	EC/NI/VE	10x4 lb	40 lb	8/4	0 37946 60074 2	10037946600749
70/80	EC/NI/VE	10x4 lb	40 lb	8/4	0 37946 60075 9	10037946600756
80/100	EC/NI/VE	10x4 lb	40 lb	8/4	0 37946 60076 6	10037946600763
100/120	Ecuador	10x4 lb	40 lb	8/4	0 37946 90257 0	10037946902577

Headless Shell On

Size	Country of Origin	Case Pack	Master Weight	Ti-Hi	UPC Codes	GTIN Codes
U/15	Ecuador	10x4 lb	40 lb	8/4	0 37946 90258 7	10037946902584
16/20	EC/NI/HN	10x4 lb	40 lb	8/4	0 37946 30032 1	10037946300328
26/30	EC/NI/HN	10x4 lb	40 lb	8/4	0 37946 30034 5	10037946300344
31/35	EC/NI/HN/VE	10x4 lb	40 lb	8/4	0 37946 30035 2	10037946300359
36/40	EC/NI/HN/VE	10x4 lb	40 lb	8/4	0 37946 30036 9	10037946300366
41/50	EC/NI/HN/VE	10x4 lb	40 lb	8/4	0 37946 30036 9	10037946300366
51/60	EC/NI/HN/VE	10x4 lb	40 lb	8/4	0 37946 30038 3	10037946300380
61/70	EC/NI/HN/VE	10x4 lb	40 lb	8/4	0 37946 30039 0	10037946300397
71/90	EC/NI/HN/VE	10x4 lb	40 lb	8/4	0 37946 30040 6	10037946300403
91/110	EC/NI	10x4 lb	40 lb	8/4	0 37946 30041 3	10037946300410
111/130	Ecuador	10x4 lb	40 lb	8/4	0 37946 30042 0	10037946300427

P&D T-Off

Size	Country of Origin	Case Pack	Master Weight	Ti-Hi	UPC Codes	GTIN Codes
16/20	Ecuador	5x2 lb	10 lb	10/11	0 37946 90152 8	10037946901525
21/25	Ecuador	10x4 lb	40 lb	8/4	0 37946 23423 7	10037946234234
26/30	Ecuador	10x4 lb	40 lb	8/4	0 37946 23424 4	10037946234241
26/30	Ecuador	5x2 lb	10 lb	10/11	0 37946 90154 2	10037946901549
31/35	EC/VE	10x4 lb	40 lb	8/4	0 37946 90055 2	10037946900559
31/40	EC/VE	10x4 lb	40 lb	8/4	0 37946 23425 1	10037946234258
31/40	EC/NI/VE	5x2 lb	10 lb	10/11	0 37946 90156 6	10037946901563
36/40	EC/VE	10x4 lb	40 lb	8/4	0 37946 90056 9	10037946900566
41/50	EC/VE	10x4 lb	40 lb	8/4	0 37946 23426 8	10037946234265
41/50	Ecuador	5x2 lb	10 lb	10/11	0 37946 90157 3	10037946901570
51/60	EC/VE	10x4 lb	40 lb	8/4	0 37946 23427 5	10037946234272
61/70	EC/VE	10x4 lb	40 lb	8/4	0 37946 23428 2	10037946234289
61/70	Ecuador	5x2 lb	10 lb	10/11	0 37946 90159 7	10037946901594
71/90	EC/VE	10x4 lb	40 lb	8/4	0 37946 23429 9	10037946234296
71/90	Guatemala	5x2 lb	10 lb	10/11	0 37946 90160 3	10037946901600
91/110	EC/VE	10x4 lb	40 lb	8/4	0 37946 30041 3	10037946234296
91/110	Ecuador	5x2 lb	10 lb	10/11	0 37946 90242 6	10037946902423

P&D T-Off Cooked

Size	Country of Origin	Case Pack	Master Weight	Ti-Hi	UPC Codes	GTIN Codes
26/30	Guatemala	5x2 lb	10 lb	10/11	0 37946 90167 2	10037946901679
31/40	Guatemala	5x2 lb	10 lb	10/11	0 37946 90169 6	10037946901693
41/50	Guatemala	5x2 lb	10 lb	10/11	0 37946 90243 3	10037946902430
51/60	Guatemala	5x2 lb	10 lb	10/11	0 37946 90244 0	10037946902447
61/70	Guatemala	5x2 lb	10 lb	10/11	0 37946 90245 7	10037946902454
71/90	Guatemala	5x2 lb	10 lb	10/11	0 37946 90246 4	10037946902461
91/110	Guatemala	5x2 lb	10 lb	10/11	0 37946 90123 8	10037946901235

ARGENTINE RED SHRIMP

Pleoticus Muelleri



 **CATCH AREA:**
Southwest Atlantic Ocean (FAO 41)

 **FISHING TECHNIQUES:**
Trawl nets

Pescanova’s Argentine Red Shrimp is wild caught in the waters of the Southern Atlantic Ocean. Unlike other shrimp species that are gray in color when raw, these cold-water shrimp are a beautiful red when caught. This shrimp species is known for its sweet flavor and lobster-like texture.

Red Shrimp do not require intensive cooking methods. Instead, cooking them quickly on a grill or pan is enough to let the rich flavor and texture shine.

SEASONAL AVAILABILITY

 High Production  Moderate Production  Low Production

JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
											



PRODUCT SPECIFICATIONS

Head On Shell On

Size	Country of Origin	Case Pack	Master Weight	Ti-Hi	UPC Codes	GTIN Codes
10/20 (L1)	Argentina	6x2 kg	12 kg	8/8	8410063 023380	76410063023389
20/30 (L2)	Argentina	6x2 kg	12 kg	8/8	8410063 028798	78410063028797

Headless Shell On

Size	Country of Origin	Case Pack	Master Weight	Ti-Hi	UPC Codes	GTIN Codes
U/15	Argentina	10x2 lb	20 lb	7/8	0 37946 90170 2	10037946901709
16/20	Argentina	10x2 lb	20 lb	7/8	0 37946 90171 9	10037946901716

EZ Peel

Size	Country of Origin	Case Pack	Master Weight	Ti-Hi	UPC Codes	GTIN Codes
U/15	Argentina	10x2 lb	20 lb	7/8	0 37946 90223 5	10037946902232
16/20	Argentina	10x2 lb	20 lb	7/8	0 37946 90229 7	10037946902294

P&D T-On

Size	Country of Origin	Case Pack	Master Weight	Ti-Hi	UPC Codes	GTIN Codes
16/20	Argentina	10x2 lb	20 lb	7/8	0 37946 90031 6	10037946900313
21/25	Argentina	10x2 lb	20 lb	7/8	0 37946 90032 3	10037946902652
21/30	Argentina	10x2 lb	20 lb	7/8	0 37946 90131 3	10037946901310
26/30	Argentina	10x2 lb	20 lb	7/8	0 37946 90004 0	10037946900047

P&D T-Off

Size	Country of Origin	Case Pack	Master Weight	Ti-Hi	UPC Codes	GTIN Codes
16/20	Argentina	10x2 lb	20 lb	7/8	0 37946 90038 5	10037946900382
21/25	Argentina	10x2 lb	20 lb	7/8	0 37946 90039 2	10037946900399
26/30	Argentina	10x2 lb	20 lb	7/8	0 37946 90040 8	10037946900405
31/40	Argentina	10x2 lb	20 lb	7/8	0 37946 90042 2	10037946900429

Broken

Size	Country of Origin	Case Pack	Master Weight	Ti-Hi	UPC Codes	GTIN Codes
20/40	Argentina	10x2 lb	20 lb	7/8	0 37946 90052 1	10037946900528
40/60	Argentina	10x2 lb	20 lb	7/8	0 37946 90053 8	10037946900535

CHILEAN SEA BASS

Patagonian Toothfish - Dissostichus Eleginoides



 **CATCH AREA:**
Argentina (FAO 41/42) & Chile




 **FISHING TECHNIQUES:**
Longline/Trawler













 **VOLUME**
MT 2,200 (Number 1 quota in Argentina)

Pescanova's Chilean Sea Bass, also known as Patagonian Toothfish, is sourced from the pristine, waters between South America and Antarctica by Pescanova's own fleet of fishing vessels. Sea Bass is a beautiful white flesh, high fat fish that is perfect for multiple cooking methods including steaming, pan searing, or even grilling. When cooked properly, Chilean Sea Bass seems to melt away in your mouth.

Our Chileans Sea Bass is certified by the US Department of Commerce National Oceanic and Atmospheric Administration (NOAA) and verified with the Commission for the Conservation of Atlantic Marine Living Resources (CCAMLR) as always responsibly caught.

SEASONAL AVAILABILITY

 High Production  Moderate Production  Low Production

JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
											



PRODUCT SPECIFICATIONS

Portions

Size	Country of Origin	Approximate Count	Master Weight	Ti-Hi	UPC Codes	GTIN Codes
4 oz	Chile	40	10 lb	6/6	0 37946 90318 8	10037946903185
6 oz	CL/AG	26	10 lb	6/6	0 37946 90184 9	10037946901846
8 oz	Chile	20	10 lb	6/6	0 37946 90185 6	10037946901853
10 oz	Chile	16	10 lb	6/6	0 37946 90307 2	10037946903079

Fillets

Size	Country of Origin	Approximate Count	Master Weight	Ti-Hi	UPC Codes	GTIN Codes
2-4 lb	Chile	18	55 lb	3/9	0 37946 90183 2	10037946901839
4-6 lb	Chile	10	55 lb	3/9	0 37946 90194 8	10037946901945
6-8 lb	Chile	8	55 lb	3/7	0 37946 90195 5	10037946901952
8-10 lb	Chile	6	55 lb	3/7	0 37946 90196 2	10037946901969
10-12 lb	Chile	5	55 lb	3/7	0 37946 90197 9	10037946901976
12-14 lb	Chile	4	55 lb	3/7	0 37946 90296 9	10037946902967
14-up lb	Chile	4	55 lb	3/7	0 37946 90297 6	10037946902973

H&G Trawl


Size	Country of Origin	Approximate Count	Master Weight	Ti-Hi	UPC Codes	GTIN Codes
2-4 kg	Argentina	9	65 lb	3/7	0 37946 90298 3	10037946902980
4-6 kg	Argentina	6	65 lb	3/7	0 37946 90299 0	10037946902997
6-8 kg	Argentina	4	65 lb	3/7	0 37946 90300 3	10037946903000
8-10 kg	Argentina	3	65 lb	3/7	0 37946 90301 0	10037946903017
10-14 kg	Argentina	3	65 lb	3/7	0 37946 90302 7	10037946903024
14-20 kg	Argentina	2	65 lb	3/7	0 37946 90303 4	10037946903031
14-20 kg	Argentina	2	65 lb	3/7	0 37946 90303 4	10037946903031
20-35 kg	Argentina	1	65 lb	3/7	0 37946 90304 1	10037946903048
20-up kg	Argentina	1	65 lb	3/7	0 37946 90305 8	10037946903055
35-up kg	Argentina	1	85 lb	3/7	0 37946 90306 5	10037946903062



ATLANTIC SALMON

Salmo Salar



 **FARM AREA:**
10th, 11th, 12th Region Chile

 **FISHING TECHNIQUES:**
Farm Raised

Pescanova’s Atlantic Salmon is humanely raised in the cold Southern Arctic waters around Chile where they develop slowly, giving the fish its exquisite flavor and texture. This deep red in color, tender fish is known for its superior health benefits, being low in saturated fats and high in protein. In comparison to other fish, salmon possesses one of the highest levels of omega-3 fatty acids, as well as being rich in many vitamins and minerals. The American Heart Association recommends eating at least two servings of salmon a week to reduce risks of strokes and heart diseases.

SEASONAL AVAILABILITY

 High Production  Moderate Production  Low Production

JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
											



PRODUCT SPECIFICATIONS

Portions

Size	Country of Origin	Approximate Count	Master Weight	Ti-Hi	UPC Codes	GTIN Codes
4 oz	Chile	40	10 lb	10/11	0 37946 40914 7	10037946409144
6 oz	Chile	26	10 lb	10/11	0 37946 40916 1	10037946409168
8 oz	Chile	20	10 lb	10/11	0 37946 40918 5	10037946409182
10 oz	Chile	16	10 lb	10/11	0 37946 90288 4	10037946902881

Fillets Trim-D

Size	Country of Origin	Approximate Count	Master Weight	Ti-Hi	UPC Codes	GTIN Codes
1-2 lb	Chile	14	10 kg	5/13	0 37946 90181 8	10037946901815
2-3 lb	Chile	8	10 kg	5/13	0 37946 82001 0	10037946820017
3-4 lb	Chile	6	10 kg	5/13	0 37946 90182 5	10037946901822
4-5 lb	Chile	5	10 kg	5/13	0 37946 90290 7	10037946902904

Fillets Trim-E


Size	Country of Origin	Approximate Count	Master Weight	Ti-Hi	UPC Codes	GTIN Codes
1-2 lb	Chile	14	10 kg	5/12	0 37946 90291 4	10037946902911
2-3 lb	Chile	8	10 kg	5/12	0 37946 90308 9	10037946903086
3-4 lb	Chile	6	10 kg	5/12	0 37946 90292 1	10037946902928
4-5 lb	Chile	5	10 kg	5/12	0 37946 90293 8	10037946902935




MAHI MAHI

Coryphaena Hippurus



 **CATCH AREA:**
Peru EEZ
International Waters of the Eastern Pacific Ocean

 **FISHING TECHNIQUES:**
Longline

 **VOLUME**
MT 53,297 (Annual Average)

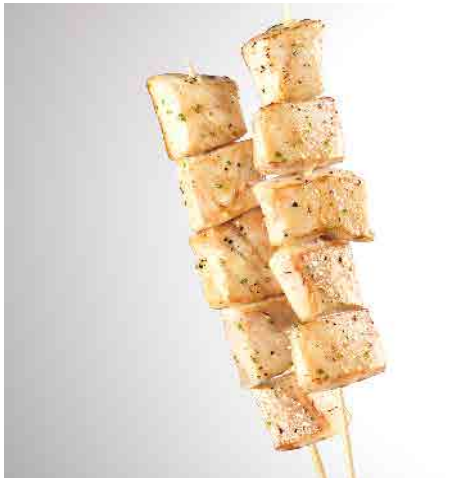
Pescanova’s Mahi Mahi is wild caught off the coast of Peru. This species is a highly migratory fish found in tropical and subtropical waters. Having a shorter life span, between four to five years, Mahi Mahi is one of the fastest growing fish making it a sustainable seafood option.

Pescanova participates in the Fishery Improvement Projects (FIP) for the Peruvian Mahi Mahi. The efforts put forth by FIP address governance, fishing practices, and environmental impacts of fisheries in order to meet the MSC standard. The project working with Eastern Pacific Ocean fishing countries (such as Ecuador) to reach an international management measures agreement.

SEASONAL AVAILABILITY

 High Production  Moderate Production  Low Production

JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
											



PRODUCT SPECIFICATIONS

Portions

Size	Country of Origin	Approximate Count	Master Weight	Ti-Hi	UPC Codes	GTIN Codes
1-3 oz	Peru	80	10 lb	10/14	0 37946 90319 5	10037946903192
4 oz	Peru	40	10 lb	10/14	0 37946 70704 5	10037946707042
6 oz	Peru	26	10 lb	10/14	0 37946 70706 9	10037946707066
8 oz	Peru	20	10 lb	10/14	0 37946 70708 3	10037946707080
10 oz	Peru	16	10 lb	10/14	0 37946 90180 1	10037946901808

Fillet

Size	Country of Origin	Approximate Count	Master Weight	Ti-Hi	UPC Codes	GTIN Codes
1-3 lb	Peru	25	50 lb	3/8	0 37946 90186 3	10037946901860
3-5 lb	Peru	12	50 lb	3/8	0 37946 90294 5	10037946902942
5-7 lb	Peru	8	50 lb	3/8	0 37946 90320 1	10037946903208
7-up lb	Peru	6	50 lb	3/8	0 37946 90321 8	10037946903215



SPANISH OCTOPUS

Octopus Vulgaris



CATCH AREA:
FAO 27 & 34

FISHING TECHNIQUES:
Trawl, Pots, Traps

Pescanova's Octopus is caught in the best octopus fishing grounds in the world: FAO 27 & 34. We clean, tenderize, and freeze it with great care in order to ensure a superior quality product. Apart from being rich in protein, it is also a source of inspiration both for traditional, classic recipes and new, pleasantly unexpected ones.

SEASONAL AVAILABILITY

High Production Moderate Production Low Production

JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
High	High	High	Moderate	Moderate	Moderate	High	High	High	Moderate	Moderate	High



Whole Tray

Size	Country of Origin	Approximate Count	Master Weight	Ti-Hi	UPC Codes	GTIN Codes
2-4 lb	Spain	10	28 lb	8/8	0 37946 10002 0	10037946100027
4-6 lb	Spain	6	28 lb	8/8	0 37946 10003 7	10037946100034
6-8 lb	Spain	4	28 lb	6/10	0 37946 10004 4	10037946100041
8-up lb	Spain	3	28 lb	6/10	0 37946 10005 1	10037946100058

Cooked Tentacles

Size	Country of Origin	Approximate Count	Master Weight	Ti-Hi	UPC Codes	GTIN Codes
M (4-8 oz)	Spain	16	6 lb	14/10	0 37946 90315 7	10037946903154
L (8-12 oz)	Spain	14	7 lb	14/10	0 37946 90316 4	10037946903161

SILVERSIDE

Odontesthes Regia



 **CATCH AREA:**
Peru

 **FISHING TECHNIQUES:**
Wild Caught

Pescanova's Silverside are wild caught near the shallow shores of Peru. This small fish does not grow to more than five inches and has many ways of being cooked; they are great for grilling, roasting, frying, or smoking. Silverside is semi-firm in texture with an oily flavor that is similar to sardines.

SEASONAL AVAILABILITY

■ High Production ■ Moderate Production ■ Low Production

JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC



H&G

Size	Country of Origin	Case Pack	Master Weight	Ti-Hi	UPC Codes	GTIN Codes
H&G	Peru	20 x 1lb	20 lb	9/8	0 37946 84116 9	10037946841166



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