

PRODUCT CATALOGUE

W W W . P A R L A K G R U P . C O M . T R



Parlak Aquaculture started its activities in 1995 with 20 tons/year trout production in Kızkayası location in Derbent Dam in Bafra district of Samsun. Being one of the pioneers of the sector, Parlak Su Ürünleri has increased its production capacity every year and developed both Samsun and Turkey's aquaculture production. With our vision leading the aquaculture sector, we have carried every stage of Turkish Salmon production to the highest level with the quality we have gained from our experience. In 2022, we increased our production in Bafra Derbent Dam to 4000 tons/year.

With our new investments in the aquaculture sector, we aim to produce 12,000 tons/year at our farm in the sea in Samsun Yakakent and 4000 tons/year at our farm in Bafra Derbent Dam in 2024. In order to support and improve our production, we increased the egg capacity of our hatchery in Samsun Ladik to 30 million eggs and the hatchery in Erzincan to 25 million chicks.

We have the capacity to process and shock 200 tons of fish per day in our 7500 square meter closed area processing facility in Samsun Bafra Organized Industrial Zone, taking advantage of the power of current technology.

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Always produce the best quality trout in Turkey. Branding the fish we produce and reaching international standards.

To have a say in the sector in Turkey and in the international arena. To provide service above the expectations of our customers by responding to their demands in the most appropriate and fastest way.

To make quality and efficiency continuous by closely following the developments in technology To contribute to the development of aquaculture, a new sector in our country, by providing professional support to large and small aquaculture facilities.



YOUR HEALTH IS OUR PRIORITY











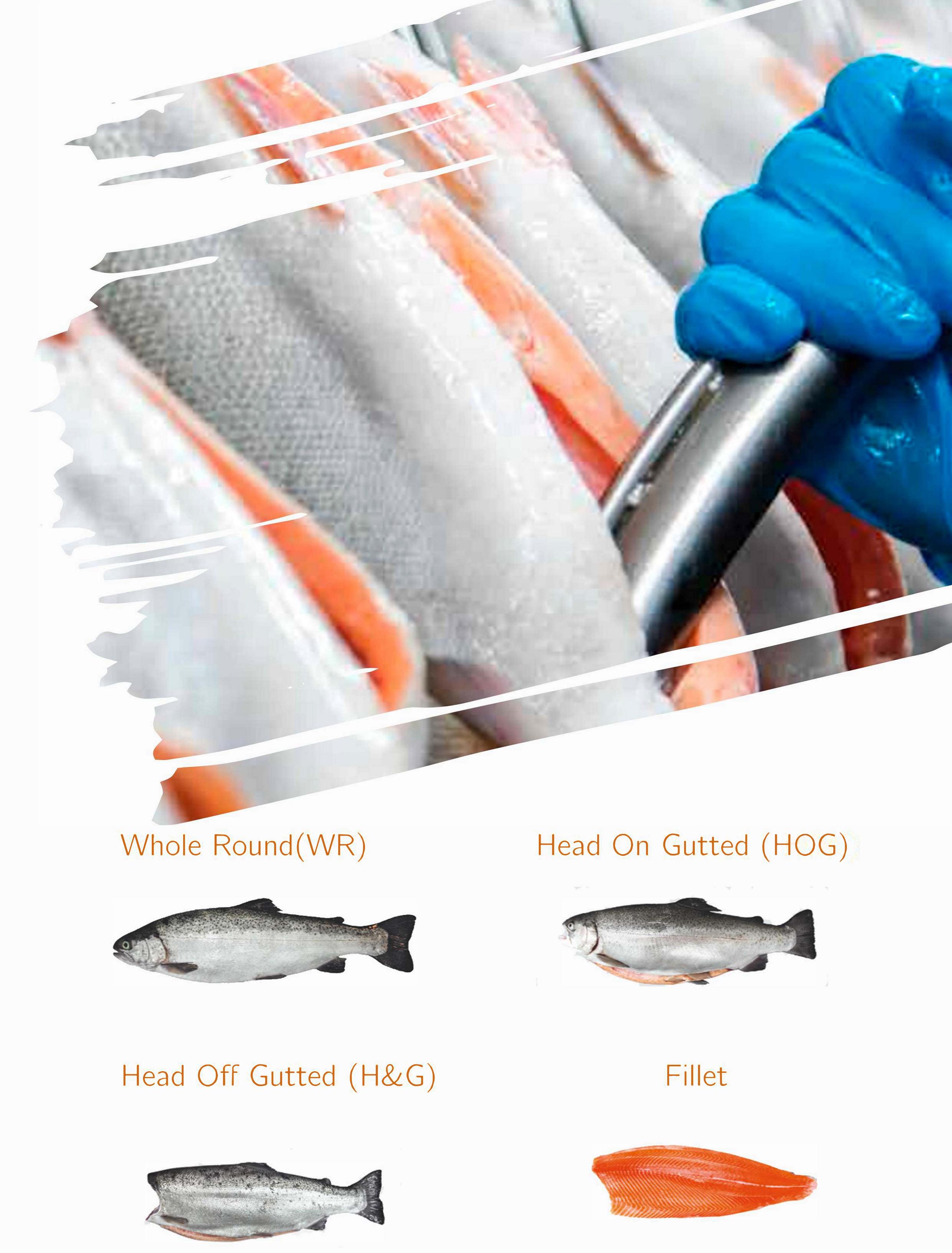
THE FLAVOR THAT COMES FROM THE SEA



Turkish Salmon is a special type of salmon raised in the cold and clear waters of the Black Sea. Although it has similar genetic characteristics to Norwegian salmon, it offers a different flavor and texture due to the unique climate and water conditions of the Black Sea.

Turkish Salmon is a healthy food source with its rich Omega-3 fatty acids, protein and vitamin content. It attracts attention with its vibrant pink meat, slightly oily texture and intense aroma.

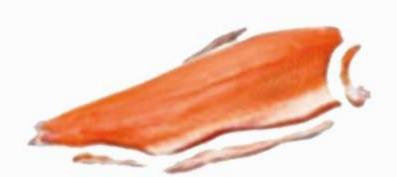
Usually consumed baked, grilled, smoked or raw (sushi and sashimi), Turkish Salmon is a healthy and delicious seafood





- TRIM A

Backbone off Bellybone off



-TRIM B

Backbone off
Bellybone off
Back fin off
Collar bone off
Belly fat off
Belly fins off



-TRIM C

Backbone off
Bellybone off
Back fin off
Collar bone off
Belly fat off
Belly fins off
Pin Bone off



-TRIM D

Backbone off
Bellybone off
Back fin off
Collar bone off
Belly fat off
Belly fins off
Pin Bone off
Back trimmed
Tail piece off
Belly membrane off
Nape trimmed



-TRIM E

Backbone off
Bellybone off
Back fin off
Collar bone off
Belly fat off
Belly fins off
Pin Bone off
Back trimmed
Tail piece off
Belly membrane off
Nape trimmed
Skin Off







Rainbow trout belongs to the Salmonidae family and has spread all over the world from cold water rivers and lakes on the Pacific coasts of North America and Asia. In our country, it is among the most important species cultivated in net cages in ponds, reservoirs and seas. This species prefers clean, cold and high quality waters. Its meat is boneless and very tasty. It is heart friendly with its omega-3 fatty acids. The trout we produce comply with all the standards set by the Ministry of Food, Agriculture and Livestock and are offered for sale in 200-350 gr portions in styrofoam foam boxes, live and freshly iced.



DOĞANKAYA MAH. ORGANIZE SANAYI BÖLGESI 1. CADDE

NO 26/1, 55400

BAFRA / SAMSUN

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