



## PRODUCT CATALOGUE

WWW.PARLAKGRUP.COM.TR

info@parlakgrup.com.tr  
export@parlakgrup.com.tr





## A B O U T   U S

*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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## O U R M I S S I O N

*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

ONCORHYNCHUS MYKIS

*Fresh & Frozen Whole, Eviscerated, Fillet and H&G*



Whole Round (WR)  
Fresh & Frozen

Sizes(gr)  
300-500/500-800/800-1200



Head off Guttet (H&G)  
Fresh & Frozen

Sizes(gr)  
400-900/900-1300/1300-1800  
1800-2700/2700-3600  
3600-4200/4200-6000  
Packed in 25kg



Head On Guttet(HOG)  
Fresh & Frozen

Sizes(gr)  
1000-1500/1500-2000  
2000-3000/3000-4000  
4000-5000/5000-6000  
Packed in 10kg-20kg



Fillet

Fresh & Frozen  
Sizes(gr)  
300-500/500-700/700-1000  
1000-1300/1300-1700  
Trim A-B-C-D-E  
400 or 800 gr as steak  
125 -250 -400 gr as a slice  
Packed in 10kg-25kg



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





Whole Round(WR)



Head On Gutted (HOG)



Head Off Gutted (H&G)



Fillet







### - 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

ONCORHYNCHUS MYKIS

*Fresh & Frozen Whole, Eviscerated, Fillet*



Fillet

Fresh & Frozen

Sizes(gr)

70-100/100-130/130-170  
170-200

Packed in 5kg-10kg-20kg



Head On Guttet(HOG)

Fresh & Frozen

Sizes(gr)

100-200/200-250/250-300  
300-350/350-400/400-450  
450-500

Packed in 5kg-10kg-20kg



Whole Round (WR)

Fresh & Frozen

Sizes(gr)

200-300/300-400/400-600

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 SANAYİ BÖLGESİ 1.CADDE

NO 26/1 , 55400

BAFRA / SAMSUN

WWW.PARLAKGRUP.COM.TR

info@parlakgrup.com.tr  
export@parlakgrup.com.tr