

SPADOR

From Italy to all over Europe



MEDITERRANEAN SEA BREAM
(Sparus Aurata)



MEDITERRANEAN TASTES
ON THE TABLES OF THE WORLD!



FROM THE MEDITERRANEAN TO THE WORLD...



MEDITERRANEAN SEA BREEM

- A fish from the Sparidae family, consumed since ancient times.
- Typically found in tropical, subtropical and temperate zones, sea bream is raised in the deep blue clear waters of the Mediterranean Sea.
- Known as Tsiπούρα in Greek, Orata in Italian, and Dorada in Spanish.
- Dense white delicious meat with fewer bones.
- Suitable for stuffing and grilling. Ideal for Ceviche and Carpaccio dishes.
- 4 types of fillet.
- Full sized sea bream vary between 200 and 1500 gr.



MEDITERRANEAN SEA BASS
(Dicentrarchus Labrax)



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MEDITERRANEAN SEA BASS

- Sea bass is a delicious fish from the Moronidae family, with a rocket shaped body. It's skin is covered with large scales. It has a grey back, a silver stomach and provides lean meat.
- Known as Lavraki in Greek, Bar Commun in French and Lubina in Spanish.
- Raised in the deep blue clear waters of the Mediterranean Sea.
- Best steamed or "salt-crusted" as opposed to grilled.
- 4 types of fillet.
- Full sized sea bass vary between 200 and 3000 gr.



ROYAL SEA BASS (MEAGRE)
(*Argyrosomus Regius*)



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ROYAL SEA BASS (MEAGRE)

- Royal Sea Bass has a long body, covered with scales.
- Otoliths on the either side of the head cartilage.
- Raised in the deep blue clear waters of the Mediterranean Sea.
- Extremely white meat, delicious boiled, grilled, pan-fried or as pilaki (in oil and vinegar).
- 2 types of fillet.
- Full sized Royal Sea Bass vary between 600 and 5000 gr.



RAINBOW TROUT
(*Oncorhynchus Mykiss*)



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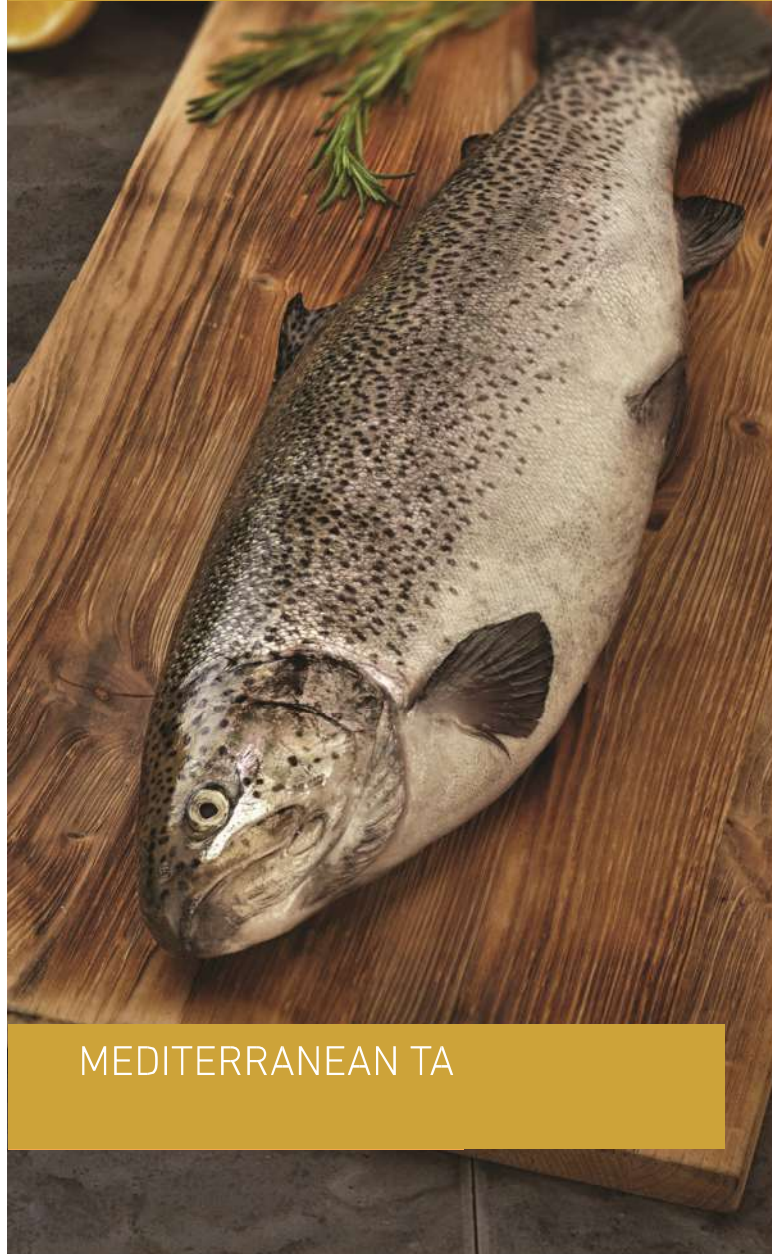


RAINBOW TROUT

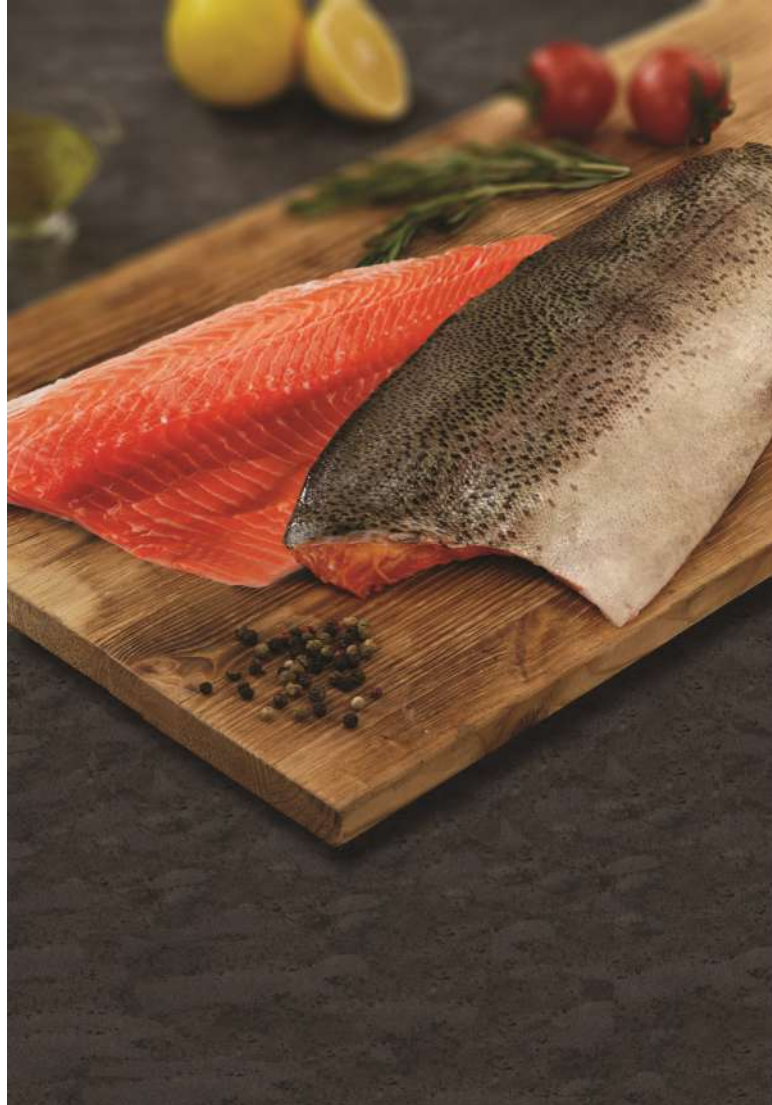
- Rainbow Trout is a member of the Salmonidae family.
- In darkness, it can be seen by crimson line on its sides; however, in a bright environment, it is hardly visible.
- They live in rivers and lakes; but they usually prefer clear and fast-flowing streams.
- They are very popular dish since they have white, delicious flesh and fewer bones.
- They can be consumed in all seasons.
- They can reach 80 cm in length and 10 kilos in weight.



SALMON TROUT



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SALMON TROUT

- Salmon Trout originated from North America is a member of the Salmonidae family found in fresh and cool waters.
- It is one of the most important farmed species that has a wide range in the market and known as being the most preferred freshwater fish.
- Very rich in protein and Omega 3.
- Preferred size of Salmon trout is between 1000 g and 3000 grams.
- It is especially preferred because of bright, reddish meat color and has a less bony structure.
- Trout has a wide range of consumption, from grilling to baking, or smoked.

SEA SALMON TROUT



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BLUEFIN TUNA
(Thunnus Thynnus)



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BLUEFIN TUNA

- Bluefin Tuna is a delicious fish from the Scombridae family.
- Tuna is raised in the deep and cold waters of the Mediterranean Sea.
- Their bodies are rounded and bigger at the head and tapers down to the tail. They are fast swimmers. The upper part of their body is dark blue or black and both sides of the body are silver white.
- They are rich nutritional sources of Omega 3 and protein.
- They can be consumed in all seasons.
- Fully grown tuna can reach one ton in weight and 5-6 meters in length.

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