

V. HUKKANEN OY



Product catalogue



Fish from cold, fresh and clean Nordic waters

The Hukkanen Group is specialised in fish farming, fish processing, wholesale, import and export. The Group is based in Finland and Sweden.

V. Hukkanen Oy has operated in the fish industry since 1975 and is nowadays the biggest operator in the Finnish market. Our main values are high quality, being on the cutting edge of the industry, continuing as a family-run business and being environmentally and socially responsible. These values play an important role in our everyday work.

We process, import, export, sell and wholesale fish to wholesale customers as well as businesses operating in the Hotel, Restaurants and Catering sector and other operators in both the domestic and international markets.

Our production facilities and offices are located in the cities of Sastamala and Turku, in Southwest Finland. Our sales area covers the entirety of Finland, and we currently export globally to over 10 different countries.

V. Hukkanen Oy's product selection includes fresh, smoked, cold smoked, frozen, slightly salted and marinated products. We provide fish products in several variants – caviar, whole fish, fillets, slices, portions, cubes, boneless and skinless fish.

We have the ISO 9001 quality management system and the FSSC 22000 Food Safety System Certification, which provide a framework for effectively managing our organisation's quality and food safety responsibilities. We also have the ISO 14001 Environmental Management System.

Our fish farming group is specialised in smolt production and trout farming. The Group has 30 fish farming plants in Finland and Sweden. Our fish farms can supply fresh trout to wholesalers and further processors throughout the year.

V. Hukkanen Oy has always invested in modern production lines and well-being at work. We employ over 200 people, and the total revenue amounted to over EUR 90 million.

The total combined annual volume of fish products processed by the Group is over 20 000 tons. Our northern location, long traditions and carefully selected raw materials guarantees great quality and taste for our products.

We look forward to providing high-quality, fresh and frozen Nordic fish products to the global markets.

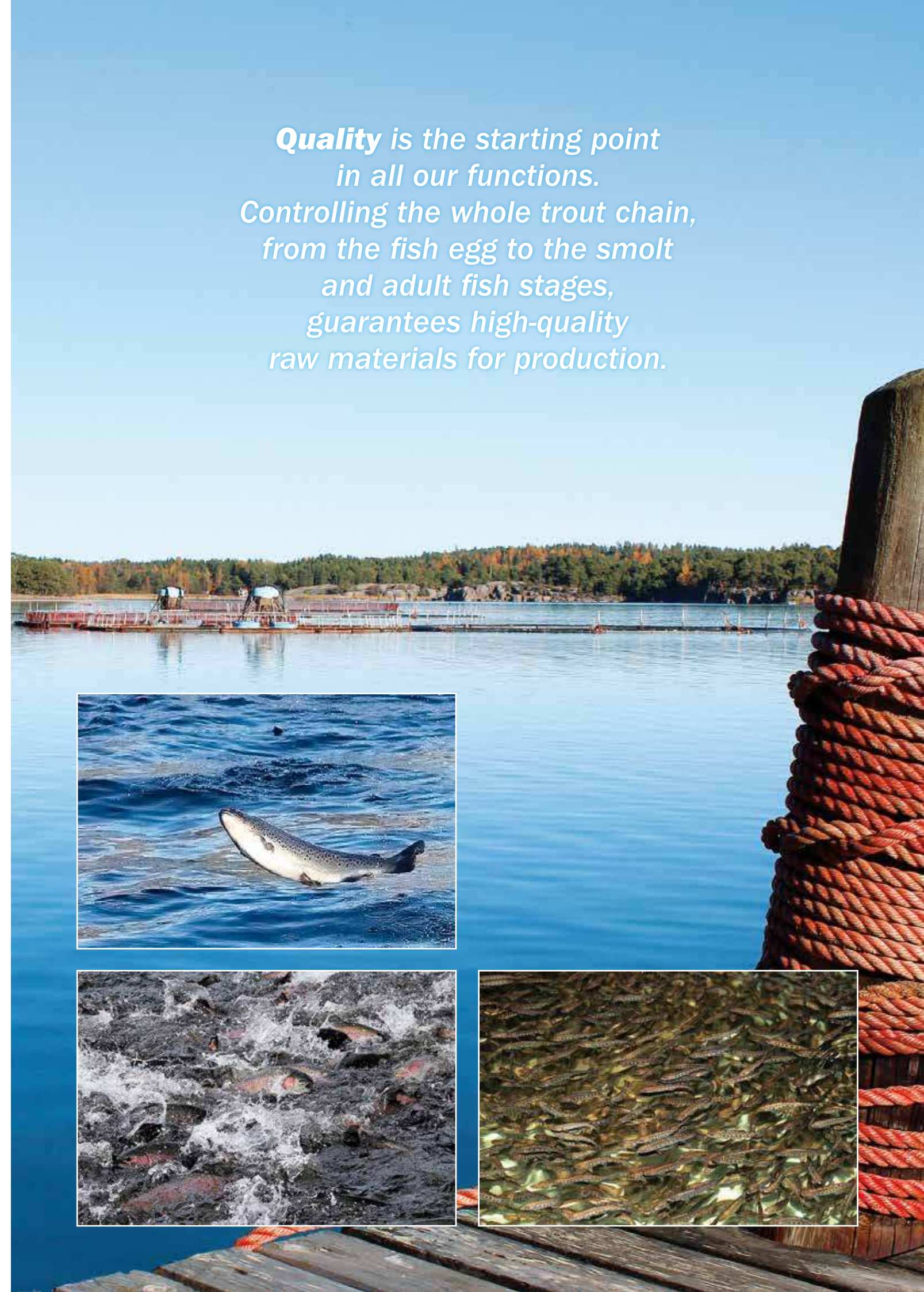


Veijo Hukkanen
President/CEO



Toni Hukkanen
Executive Vice President

***Quality is the starting point
in all our functions.
Controlling the whole trout chain,
from the fish egg to the smolt
and adult fish stages,
guarantees high-quality
raw materials for production.***



Fish farms and production sites in Finland



Our fish grow in the cold, fresh and clean waters.



We have five large, efficient smoking cabins with a capacity of over 20,000 kg fish per day.



Main production plant.
A very high level of hygiene, quality control and laboratory monitoring is part of our everyday work.



We are a pioneer of the fish industry in Finland. Our cold smoked, raw salted and warm smoked products are in the market leader position among purchased fish Brands*. Aside from our own Brand we also produce products for the Private-labels.



To guarantee high quality we fillet all the fish by hand. The bones are taken off with a machine and the fillets will be finalised by hand.



Careful processing methods until the products are ready for consumption guarantee an exceptional quality and taste for the end products.

*Source: Nielsen Homescan, 52 Weeks ending 24.1.2016, total Finland, value purchases, total industrially packed fish (non-private label).

Trout



Trout whole (Oncorhynchus mykiss)



Trout C-cut fillet (Oncorhynchus mykiss)



Trout D-cut fillet (Oncorhynchus mykiss)



Trout pieces (Oncorhynchus mykiss)



Caviar (from Trout/Oncorhynchus mykiss)

Salmon



Salmon whole (Salmo Salar)



Salmon C-cut fillet without bones (Salmo Salar)



Salmon D-cut fillet without bones (Salmo Salar)



Salmon E-cut pieces without skin (Salmo Salar)



Salmon pieces with skin (Salmo Salar)



Fresh products



Baltic Herring (Ciupea Harengus Membras)



Baltic Herring gutted (Ciupea Harengus Membras)



Pike perch whole (Stizostedion Lucioperca)



Pike perch fillet (Stizostedion Lucioperca)



Baltic Herring fillet (Ciupea Harengus Membras)



Baltic Herring fillet without skin (Ciupea Harengus Membras)



Whitefish (Coregonus lavaretus)



Whitefish filet without skin and scaled (Coregonus lavaretus)



Vendace gutted (Coregonus Albula)



Perch (Perca Fluviatilis)



Bream (Abramis Brama)



Roach (Rutilus Rutilus)



Ready-to-eat products



Cold-smoked trout and salmon fillet (Oncorhynchus mykiss, Salmo Salar) Package: VAC. about 750g.



Cold-smoked sliced trout fillet (Oncorhynchus mykiss) Package: VAC. about 200g. and 750g.



Cold-smoked sliced salmon fillet (Salmo Salar) Package: VAC. about 200g. and 800g.



Lightly salted sliced salmon fillet (Salmo Salar) Package: VAC. about 200g. and 800g.



Lightly salted sliced trout fillet (Oncorhynchus mykiss) Package: VAC. about 200g. and 750g.



Hot-smoked whole trout (Oncorhynchus mykiss) Package: VAC. about 800-1800g.



Hot-smoked salmon fillet piece (Salmo Salar) Package: VAC. about 400g.



Hot-smoked salmon fillet (Salmo Salar) Package: VAC. about 1250g.



Hot-smoked trout fillet (Oncorhynchus mykiss) Package: VAC. about 700g.



Hot-smoked trout double fillet (Oncorhynchus mykiss) Package: VAC. about 1800g.



Hot-smoked salmon buffet fillet (Salmo Salar) Package: VAC. about 1200g.



Hot-smoked whole whitefish (Coregonus clupeaformis) Package: VAC. about 800g.



Marinated Baltic herring with mustard (Clupea harengus membras) Package: 2,5 kg. bucket



Marinated Baltic herring with garlic (Clupea harengus membras) Package: 2,5 kg. bucket



Hot-smoked mackerel fillet with pepper mix (Scomber Scombrus) Package: VAC. about 240g.



Hot-smoked Greenland halibut (Reinhardtius hippoglossoides) Package: VAC. about 250g.





Our locations

FINLAND

1 Sastamala

The Head Office and the main production plant

2 Turku

Production plant for the Baltic herring

3 Åland

Fish farm and the processing plant

SWEDEN

4

Fish farm

5

Fish farm



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