







**ORADA**  
ADRIATIC

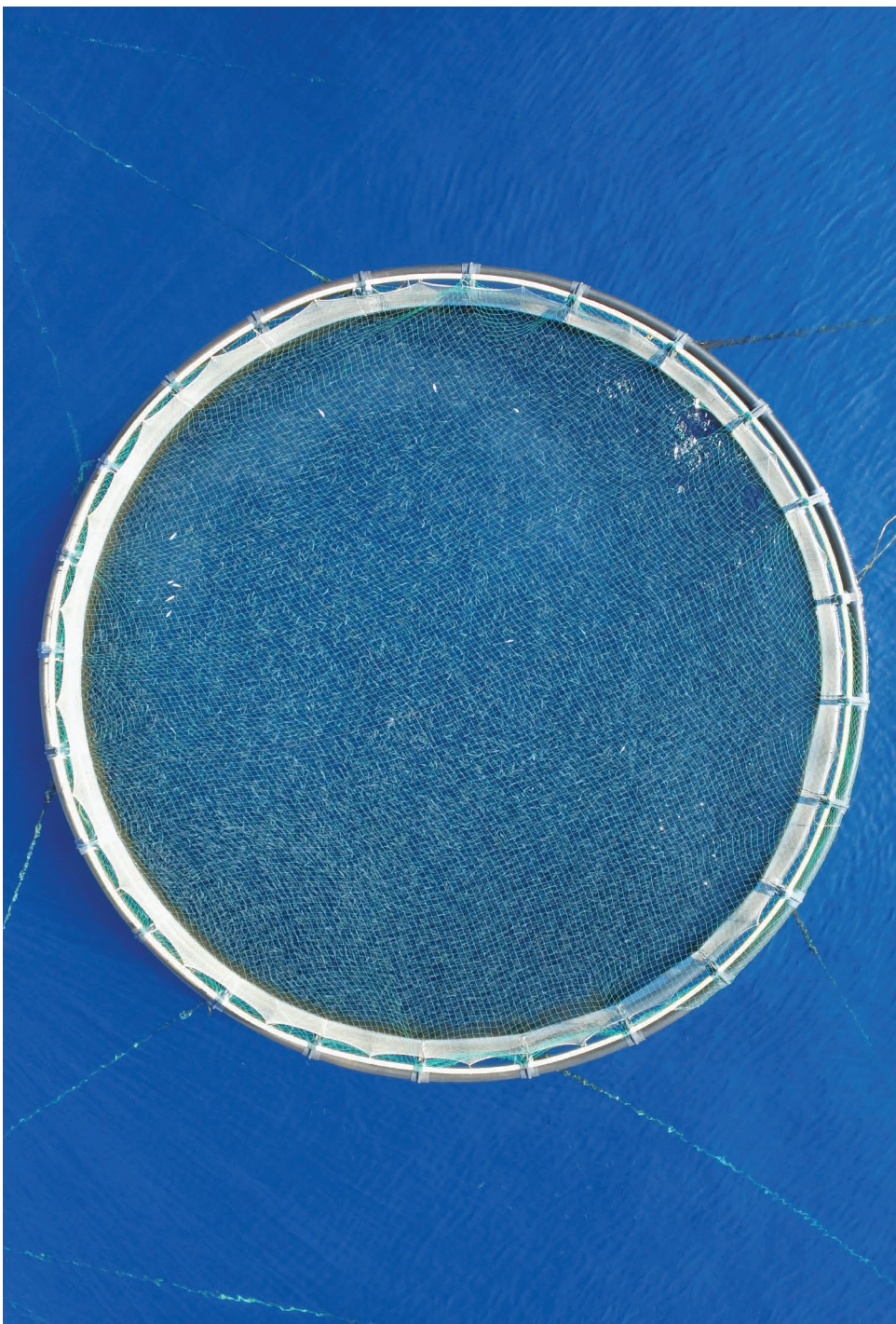
DE | PRODUKTKATALOG

EN | PRODUCT CATALOGUE

HR | KATALOG PROIZVODA

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**DE** Orada Adriatic ist eines der führenden kroatischen Unternehmen in der Zucht und Verarbeitung von Fisch. Wir beliefern den europäischen Markt seit über zwei Jahrzehnten mit hochwertigem Fisch und setzen dabei strenge internationale Standards für die Transparenz der gesamten Produktion um. Im Jahr 2017 wurde ein neues Produktions- und Logistikzentrum von 4.500 m<sup>2</sup> gebaut, das mit modernster Technologie ausgestattet ist. Die Produktion von wertvollem Fisch – Dorade Royal und Wolfsbarsch – stieg von den anfänglichen 50 Tonnen im Jahr 2005 auf die heutigen 1.800 Tonnen, mit der Tendenz zu weiterem Wachstum, was uns zu einem der größten Produzenten von Dorade und Wolfsbarsch in Kroatien macht.

**ENG** Orada Adriatic is one of the leading Croatian companies in the field of breeding and processing of fish. We have been supplying the European market with high-quality fish for over two decades, implementing strict international transparency standards of the entire production. In 2017, a new production and logistics center of 4.500 m<sup>2</sup> was built, equipped

with a state of the art technology. The production of precious fish – sea bream and sea bass – grew from the initial 50 tons in 2005., to 1.800 tons in present time, with the tendency of further growth, making us one of the largest producers of sea bream and sea bass in Croatia.

**HR** Orada Adriatic jedna je od vodećih hrvatskih tvrtki u području uzgoja i prerade ribe koja preko dva desetljeća opskrbljuje europsko tržište ribom visoke kvalitete, pritom se držeći strogo postavljenih međunarodnih standarda za transparentnost cjelokupne proizvodnje. Tijekom 2017. g. izgrađen je novi proizvodno-logistički centar veličine 4.500 m<sup>2</sup>, opremljen naj-suvremenijom tehnologijom. Proizvodnja plemenite ribe-orade i brancina porasla je sa početnih 50 tona iz 2005. g. do današnjih 1.800 tona godišnje sa tendencijom daljnjeg rasta i time osigurala mjesto jednog od najvećih proizvođača orade i brancina u Hrvatskoj.



**//**  
Orada Adriatic hält  
die anspruchsvollsten  
Sicherheits – und  
Qualitätsstandards im  
Produktionsbereich

**//**  
Orada Adriatic holds the  
most demanding safety  
and quality standards in  
the production area

**DE** Fischfarmen auf den Kvarner-Inseln Cres und Plavnik, in einer Tiefe von 50–70 m in einem außergewöhnlich sauberen Meer, weit weg von den städtischen und industriellen Umweltverschmutzern, bieten die ideale Position für eine hochwertige Fischzucht. Ständig starke Strömungen ermöglichen einen Wasserfluss und sorgen neben der ständigen Netz- und Käfigpflege für optimale Brutbedingungen. Das Wohlbefinden der Fische wird durch die geringe Brutdichte in den Käfigen sowie durch die Qualität der Umgebung gewährleistet. Das Fischfutter ist von höchster Qualität, an die Bedürfnisse der Art angepasst, sichert das Fischwachstum und hat minimale Auswirkungen auf die Umwelt. Die Produktqualität und die Sicherheit von gezüchteten Fischen wird durch ständige Laboranalysen des Produkts und durch Wasser – und Sedimentkontrolle nachgewiesen. Das Ergebnis ist ein hochwertiges Fischprodukt – Dorade Royal und Wolfsbarsch, die stolz die weltweit renommierteste Auszeichnung im Lebensmittelsegment tragen – den Superior Taste Award.

**ENG** Fish farms located in the bays of the Kvarner islands of Cres and Plavnik, at the depths of 50 – 70 m in an exceptionally clean sea, away from the urban and industrial pollutants, provide the ideal position for high-quality fish breeding. Constantly strong currents allow water flow and along side the frequent net and cage maintaining, provide optimal breeding conditions. The wellbeing of the fish is ensured by the low breeding density in the cages, as well as the quality of the environmental conditions. The fish

feed is of the highest quality, adjusted to the needs of the species, ensuring fish growth and has a minimal impact on the environment. The product quality and the safety of bred fish is proven by constant laboratory analysis of the product and by water and sediment control. The result is a high-quality fish product – sea bream and sea bass that proudly carry the world's most prestigious award in the food segment – Superior Taste Award.

**HR** Uzgajališta smještena u uvalama kvarnerskih otoka Cresa i Plavnika, na dubinama od 50–70 metara u iznimno čistom moru, daleko od urbanih i industrijskih zagađivača, idealna su pozicija za uzgoj ribe vrhunske kvalitete. Konstantno jaka strujanja koja omogućavaju protok vode kao i redovno održavanje čistoće mreža i kaveza stvaraju optimalne uvjete za uzgoj. Dobrobit ribe je osigurana niskom gustoćom nasada u kavezima i kvalitetnim okolišnim uvjetima. Riblja hrana najviše kvalitete prilagođena potrebama vrste osigurava rast ribe i ima minimalan utjecaj na okoliš. Kvaliteta proizvoda i sigurnost uzgojene ribe dokazuje se stalnim laboratorijskim analizama proizvoda kao i kontrolama vode i sedimenta. Rezultat svega je visokokvalitetan riblji proizvod – orada i brancin koji s ponosom nose najprestižniju svjetsku nagradu u segmentu prehrane – Superior Taste Award.







**DE** Unsere Produktionslinie umfasst das Ausnehmen, Filetieren, Marinieren und IQF-Einfrieren von Fisch aus unserer eigenen Zucht und kleinen pelagischen Fischen aus den Netzen der Nordadria-Fischer, die alle unter den Handelsmarken Royal Adriatic und Brök verkauft werden. Orada Adriatic hält die anspruchsvollsten Sicherheits- und Qualitätsstandards im Produktionsbereich – IFS food und HACCAP. Die Umsetzung dieser Standards schützt die Interessen der Verbraucher und garantiert volle Transparenz der Produktion. Die Fischzucht ohne den Einsatz von Antibiotika wird durch das Antibiotic Free Zertifikat garantiert. Die ASC-Zertifizierung der Farmen zeigt, dass der Fisch umweltschonend und sozial verantwortlich produziert wird.







**ENG** Our production line includes gutting, filleting, marinating and IQF freezing of fish from our own breed and small pelagic fish from the nets of the fisherman from the north Adriatic, all sold under the trade marks Royal Adriatic and Brök. Orada Adriatic holds the most demanding safety and quality standards in the production area – IFS food and HACCAP. The implementation of these standards keeps the consumers' best interest and guarantees a complete transparency of the production. The fish breeding without the use of antibiotics is ensured by the Antibiotic Free certificate. The farm's ASC certification shows that the fish is produced in an environmentally friendly and socially responsible manner.








**HR** U vlastitoj se proizvodnji prerađuje- eviscerira, filetira, marinira i zamrzava riba iz vlastitog uzgoja te sitna plava riba iz mreža ribara sjevernog Jadrana, a plasira se na tržište pod robnom markom Royal Adriatic i Brök. Značajan udio u prodaji zauzimaju i prerađeni glavonošci te široka paleta zamrznute trgovačke robe. Orada Adriatic je nositelj najzahtjevnijih standarda sigurnosti i kvalitete u proizvođačkom svijetu – IFS food i HACCP standarda. Implementacijom tih standarda čuvaju se interesi potrošača te garantira potpuna transparentnost proizvodnje. Uzgoj ribe bez upotrebe antibiotika osiguran je certifikatom Antibiotic Free. ASC certifikat farme dokazuje da se riba proizvodi na ekološki održiv i društveno odgovoran način.

**||**  
Orada Adriatic je nositelj  
najzahtjevnijih standarda  
sigurnosti i kvalitete u  
proizvođačkom svijetu









Produkt Product Proizvod	Lateinischer Name Latin name Latinsko ime	Nettogewicht Net weight Neto težina	Transportverpackung Transport packaging Transportno pakiranje	Haltbarkeit Shelf life Rok trajanja	Lagern bei Store at Temperatura čuvanja	
DORADE ROYAL frisch rund/ausgenommen SEA BREAM fresh whole/gutted ORADA svježa cijela/očišćena 200-300g; 300-400g; 400-600g 600-800g; 800-1000g / 160-250g; 250-330g; 330-500g; 500-670g; 670-840g	<i>Sparus aurata</i>	6 kg	Styroporkisten polystyrene box stiroporna kašeta	10 Tage 10 days 10 dana	+0/2 °C	
WOLFSBARSCH frisch rund/ausgenommen SEA BASS fresh whole/gutted BRANCIN svježi cijeli/očišćeni 200-300g; 300-400g; 400-600g 600-800g; 800-1000g / 160-250g; 250-330g; 330-500g; 500-670g; 670-840g	<i>Dicentrarchus labrax</i>	6 kg	Styroporkisten polystyrene box stiroporna kašeta	10 Tage 10 days 10 dana	+0/2 °C	
DORADE ROYAL frische Filets PBI* SEA BREAM fresh fillets PBI* ORADA svježi fileti PBI* 90-130g; 130-180g	<i>Sparus aurata</i>	3 kg	Styroporkisten polystyrene box stiroporna kašeta	8 Tage 8 days 8 dana	+0/2 °C	
DORADE ROYAL frische Filets v cut PBO* SEA BREAM fresh fillets v cut PBO* ORADA svježi fileti v rez PBO* 75-110g	<i>Sparus aurata</i>	3 kg	Styroporkisten polystyrene box stiroporna kašeta	8 Tage 8 days 8 dana	+0/2 °C	
WOLFSBARSCH frische Filets PBI* SEA BASS fresh fillets PBI* BRANCIN svježi fileti PBI* 90-130g; 130-180g	<i>Dicentrarchus labrax</i>	3 kg	Styroporkisten polystyrene box stiroporna kašeta	8 Tage 8 days 8 dana	+0/2 °C	
WOLFSBARSCH frische Filets v cut PBO* SEA BASS fresh fillets v cut PBO* BRANCIN svježi fileti v rez PBO* 75-110g	<i>Dicentrarchus labrax</i>	3 kg	Styroporkisten polystyrene box stiroporna kašeta	8 Tage 8 days 8 dana	+0/2 °C	







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SARDINE frisch SARDINE fresh SRDELA svježa	<i>Sardina pilchardus</i>	4 kg 5 kg 6 kg	Styroporkisten polystyrene box stiroporna kašeta	8 Tage 8 days 8 dana	+0/2 °C	
SARDINE frisch, ohne Kopf SARDINE fresh, headed, gutted SRDELA svježa, bez glave	<i>Sardina pilchardus</i>	4 kg	Styroporkisten polystyrene box stiroporna kašeta	7 Tage 7 days 7 dana	+0/2 °C	
SARDINE frisch ausgenommen, ohne Kopf SARDINE fresh, belly-cleaned SRDELA svježa, očišćena, bez glave	<i>Sardina pilchardus</i>	3 kg	Styroporkisten polystyrene box stiroporna kašeta	7 Tage 7 days 7 dana	+0/2 °C	
SARDINENFILETS frische, sortiert SARDINE fillets fresh sorted SRDELA svježi fileti, slagani	<i>Sardina pilchardus</i>	2 kg	Styroporkisten polystyrene box stiroporna kašeta	7 Tage 7 days 7 dana	+0/2 °C	
SARDINENFILETS frische unsortiert SARDINE fillets fresh unsorted SRDELA svježi fileti, neslagani	<i>Sardina pilchardus</i>	2 kg	Styroporkisten polystyrene box stiroporna kašeta	7 Tage 7 days 7 dana	+0/2 °C	
SARDELLE frisch ANCHOVY fresh INČUN svježi	<i>Engraulis encrasicolus</i>	6 kg	Styroporkisten polystyrene box stiroporna kašeta	6 Tage 6 days 6 dana	+0/2 °C	







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DORADE ROYAL frisch, ausgenommen MAP* SEA BREAM fresh, gutted MAP* ORADA svježa očišćena MAP*	<i>Sparus aurata</i>	330-500 g	6 Schalen/trays/plitica	12 Tage 12 days 12 dana	+0/4 °C	
DORADE ROYAL frisch, ausgenommen MAP* SEA BREAM fresh, gutted MAP* ORADA svježa očišćena MAP*	<i>Sparus aurata</i>	500-720 g	6 Schalen/trays/plitica	12 Tage 12 days 12 dana	+0/4 °C	
WOLFSBARSCH frisch, ausgenommen MAP* SEA BASS fresh, gutted MAP* BRANCIN svježiji, očišćeni MAP*	<i>Dicentrarchus labrax</i>	330-500 g	6 Schalen/trays/plitica	12 Tage 12 days 12 dana	+0/4 °C	
WOLFSBARSCH frisch, ausgenommen, MAP* SEA BASS fresh, gutted MAP* BRANCIN svježiji, očišćeni MAP*	<i>Dicentrarchus labrax</i>	500-720 g	6 Schalen/trays/plitica	12 Tage 12 days 12 dana	+0/4 °C	
DORADE ROYAL Frischfilets MAP* SEA BREAM fresh fillets MAP* ORADA svježiji fileti MAP*	<i>Sparus aurata</i>	200 g	9 Schalen/trays/plitica	10 Tage 10 days 10 dana	+0/4 °C	
WOLFSBARSCH Frischfilets MAP* SEA BASS fresh fillets MAP* BRANCIN svježiji fileti MAP*	<i>Dicentrarchus labrax</i>	200 g	9 Schalen/trays/plitica	10 Tage 10 days 10 dana	+0/4 °C	
DORADE ROYAL Frischfilets, SKIN Verpackung SEA BREAM fresh fillets, SKIN packaging ORADA svježiji fileti, SKIN pakiranje	<i>Sparus aurata</i>	200 g	8 Schalen/trays/plitica	13 Tage 13 days 13 dana	+0/4 °C	









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<p>WOLFSBARSCH Frischfilets, SKIN Verpackung SEA BASS fresh fillets, SKIN packaging BRANCIN svježi fileti, SKIN pakiranje</p>	<i>Dicentrarchus labrax</i>	200 g	8 Schalen/trays/plitica	13 Tage 13 days 13 dana	+0/4 °C	
<p>DORADE ROYAL Frischfilet mit Zitrusbutter und ätherischen Bio-Ölen – küchenfertig – SKIN Verpackung SEA BREAM fresh fillet with citrus fruits butter, and bio essential oils – ready to cook – SKIN packaging ORADA svježi filet s maslacem s citrusnim voćem i bio eteričnim uljima – spremno za kuhanje – SKIN pakiranje</p>	<i>Sparus aurata</i>	140 g	12 Schalen/trays/plitica	12 Tage 12 days 12 dana	+0/4 °C	
<p>DORADE ROYAL Frischfilet mit Basilikum und Zitronenbutter und ätherischen Bio-Ölen – küchenfertig – SKIN Verpackung SEA BREAM fresh fillet with basil and lemon butter and bio essential oils – ready to cook – SKIN packaging ORADA svježi filet s maslacem s bosiljkom i limunom i bio eteričnim uljima – spremno za kuhanje – SKIN pakiranje</p>	<i>Sparus aurata</i>	140 g	12 Schalen/trays/plitica	12 Tage 12 days 12 dana	+0/4 °C	
<p>WOLFSBARSCH Frischfilet mit Zitrusbutter, und ätherischen Bio-Ölen – küchenfertig – SKIN Verpackung SEA BASS fresh fillet with citrus fruits butter and bio essential oils – ready to cook – SKIN packaging BRANCIN svježi filet s maslacem s citrusnim voćem i bio eteričnim uljima – spremno za kuhanje – SKIN pakiranje</p>	<i>Dicentrarchus labrax</i>	140 g	12 Schalen/trays/plitica	12 Tage 12 days 12 dana	+0/4 °C	
<p>WOLFSBARSCH Frischfilet mit Basilikum und Zitronenbutter und ätherischen Bio-Ölen – küchenfertig – SKIN Verpackung SEA BASS fresh fillet with basil and lemon butter and bio essential oils – ready to cook – SKIN packaging BRANCIN svježi filet s maslacem s bosiljkom i limunom i bio eteričnim uljima – spremno za kuhanje – SKIN pakiranje</p>	<i>Dicentrarchus labrax</i>	140 g	12 Schalen/trays/plitica	12 Tage 12 days 12 dana	+0/4 °C	








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SARDINE frisch, ohne Kopf MAP* SARDINE fresh, headed, gutted MAP* SRDELA svježa, bez glave MAP*	<i>Sardina pilchardus</i>	400 g	9 Schalen/trays/plitica	7 Tage 7 days 7 dana	+0/4 °C	
SARDINE frisch ausgenommen, ohne Kopf MAP* SARDINE fresh, belly-cleaned MAP* Srdela svježa, očišćena, bez glave MAP*	<i>Sardina pilchardus</i>	400 g	9 Schalen/trays/plitica	7 Tage 7 days 7 dana	+0/4 °C	
SARDINE frische Filets MAP* SARDINE fresh fillets MAP* SRDELA svježi fileti MAP*	<i>Sardina pilchardus</i>	250 g	9 Schalen/trays/plitica	5 Tage 5 days 5 dana	+0/4 °C	
PATAGONISCHER KALAMAR aufgetaute Tuben und Kraken PATAGONIC SQUID tubes – tentacles defrosted LIGNJA PATAGONICA tuba – krak odmrznuta	<i>Doryteuthis gahi</i>	500 g	9 Schalen/trays/plitica	8 Tage 8 days 8 dana	+0/4 °C	
PATAGONISCHER KALAMAR geschälte aufgetaute Tuben und Kraken PATAGONIC SQUID peeled tubes – tentacles defrosted LIGNJA PATAGONICA oguljena tuba – krak odmrznuta	<i>Doryteuthis gahi</i>	500 g	9 Schalen/trays/plitica	8 Tage 8 days 8 dana	+0/4 °C	
PATAGONISCHER KALAMAR aufgetaute Ringe und Kraken PATAGONIC SQUID rings – tentacles defrosted LIGNJA PATAGONICA kolutić – krak odmrznuta	<i>Doryteuthis gahi</i>	500 g	9 Schalen/trays/plitica	8 Tage 8 days 8 dana	+0/4 °C	


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Marinierte SARDELLENFILETS NATUR Marinated ANCHOVY fillets NATUR Marinirani fileti INĆUNA NATUR	<i>Engraulis encrasicolus</i>	150 g	2x14 Schalen/trays/plitica	3 Monate 3 months 3 mjeseca	+0/6 °C	
Marinierte SARDELLENFILETS NATUR Marinated ANCHOVY fillets NATUR Marinirani fileti INĆUNA NATUR	<i>Engraulis encrasicolus</i>	900 g	12 Schalen/trays/plitica	3 Monate 3 months 3 mjeseca	+0/6 °C	
Marinierte SARDELLENFILETS mit LEMONE Marinated ANCHOVY fillets with LEMON Marinirani fileti INĆUNA s LIMUNOM	<i>Engraulis encrasicolus</i>	150 g	2x14 Schalen/trays/plitica	3 Monate 3 months 3 mjeseca	+0/6 °C	
Marinierte SARDELLENFILETS mit LEMONE Marinated ANCHOVY fillets with LEMON Marinirani fileti INĆUNA s LIMUNOM	<i>Engraulis encrasicolus</i>	900 g	12 Schalen/trays/plitica	3 Monate 3 months 3 mjeseca	+0/6 °C	
Marinierte SARDELLENFILETS mit THYMIAN Marinated ANCHOVY fillets with THYME Marinirani fileti INĆUNA s TIMIJANOM	<i>Engraulis encrasicolus</i>	150 g	2x14 Schalen/trays/plitica	3 Monate 3 months 3 mjeseca	+0/6 °C	
Marinierte SARDELLENFILETS mit THYMIAN Marinated ANCHOVY fillets with THYME Marinirani fileti INĆUNA s TIMIJANOM	<i>Engraulis encrasicolus</i>	900 g	12 Schalen/trays/plitica	3 Monate 3 months 3 mjeseca	+0/6 °C	

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<p>Marinierte SARDINENFILETS mit ROSMARIN</p> <p>Marinated SARDINE fillets with ROSEMARY</p> <p>Marinirani fileti SRDELE s RUŽMARINOM</p>	<i>Sardina pilchardus</i>	150 g	2x14 Schalen/trays/plitica	2 Monate 2 months 2 mjeseca	+0/6 °C	
<p>Marinierte SARDINENFILETS mit ROSMARIN</p> <p>Marinated SARDINE fillets with ROSEMARY</p> <p>Marinirani fileti SRDELE s RUŽMARINOM</p>	<i>Sardina pilchardus</i>	900 g	12 Schalen/trays/plitica	2 Monate 2 months 2 mjeseca	+0/6 °C	
<p>Marinierte SARDINENFILETS mit PAPRIKA und LEMONE</p> <p>Marinated SARDINE fillets with PAPRIKA and LEMON</p> <p>Marinirani fileti SRDELE s PAPRIKOM i LIMUNOM</p>	<i>Sardina pilchardus</i>	150 g	2x14 Schalen/trays/plitica	2 Monate 2 months 2 mjeseca	+0/6 °C	
<p>Marinierte SARDINENFILETS mit PAPRIKA und LEMONE</p> <p>Marinated SARDINE fillets with PAPRIKA and LEMON</p> <p>Marinirani fileti SRDELE s PAPRIKOM i LIMUNOM</p>	<i>Sardina pilchardus</i>	900 g	12 Schalen/trays/plitica	2 Monate 2 months 2 mjeseca	+0/6 °C	
<p>Marinierte DORADE ROYAL und WOLFSBARSCH NATUR</p> <p>Marinated SEA BREAM and SEA BASS NATUR</p> <p>Marinirani ORADA i BRANCIN NATUR</p>	<i>Sparus aurata</i> <i>Dicentrarchus labrax</i>	130 g	2x14 Schalen/trays/plitica	2 Monate 2 months 2 mjeseca	+0/6 °C	
<p>Marinierte DORADE ROYAL und WOLFSBARSCH NATUR</p> <p>Marinated SEA BREAM and SEA BASS NATUR</p> <p>Marinirani ORADA i BRANCIN NATUR</p>	<i>Sparus aurata</i> <i>Dicentrarchus labrax</i>	500 g	12 Schalen/trays/plitica	2 Monate 2 months 2 mjeseca	+0/6 °C	

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Marinierte DORADE ROYAL und WOLFSBARSCH MEDITERRANER ART Marinated SEA BREEM and SEA BASS MEDITERRANEAN flavor Marinirani ORADA i BRANCIN na MEDITERANSKI	<i>Sparus aurata</i> <i>Dicentrarchus labrax</i>	130 g	2x14 Schalen/trays/plitica	2 Monate 2 months 2 mjeseca	+ 0/6 °C	
Marinierte DORADE ROYAL und WOLFSBARSCH MEDITERRANER ART Marinated SEA BREEM and SEA BASS MEDITERRANEAN flavor Marinirani ORADA i BRANCIN na MEDITERANSKI	<i>Sparus aurata</i> <i>Dicentrarchus labrax</i>	500 g	12 Schalen/trays/plitica	2 Monate 2 months 2 mjeseca	+ 0/6 °C	
Gesalzene SARDELLENFILETS Salted ANCHOVY fillets Slani fileti INĆUNA	<i>Engraulis encrasicolus</i>	150 g	2x14 Schalen/trays/plitica 12 Schalen/trays/plitica	12 Monate 12 months 12 mjeseci	+ 0/6 °C	
Gesalzene SARDELLENFILETS Salted ANCHOVY fillets Slani fileti INĆUNA	<i>Engraulis encrasicolus</i>	900 g	2x14 Schalen/trays/plitica 12 Schalen/trays/plitica	12 Monate 12 months 12 mjeseci	+ 0/6 °C	
Marinierte SARDELLENFILETS Marinated ANCHOVY fillets Marinirani fileti INĆUNA	<i>Engraulis encrasicolus</i>	13 kg 4,5 kg	Eimer/bucket/kanta	5 Monate 5 months 5 mjeseci	+ 0/6 °C	
Marinierte SARDELLENFILETS in Öl Marinated ANCHOVY fillets in oil Marinirani fileti INĆUNA u ulju	<i>Engraulis encrasicolus</i>	4,5 kg 2 kg	Eimer/bucket/kanta	5 Monate 5 months 5 mjeseci	+ 0/6 °C	

Produkt Product Proizvod	Lateinischer Name Latin name Latinsko ime	Nettogewicht Net weight Neto težina	Transportverpackung Transport packaging Transportno pakiranje	Haltbarkeit Shelf life Rok trajanja	Lagern bei Store at Temperatura čuvanja	
SARDINEN ohne Kopf IQF* SARDINES headed gutted IQF* SRDELA bez glave IQF*	<i>Sardina pilchardus</i>	800 g	8 Beutel bags vrećica	18 Monate 18 months 18 mjeseci	- 18 °C oder kühler - 18 °C or cooler - 18 °C i niže	
SARDINEN ausgenommene ohne Kopf IQF* SARDINES belly-cleaned IQF* SRDELA očišćena bez glave IQF*	<i>Sardina pilchardus</i>	800 g	8 Beutel bags vrećica	18 Monate 18 months 18 mjeseci	- 18 °C oder kühler - 18 °C or cooler - 18 °C i niže	
SARDINENFILETS IQF* SARDINE fillets IQF* SRDELA fileti IQF*	<i>Sardina pilchardus</i>	360 g	10 Beutel bags vrećica	18 Monate 18 months 18 mjeseci	- 18 °C oder kühler - 18 °C or cooler - 18 °C i niže	
SARDELLENFILETS IQF* ANCHOVY fillets IQF* INČUN fileti IQF*	<i>Engraulis encrasicolus</i>	360 g	10 Beutel bags vrećica	18 Monate 18 months 18 mjeseci	- 18 °C oder kühler - 18 °C or cooler - 18 °C i niže	
SARDINE IQF* SARDINE IQF* SRDELA IQF*	<i>Sardina pilchardus</i>	10 kg	Pappkarton cardboard box kartonska kutija	18 Monate 18 months 18 mjeseci	- 18 °C oder kühler - 18 °C or cooler - 18 °C i niže	
SARDINE ohne Kopf, IQF* SARDINE headed, gutted IQF* SRDELA bez glave IQF*	<i>Sardina pilchardus</i>	10 kg	Pappkarton cardboard box kartonska kutija	18 Monate 18 months 18 mjeseci	- 18 °C oder kühler - 18 °C or cooler - 18 °C i niže	

Produkt Product Proizvod	Lateinischer Name Latin name Latinsko ime	Nettogewicht Net weight Neto težina	Transportverpackung Transport packaging Transportno pakiranje	Haltbarkeit Shelf life Rok trajanja	Lagern bei Store at Temperatura čuvanja	
SARDINE ausgenommen, ohne Kopf IQF* SARDINE belly-cleaned IQF* SRDELA očišćena, bez glave IQF*	<i>Sardina pilchardus</i>	10 kg	Pappkarton cardboard box kartonska kutija	18 Monate 18 months 18 mjeseci	- 18 °C oder kühler - 18 °C or cooler - 18 °C i niže	
SARDINENFILETS IQF* SARDINE fillets IQF* SRDELA fileti IQF*	<i>Sardina pilchardus</i>	5,4 kg	Pappkarton cardboard box kartonska kutija	18 Monate 18 months 18 mjeseci	- 18 °C oder kühler - 18 °C or cooler - 18 °C i niže	
SARDINE tiefgefroren, im Block SARDINE frozen, in block SRDELA zamrznuta, blok	<i>Sardina pilchardus</i>	7 kg	2 Blöcke/blocks/blok	18 Monate 18 months 18 mjeseci	- 18 °C oder kühler - 18 °C or cooler - 18 °C i niže	
SARDELLE IQF* ANCHOVY IQF* INĆUN IQF*	<i>Engraulis encrasicolus</i>	10 kg	Pappkarton cardboard box kartonska kutija	18 Monate 18 months 18 mjeseci	- 18 °C oder kühler - 18 °C or cooler - 18 °C i niže	
SARDELLENFILETS IQF* ANCHOVY fillets IQF* INĆUN fileti IQF*	<i>Engraulis encrasicolus</i>	5,4 kg	Pappkarton cardboard box kartonska kutija	18 Monate 18 months 18 mjeseci	- 18 °C oder kühler - 18 °C or cooler - 18 °C i niže	
TINTENFISCH PATAGONIC Ringe – Kraken, tiefgefroren, im Block SQUID PATAGONIC rings – tentacles, frozen, in block LIGNJA PATAGONICA, kolutić – krak, zamrznuta, blok	<i>Doryteuthis gahi</i>	1,8 kg	6 Blöcke/blocks/blok	24 Monate ab dem Datum des ersten Einfrierens / 24 months from the date of first freezing / 24 mjeseca od datuma prvog zamrzavanja	- 18 °C oder kühler - 18 °C or cooler - 18 °C i niže	
TINTENFISCH PATAGONIC Tuben – Kraken geschält, tiefgefroren, im Block SQUID PATAGONIC peeled tubes – tentacles, frozen, in block LIGNJA PATAGONICA oguljena tuba – krak, zamrznuta, blok	<i>Doryteuthis gahi</i>	1,8 kg	6 Blöcke/blocks/blok	24 Monate ab dem Datum des ersten Einfrierens / 24 months from the date of first freezing / 24 mjeseca od datuma prvog zamrzavanja	- 18 °C oder kühler - 18 °C or cooler - 18 °C i niže	

Produkt Product Proizvod	Lateinischer Name Latin name Latinsko ime	Nettogewicht Net weight Neto težina	Transportverpackung Transport packaging Transportno pakiranje	Haltbarkeit Shelf life Rok trajanja	Lagern bei Store at Temperatura čuvanja	
TINTENFISCH PATAGONIC Ringe - Kraken, IQF SQUID PATAGONIC rings - tentacles, IQF LIGNJA PATAGONICA kolutić - krak, IQF	<i>Doryteuthis gahi</i>	8,1 kg	2 Beutel/bags/vrećica	24 Monate ab dem Datum des ersten Ein- frierens / 24 months from the date of first freezing / 24 mjeseca od datuma prvog zamrzavanja	- 18 °C oder kühler - 18 °C or cooler - 18 °C i niže	

**PBI**

mit Stehgräten  
pin bone in  
sa središnjom kosti

**PBO**

grätenfrei  
pin bone out  
bez središnje kosti

**MAP/ATM**

verpackt in modifizierter Atmosphäre  
packed in a modified atmosphere  
pakirano u modificiranoj atmosferi

**IQF**

individuell tiefgefroren  
individual quick freezing  
individualno brzo zamrzavanje

## UNSERE ZERTIFIKATE

## OUR CERTIFICATES

## NAŠI CERTIFIKATI



We are ASC certified. Look for the ASC logo



ASC-C-03328









Orada Adriatic d.o.o.  
Kukuljanovo 341  
51227 Kukuljanovo  
Kroatien/Croatia/Hrvatska

**HAUPTBÜRO**  
**MAIN OFFICE**  
**GLAVNI URED**

+385 51 565 200

**VERKAUFSABTEILUNG – EXPORT**  
**SALES DEPARTMENT – EXPORT**  
**PRODAJA – IZVOZ**

[sales@orada-adriatic.hr](mailto:sales@orada-adriatic.hr)

**VERKAUFSABTEILUNG – KROATIEN**  
**SALES DEPARTMENT – CROATIA**  
**PRODAJA – HR**

[narudzbe@orada-adriatic.hr](mailto:narudzbe@orada-adriatic.hr)

[www.royal-adriatic.com](http://www.royal-adriatic.com)

