VIRA BLACK SEA

AUTHENTIC BLACK SEA SEAFOOD

PRODUCT CATALOGUE

2026 · UNITED KINGDOM



Our Story

Your reliable Black Sea seafood partner

"Vira" is a sailor's command — to weigh anchor and set sail. From the fishing traditions of the Black Sea, Vira brings authentic marinated anchovies, lakerda and premium seafood to the UK market.

Every reference is produced in a BRCGS Grade A facility, MSC and ASC chain-of-custody certified, and delivered UK-labelling compliant on a full cold chain.

ORIGIN	MARKET	RANGE	ASSURANCE
Black Sea Türkiye	**London Billingsgate**	**47 References**	**BRCGS A MSC · ASC**

The Heritage of the Black Sea

Trabzon · a fishing port since the Kingdom of Pontus

For thousands of years the Black Sea has been one of the world's great fishing regions. On its southern coast, Trabzon has served as a gateway between Europe and Asia since the days of the ancient Greek colonies — a trading port where seafood became woven into daily life.

Greeks, Romans, Byzantines and Ottomans all left their mark on the region's seafood traditions. Fishing here is not an industry so much as an inheritance: families have relied on these waters for centuries, developing the skills and recipes that still define the coast today.

Cool, nutrient-rich waters suit anchovy (hamsi), turbot (kalkan) and bonito (palamut). The best known delicacy of all is lakerda — salt-cured bonito, still prepared with techniques inherited from Roman times and treasured in both Greek and Turkish kitchens.



THE MEANING OF VIRA

"Vira" is a maritime command meaning haul up, set sail — the moment a vessel lifts its anchor and begins its journey. Greek, Turkish and Italian sailors carried the word across the same waters for centuries, each borrowing it from the other.

For us it marks a new journey: bringing the authentic flavours of this coastline to the United Kingdom.

Lakerda — salt-cured bonito — is still prepared with techniques inherited from Roman times.

A PERSONAL CONNECTION

Our founder, Hüseyin Özdemir, is originally from Trabzon and built his career in the UK seafood industry. Years of working with the country's leading suppliers convinced him that the flavour and character of Black Sea species are genuinely unique — and that they deserved a place on British tables.

Mission & Values

Why we do this, and how

MISSION

To bring the authentic taste and fishing heritage of the Black Sea to the UK and Europe. Working directly with trusted producers in Türkiye, we deliver premium seafood with exceptional freshness, quality and sustainability — and share the culture and craftsmanship of one of the world's most historic fishing regions.

VISION

To be recognised as the trusted premium Black Sea seafood brand in the UK, then in Spain and Italy — markets that share a deep appreciation of seafood. As we grow, we give back to the region that inspires us by supporting the fishing industry in Trabzon and promoting sustainable practices.

Authenticity

True to the heritage, flavours and traditions of the Black Sea.

Quality

No compromise on freshness, sourcing or product standard.

Sustainability

Responsible fishing, and protecting the future of our seas.

Trust

Long-term relationships built on honesty and reliability.

Innovation

Traditional recipes met with modern ideas and new formats.

Community

Supporting fishermen and coastal communities around Trabzon.

Respect for heritage

Preserving the fishing culture of the Black Sea for the generations after us.

Service

Exceptional products deserve exceptional care — honest, personal, dependable.

OUR BRAND PROMISE

Carefully sourced seafood of exceptional quality, complete traceability and uncompromising freshness — produced to the highest food safety standards, and backed by consistent quality and honest service.

Our Supply Chain

From the daily catch to your counter

Our supply chain is built to deliver the best of the Black Sea to the UK in the most direct way possible — working with trusted fishermen and producers rather than through layers of intermediaries, so every product stays fully traceable.

FRESH · AIR FREIGHT

14 hours

Selected wild-caught species fly direct to Heathrow, arriving in as little as fourteen hours door to door from the moment they leave the water.

CHILLED & FROZEN · ROAD

+2/+5 °C

Marinated, smoked and frozen lines travel from Türkiye in temperature-controlled lorries — reliable, cost-effective and fully cold-chain monitored.

DIRECT SOURCING

No middlemen

We buy from fishermen and producers directly, which keeps pricing honest, supply predictable and every batch traceable to its source.

UK BASE

Billingsgate

Operating from inside the market gives us daily access to the UK seafood network and next-day nationwide distribution.

PRODUCTION PARTNERS

We work with some of Türkiye's most respected seafood producers, combining traditional expertise with modern processing. All partners operate under internationally recognised food safety standards — HACCP, BRCGS and ISO 22000 — with full compliance to UK import regulations.

IN THE CURRENT RANGE

- Anchovy · hamsi
- Bonito · palamut
- Turbot · kalkan
- Whiting · mezgit
- Squid
- Cuttlefish
- Octopus
- Prawn
- Mussel
- Mackerel · çiroz
- Salmon
- Seabass
- Rock samphire
- Sea samphire
- Beetroot

The Range

Fresh, chilled and frozen

A **Refreshed From the Black Sea** NEW — 07

Wild-caught and fresh fillets · eight references

Red Label Hamsi · Whiting · Bonito Loins · Turbot · Salmon & Seabass Fillets

B **Marine** — 10

Marinated classics, catering tubs and sea vegetables · sixteen references

Marinated Classics p.10 · Catering Range p.13 · Sea Vegetables p.15

C **Charcuterie** NEW — 17

Pastrami, smoked, cured, jars and smoked salmon · thirteen references

Pastrami · Smoked Bonito · Cured Salmon · Smoked Salmon & Roe · Jars & Oil

D **Frozen Family Packs** NEW — 23

1 kg retail and family range · ten references

Anchovy · Mackerel · Salmon · Seabass · Whiting · Shrimps · Burger · Fish Bites

✓ **Certifications** — 26

BRCGS Grade A · MSC · ASC · FDA

☰ **Trade & Logistics** — 30

Cold chain, labelling and private label

TRADE NOTES

All chilled references are delivered cold-chain at +2/+5 °C and arrive UK-labelling compliant. Frozen lines are held at −18 °C. Case configurations, shelf life and private-label options are available on request.



SECTION A

Refreshed From the Black Sea

Wild-caught. Refreshed. Black Sea.

Wild, responsibly caught off Trabzon, frozen close to source then carefully refreshed for sale — together with our fresh salmon and seabass fillets.

WILD-CAUGHT | FRESH FILLETS | CONDITION · REFRESHED

Refreshed From the Black Sea

Wild-caught off Trabzon · carefully refreshed



Red Label Anchovy (Hamsi) NEW

The iconic fish of Trabzon, Vira Red Label

Small, naturally rich and full of flavour. Selected for our Red Label range.

Perfect for: pan-frying, grilling, baking, traditional hamsi recipes.

CATCH	ORIGIN	RANGE	CONDITION
Wild-Caught	Trabzon	Red Label	Refreshed



Black Sea Whiting (Mezgit), Gutted NEW

1 kg family pack

Smaller Black Sea whiting prized for tender white flesh and delicate flavour. Especially good pan-fried whole in flour or cornmeal.

Perfect for: pan-frying, cornmeal frying, grilling, baking.

CATCH	ORIGIN	PREP	PACK
Wild-Caught	Black Sea	Cleaned	1 kg



Black Sea Bonito (Palamut) Loins NEW

Line-caught · skinless · vacuum packed

Wild bonito line-caught in the Trabzon region. The traditional fish behind lakerda.

Perfect for: pan-frying, charcoal cooking, crudo, curing, BBQ skewers.

CATCH	ORIGIN	FORMAT	PACK
Wild-Caught	Trabzon	Skinless loins	~1 kg · vacuum



Wild Black Sea Turbot (Kalkan) NEW

Family luxury · 2 large fillets

A magnificent Black Sea fish for the whole table. Selected from larger wild turbot (3 kg+) and filleted into two generous fillets.

Ideal for: family dining, celebrations, sharing, entertaining.

CATCH	FISH	FILLETS	CONDITION
Wild-Caught	3 kg+	1.6–1.8 kg	Refreshed

Fresh Fillets

Black Sea salmon trout and seabass · fresh

SECTION A



Black Sea Salmon Fillet

Sashimi grade · fresh

Rich, buttery and carefully selected for flavour, firm texture and vibrant colour. Suitable for raw consumption for the first 3 days when stored correctly.

PORTION	CONDITION	PACKING	ORIGIN
2 or 4 person	Fresh	Vacuum	Black Sea



Royal Cut Salmon Loin

Premium centre-cut · boneless

Taken from the thick, even centre of the fillet. Uniform thickness slices cleanly for sashimi and nigiri with minimal trim or waste.

WEIGHT	CUT	PACKING	ORIGIN
approx. 1 kg	Centre loin	Vacuum	Black Sea



Seabass Fillet, 2-Fillet Pack

Premium retail · fresh

Naturally higher fat content keeps the flesh moist. Pan-sear skin-side down, grill or roast — olive oil, sea salt and lemon are all it needs.

PACK	CONDITION	PACKING	ORIGIN
2 fillets	Fresh	Vacuum	Black Sea



Seabass Fillet, 2 kg Poly Box

Fresh · for professional kitchens

Consistent quality and reliable portioning for restaurants, hotels and caterers. Charcoal, grill, roast or pan-sear.

PACK	CONDITION	FARMING	ORIGIN
2 kg polybox	Fresh	Open-sea	Black Sea

ALLERGENS

All salmon, roe and seabass references contain fish. Seabass is responsibly raised in open-sea farms, Rize, Türkiye. Full declarations supplied per reference on the product specification.

Marinated Classics

Marine · ready to serve · 200 g deli range



Marine Anchovy

Naturally marinated Black Sea anchovy

Anchovy, sunflower oil, salt, vinegar, acidity regulator (citric acid) · Allergens: fish

NET	DRAINED	SHELF LIFE	ORIGIN	STORAGE
200 g	120 g	60 days	Black Sea	+2/+5 °C



Chilli Anchovy

Black Sea anchovy with a chilli-sauce lift

Anchovy, sunflower oil, chilli sauce, salt, vinegar, acidity regulator (citric acid) · Allergens: fish

NET	DRAINED	SHELF LIFE	ORIGIN	STORAGE
200 g	120 g	60 days	Black Sea	+2/+5 °C



Squid Salad

Marinated squid, ready to plate

Squid, dried parsley, black pepper, salt, vinegar, sugar, citric acid, sodium benzoate (E211) · Allergens: molluscs

NET	DRAINED	SHELF LIFE	ORIGIN	STORAGE
200 g	90 g	60 days	Türkiye	+2/+5 °C



Marine Seafood Salad

Squid, cuttlefish, octopus, prawn, mussel and bonito

Squid, cuttlefish, octopus, prawn, pepper, gherkins, sunflower oil, garlic, parsley, vinegar, sodium benzoate (E211) · Allergens: molluscs, crustaceans, fish

NET	DRAINED	SHELF LIFE	ORIGIN	STORAGE
200 g	120 g	60 days	Türkiye	+2/+5 °C

Marinated Classics

Marine · ready to serve · 200 g deli range

SECTION B



Marinated Octopus Arms

Tender arms marinated with oregano

Octopus arms, salt, vinegar, dried oregano, citric acid, sodium benzoate (E211) · Allergens: molluscs

NET	DRAINED	SHELF LIFE	ORIGIN	STORAGE
200 g	120 g	60 days	Türkiye	+2/+5 °C



Marine Lakerda

Salt-cured Bosphorus bonito

Bosphorus bonito (torik), sunflower oil, salt · Allergens: fish

NET	DRAINED	SHELF LIFE	ORIGIN	STORAGE
200 g	100 g	60 days	Black Sea	+2/+5 °C



Smoked & Marinated Mackerel

"Çiroz" — wood-smoked, marinated with gherkins

Mackerel, sunflower oil, gherkins, salt, vinegar, natural wood smoke · Allergens: fish

NET	DRAINED	SHELF LIFE	ORIGIN	STORAGE
200 g	120 g	60 days	Norway	+2/+5 °C



Marinated Beetroot Salad

Vegetarian · sweet-sour marinade

Red beetroot, vinegar, salt, sugar, garlic, sunflower oil · Allergens: none

NET	DRAINED	SHELF LIFE	ORIGIN	STORAGE
200 g	140 g	60 days	Türkiye	+2/+5 °C



Marine

Marinated classics · ready to serve

Catering Range

Marine · 1 kg tubs for kitchens and counters

SECTION B



Marine Anchovy

Natural · the house staple

NET	DRAINED	ORIGIN
1000 g	600 g	Black Sea



Marine Seafood Salad

Six seafoods · for platters

NET	DRAINED	ORIGIN
1000 g	600 g	Türkiye



Marinated Octopus Arms

Whole arms, ready to slice

NET	DRAINED	ORIGIN
1000 g	400 g	Türkiye



Marine Lakerda

Traditional salt-cured bonito

NET	DRAINED	ORIGIN
1000 g	500 g	Black Sea



Smoked Mackerel (Çiroz)

Wood-smoked, marinated

NET	DRAINED	ORIGIN
1000 g	600 g	Norway



Marinated Beetroot Salad

Vegetarian · allergen-free

NET	DRAINED	ORIGIN
1000 g	600 g	Türkiye

CATERING NOTE

All tubs: 6 × 1 kg per case · +2/+5 °C · 60 days shelf life · ingredient and allergen declarations identical to the 200 g range.



Catering Range

1 kg tubs for kitchens and counters

Sea Vegetables

Marine · 5 kg catering buckets · allergen-free

SECTION B



Rock Samphire

Crithmum maritimum · kaya koruğu

Harvested from Aegean cliffsides, naturally brined and ready to eat. A crisp, saline garnish for raw bars, fish courses and mezze.

Rock samphire, water, salt, vinegar, acidity regulator (citric acid) · Allergens: none

NET	DRAINED	SHELF LIFE	ORIGIN	STORAGE
5000 g	1200 g	12 months	Aegean Sea	+2/+5 °C



Sea Samphire

Salicornia · deniz börülcesi

Fresh, briny and tender — the marsh-grown counterpart to rock samphire. Serve warm with butter or cold alongside cured fish.

Sea samphire, water, salt, vinegar, acidity regulator (citric acid) · Allergens: none

NET	DRAINED	SHELF LIFE	ORIGIN	STORAGE
5000 g	2000 g	12 months	Aegean Sea	+2/+5 °C

CATERING NOTE

Both lines are supplied in 5 kg buckets, allergen-free and ready to eat — drain, rinse if a milder salinity is wanted, and serve. Smaller pack formats available on request.



Sea Vegetables

Aegean harvest · allergen-free



SECTION C

Charcuterie

Cured and smoked, the Black Sea way.

Premium Black Sea deli: pastrami, smoked and cured fish, salmon and roe, jars and oil. Marine Lakerda and Çiroz are in Section B.

PASTRAMI | SMOKED | CURED | JARS & OIL



Bonito Pastrami NEW

Cured and spiced, thinly sliced

Black Sea bonito, cured and spiced pastrami-style. Rich, savoury, ready to serve on boards and starters.

Perfect for: grazing boards, antipasti, starters, canapés.

ORIGIN	PACK	SHELF LIFE	STORAGE
Black Sea	[TBC]	[TBC]	[TBC]



Smoked Bonito Loin NEW

Wood-smoked · whole loin

Wood-smoked bonito loin, firm and flavourful, ready to slice.

Perfect for: slicing, boards, salads, starters.

ORIGIN	FORMAT	SHELF LIFE	STORAGE
Black Sea	Whole loin	[TBC]	[TBC]



Salmon Pastrami NEW

Cured and spiced, thinly sliced

Black Sea salmon trout, cured and spiced. A modern deli centrepiece.

Perfect for: boards, bagels, canapés, brunch.

ORIGIN	PACK	SHELF LIFE	STORAGE
Black Sea	[TBC]	[TBC]	[TBC]



Beetroot & Dill Cured Salmon NEW

Vibrant colour · herb-forward

Salmon trout cured with beetroot and dill for a vibrant colour and delicate flavour.

Perfect for: sharing platters, canapés, starters, brunch.

ORIGIN	PACK	SHELF LIFE	STORAGE
Black Sea	[TBC]	[TBC]	[TBC]

Smoked Salmon & Roe

Smoked Black Sea salmon trout



Smoked Salmon, Sliced

Traditionally smoked · ready to serve

Firm Black Sea salmon with a delicate, balanced smoke. Canapés, blinis, brunch, bagels and sharing platters.

PACKS	FORMAT	PACKING	ORIGIN
60 g · 200 g	Sliced	Vacuum	Black Sea



Turkish Delight Smoked Salmon

Sweet, smoky, made for sharing

Lightly sweetened, pre-cut into bite-sized pieces left on the skin. Place the side on a platter and guests lift each piece away.

WEIGHT	FORMAT	SERVE	ORIGIN
approx. 1 kg	Pre-cut on skin	Whole side	Black Sea



Smoked Salmon Trims

Foodservice value format

All the flavour where uniform slices aren't needed: pasta, eggs, salads, fishcakes, pâtés and fillings.

PACKS	FORMAT	FOR	ORIGIN
400 g · 1 kg	Trims	Foodservice	Black Sea



Salmon Trout Roe

Large, vibrant pearls

A clean, gently briny alternative to traditional caviar. Over crème fraîche and blinis, with smoked salmon or on sushi.

JAR	SPECIES	SERVE	ORIGIN
50 g	Salmon trout	Chilled	Black Sea



Sashimi & Canapé Cubes

Uniform cubes, approx. 50 g

Pre-cut for poke, tartare, sushi and canapés. No trimming or portioning, same presentation every service.

CUBE	RETAIL	COMMERCIAL	CONDITION
approx. 50 g	1 kg vacuum	3 kg tub	Frozen



Anchovy Fillet Jar NEW

In olive oil

Black Sea anchovy fillets in olive oil, jarred. Ready to lift onto toasts, salads and mezze.

Perfect for: mezze, salads, tapas, antipasti.

ORIGIN	FORMAT	SHELF LIFE	STORAGE
Black Sea	Jar · olive oil	[TBC]	[TBC]



Bonito Fillet Jar NEW

In olive oil · 250–300 g

Bonito loin in olive oil, jarred. Rich and tender, a premium larder staple.

Perfect for: salads, boards, antipasti, sandwiches.

ORIGIN	JAR	SHELF LIFE	STORAGE
Black Sea	250–300 g	[TBC]	[TBC]



Anchovy Cooking Oil NEW

200 ml · for cooking and finishing

Flavoured anchovy oil carrying the character of the Black Sea into any dish.

Perfect for: dressings, roasting, pasta, finishing.

FORMAT	ORIGIN	SHELF LIFE	STORAGE
200 ml bottle	[TBC]	[TBC]	[TBC]



Smoked Salmon

Cold-smoked salmon, sliced and interleaved

A 55 g single-portion pouch: enough for one plate, no waste, no part-used sides in the fridge. Cold-smoked over natural wood, sliced and frozen — thaw in the pouch and serve.

Salmon, salt, natural wood smoke · Allergens: fish · Full declaration to be confirmed

NET	PACK	SHELF	ORIGIN	STORAGE
55 g	Pouch	TBC	TBC	Frozen



WHY SINGLE PORTION

Portion cost is fixed and yield loss is zero — the pouch is the plate. Ideal for breakfast service, room service, airlines and retail food-to-go.

SERVING

Thaw in the sealed pouch under refrigeration, open and fan the slices straight onto the plate. Pairs with rye, lemon and dill, or with our sea samphire as a garnish.

TRADE DETAIL

Supplied frozen. Shelf life, origin, storage temperature and case configuration to be confirmed against the production specification. Private-label artwork available on request.



Charcuterie

Smoked, cured and ready to serve



SECTION D

Frozen Family Packs

Frozen at source. Ready when you are.

1 kg retail and family frozen range, stored at –18 °C. Net weight after defrost is shown on every reference, in line with UK labelling.

PACK	GLAZE	NET AFTER DEFROST	STORAGE –18 °C

Frozen Family Packs

1 kg retail and family range · –18 °C



Frozen Anchovy, Gutted & Headless NEW

Individually quick frozen · ready to cook

Black Sea anchovy, individually quick frozen.

Case 1 × 10 kg · Perfect for: pan-fry, bake, deep-fry.

PACK	GLAZE	DEFROSTED	STORAGE
1 kg bag	20%	800 g	–18 °C



Frozen Black Sea Anchovy Fillets NEW

Quick frozen for consistent results

Black Sea anchovy fillets, quick frozen.

Case 1 × 10 kg · Perfect for: pan-fry, bake, deep-fry.

PACK	GLAZE	DEFROSTED	STORAGE
1 kg	20%	800 g	–18 °C



Frozen Atlantic Mackerel Fillets NEW

Versatile · some small bones may remain

Versatile mackerel fillets.

Origin: Pacific / North Atlantic · Case 10 × 1 kg · Perfect for: grilling, baking, pan-frying, soups.

PACK	GLAZE	DEFROSTED	STORAGE
1 kg	10%	900 g	–18 °C



Salmon Fillet Family Pack

Frozen · open-sea farmed

Filleted and frozen to keep flavour and texture. 1 kg bags let kitchens use what they need and keep the rest frozen.

PACK	CASE	GLAZE	STORAGE
1 kg	10 × 1 kg	10%	–18 °C



Seabass Fillet Family Pack

Frozen · excellent value

Filleted and frozen in practical 1 kg bags, for grilling, baking, curries and Mediterranean mains.

PACK	CASE	GLAZE	STORAGE
1 kg	10 × 1 kg	10%	–18 °C

Frozen Family Packs

1 kg retail and family range · –18 °C

SECTION D



Frozen Black Sea Salmon (Trout), Pre-Sliced NEW

Portioned for convenience

Pre-sliced Black Sea salmon trout fillets, portioned for convenience.

500 g × 10 pieces · Origin: Black Sea.

PACK	GLAZE	DEFROSTED	SHELF LIFE	STORAGE
1 kg	20%	800 g	365 days	–18 °C



Breaded Whiting Chips NEW

1 kg · cook from frozen

Breaded Black Sea whiting, ready to cook from frozen.

Perfect for: fryer, oven, fish & chips, children's menus.

PACK	DEFROSTED	STORAGE
1 kg	[TBC]	–18 °C



Shrimps NEW

1 kg · family pack

Frozen shrimp, family pack.

Perfect for: pasta, curries, salads, grilling.

PACK	DEFROSTED	STORAGE
1 kg	[TBC]	–18 °C



Salmon Burger NEW

80% premium salmon with onion and dill

Ready to cook from frozen. Ingredients: salmon (80%).

Perfect for: gourmet burgers, brioche buns, salads.

RETAIL	CASE	WHOLESALE	STORAGE
240 g	16 × 240 g	120 g · 3 kg	–18 °C



Breaded White Fish Bites (Saithe) NEW

90% saithe (Pollachius virens) · crisp flour coating

Cook from frozen.

Allergens: fish, wheat (gluten) · Perfect for: appetisers, sharing platters, children's menus.

PACK	CASE	ALLERGENS	STORAGE
200 g	16 × 200 g	Fish, wheat	–18 °C

FROZEN LABELLING

Net weight after defrost is shown on every frozen reference. All lines are stored at –18 °C. Glaze percentages as stated per pack; full declarations supplied per reference on the product specification.

BRCGS Food Safety

Grade A · audited by Kiwa España



Certificate

Certificate
BRCGS FOOD-TUR-0050

kiwa

Date of the Audit: 1,2,3 & 4/09/2025

Certificate issue date: 15/10/2025

Re-audit due date: Date of the last unannounced audit: 11/08/2023

Certificate expiry date: 22/10/2026 BRC SITE CODE 1398265

Audit program: ANNOUNCED

KIWA ESPAÑA, S.L.U. certifies that, having conducted an audit

PAKYÜREK TARIM SANAYI VE TICARET ANONIM ŞIRKETI

AKDENIZ MH. KARATAŞ BULVARI NO: 425/A 01280 YÜREĞIR – ADANA

Meets the requirements set out in the:

BRC GLOBAL STANDARD FOR FOOD SAFETY
ISSUE 9: AUGUST 2022
For the scope of activities:

THAWING, CLEANING, FILLETING, SORTING AND SLICING OF FISH, CEPHALOPODS AND CRUSTACEA. FURTHER SALTING AND SMOKING OF FILLETED FISH. BOILING, GUTTING, STEAMING AND SIZING OF SNAIL MEAT. FILLING OF SNAIL SHELLS WITH PREPARED SNAIL MEAT WITH OR WITHOUT BUTTER AND SPICES. MARINATED (PREPARING LOW PH) OF FISH AND BEETROOT OR SEAFOOD SALADS. PRODUCTION (CHOPPING, MIXING OF SALMON WITH INGREDIENTS AND FORMING) OF SALMON BURGER MEATBALL. HOT STEAM COOKING OF SLICED FISHES. FREEZIND OR CHILLING AND PACKING IN VACUM IN PLASTIC TRAYS, PLASTIC BAGS AND CARDBOARD BOXES.

Product Category

4 - Raw fish products & preparations, 6 - Prepared fruit, vegetables & nuts, 8 - Cooked meat/fish products

Has achieved: GRADE A

Begoña Gamarra Sanz
Directora ICC
KIWA ESPAÑA, S.L.U

ENAC

BRCGS Food Safety CERTIFICATED Auditor number: 20775

Kiwa España S.L.U
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46002 Valencia
Spain
Tel. +34 963 128 710
Info@kiwa.es

This certificate remains the property of KIWA ESPAÑA, S.L.U.
Visit the BRC Directory www.brcdirectory.com to validate certificate authenticity
If you wish to leave a comment to BRC about the Global Standard or about the BRC Audit process, do not hesitate to contact us at brcgs.enquiries@kiwa.es.com or call: +44 (0) 20 7713 5926 Tel BRC Hotline.

ABOUT

Global Standard for Food Safety, Issue 9 (August 2022). Scope covers filleting, salting, smoking, marinating, freezing and packing of fish, cephalopods, crustacea and vegetable salads.

CERTIFICATE
BRCGS FOOD-TUR-0050

SITE CODE
1398265

AUDIT
Announced, September 2025

GRADE
A

ISSUED
15 October 2025

VALID UNTIL
22 October 2026

VERIFY

Verify at brcdirectory.com · product categories 4, 6 and 8.

MSC Chain of Custody

Marine Stewardship Council · certified by Intertek


intertek
Total Quality. Assured.

CHAIN OF CUSTODY CERTIFICATE

This is to certify that:

Pakyürek Tarim San. Ve Tic. A.Ş.

Akdeniz Mahalles, Karataş Bulvarı 425/A, 01280, Yüreğir, ADANA, Turkey

conforms to the requirements of:

Marine Stewardship Council (MSC) Chain of Custody Default Standard (v5.1)

The buyer of fish or fish products from this organisation may, with approval from MSCI, apply the MSC trademark to fish or fish products within their own scope of MSC CoC certification.

The MSC website www.msc.org is the authoritative source of information regarding certificate scope and validity

MSC CoC Certification No.:
MSC-C-65514

Initial Certificate Date:
03 July 2024

Certificate Issue Date:
03 July 2024

Certificate Expiry Date:
02 July 2027

CERTIFIED SUSTAINABLE SEAFOOD MSC www.msc.org

asi assurance services international

Authorised Signature
Calin Moldovean
President, Business Assurance

Intertek DIC A/S
Buen 12, 6000 Kolding, Denmark

ABOUT

Conforms to the MSC Chain of Custody Default Standard (v5.1) — traceability of wild-caught fish from certified fishery to finished product.

CERTIFIER
Intertek DIC A/S

STANDARD
CoC Default v5.1

REGISTER
msc.org

CERTIFICATE
MSC-C-65514

ISSUED
3 July 2024

VALID UNTIL
2 July 2027

VERIFY

msc.org is the authoritative source for certificate scope and validity.

ASC Chain of Custody

Aquaculture Stewardship Council · certified by Intertek


intertek
Total Quality Assured.

CHAIN OF CUSTODY CERTIFICATE

This is to certify that:

Pakyürek Tarim San. Ve Tic. A.Ş.

Akdeniz Mahalles, Karataş Bulvarı 425/A, 01280, Yüreğir, ADANA, Turkey

conforms to the requirements of:

Marine Stewardship Council (MSC) Chain of Custody Default Standard (v5.1)

The buyer of fish or fish products from this organisation may, with approval from MSCI, apply the ASC trademark to fish or fish products within their own scope of ASC CoC certification.

The ASC website www.asc-aqua.org is the authoritative source of information regarding certificate scope and validity.

ASC CoC Certification No.:
ASC-C-43974

Initial Certificate Date:
03 July 2024

Certificate Issue Date:
03 July 2024

Certificate Expiry Date:
02 July 2027

asi assurance services international

Authorised Signature
Calin Moldovean
President, Business Assurance

Intertek DIC A/S
Buen 12, 6000 Kolding, Denmark

ABOUT

Certified for ASC Chain of Custody, allowing buyers within their own ASC CoC scope to apply the ASC trademark to products sourced from this facility.

CERTIFIER
Intertek DIC A/S

STANDARD
CoC Default v5.1

REGISTER
asc-aqua.org

CERTIFICATE
ASC-C-43974

ISSUED
3 July 2024

VALID UNTIL
2 July 2027

VERIFY

asc-aqua.org is the authoritative source for certificate scope and validity.

FDA Facility Registration

U.S. Food & Drug Administration

CERTIFICATION



2026

CERTIFICATE OF REGISTRATION

This certifies that:

Pakyurek Tarim Sanayi Ve Ticaret Anonim Sirketi
Akdeniz Mah Karatas Bulvar No 425/A
Yuregir, Adana TR-01280
Turkey

is registered with the U.S. Food and Drug Administration pursuant to the Federal Food Drug and Cosmetic Act, as amended by the Bioterrorism Act of 2002 and the FDA Food Safety Modernization Act, such registration having been verified as currently effective on the date hereof by Registrar Corp:

U.S. FDA Registration No.:	**13151713102**
U.S. FDA UFI (DUNS) No.:	**365804177**
U.S. Agent for FDA Communications:	**Registrar Corp** 144 Research Drive, Hampton, Virginia, 23666, USA Telephone: +1-757-224-0177 • Fax: +1-757-224-0179

This certificate affirms that the above stated facility is registered with the U.S. Food and Drug Administration pursuant to the Federal Food Drug and Cosmetic Act, as amended by the Bioterrorism Act of 2002 and the FDA Food Safety Modernization Act, such registration having been verified as effective by Registrar Corp as of the date hereof, and Registrar Corp will confirm that such registration remains effective upon request and presentation of this certificate until December 31, 2026, unless such registration has been terminated after issuance of this certificate. Registrar Corp makes no other representations or warranties, nor does this certificate make any representations or warranties to any person or entity other than the named certificate holder, for whose sole benefit it is issued. Registrar Corp assumes no liability to any person or entity in connection with the foregoing. The U.S. Food and Drug Administration does not issue a certificate of registration, nor does the U.S. Food and Drug Administration recognize a certificate of registration. Registrar Corp is not affiliated with the U.S. Food and Drug Administration.

Registrar Corp
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David Lenharz
Executive Director
Registrar Corp
Dated: September 26, 2025

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ABOUT

Registered with the U.S. FDA under the Federal Food, Drug and Cosmetic Act, as amended by the Bioterrorism Act of 2002 and the FDA Food Safety Modernization Act.

UFI (DUNS)

365804177

U.S. AGENT

Registrar Corp

AGENT LOCATION

Hampton, Virginia, USA

REGISTRATION

13151713102

YEAR

2026

VALID UNTIL

31 December 2026

VERIFY

Registration verified by Registrar Corp. The FDA does not itself issue certificates of registration.

Trade & Logistics

How the range reaches your kitchen

CASE CONFIGURATION

200 g range: 12 × 200 g per case
1 kg catering: 6 × 1 kg per case
Sea vegetables: 5 kg bucket, single unit
Frozen family packs: 1 kg bags, cases per pack

COLD CHAIN

Chilled references held at +2/+5 °C from facility to depot; frozen lines at −18 °C. Shelf life 60 days on marinated lines, 12 months on brined sea vegetables.

UK LABELLING

Full ingredient and allergen declarations, net and drained weights (net after defrost for frozen), origin statements and seven-point nutrition panels supplied per reference.

PRIVATE LABEL

Retail and foodservice private label available across the marinated and catering ranges, including bespoke weights and artwork.

SAMPLE ORDERS

Sample cases can be delivered to London addresses within 48 hours of confirmation. Tasting sessions at Billingsgate available by appointment.



VIRA BLACK SEA

AUTHENTIC BLACK SEA SEAFOOD

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UK LABELLING COMPLIANT · COLD-CHAIN DELIVERED