

Range of trays for Catering

Solutions for institutional
and commercial catering

Laboratory of Culinary Preparation,
developped by Bruno Gauvain, best worker in France
in the fishmonger category



For the first time in the seafood sector, Reynaud® commits to

> Quality and Gastronomic Pleasure:

Freshness and permanent selection of the finest fish

Manual filleting and traditional know-how

For products of great visual and taste quality

> Convenience:

Individual ready to cook portions

Clean and recyclable plastic trays, in a protective atmosphere

Direct storage in cold rooms without prior unpacking

No need to isolate the products during storage

> Food safety:

Perfect traceability and extended use-by date

Accredited laboratory, certified MSC and « Agriculture Biologique » (Organic farming)



Range of trays for Catering

**Premium technology:
 automatic portioning and tray packing**

**The best cost per portion for Catering
 Safe, filmed and stackable trays**

Products	Characteristics	Packaging	Use-by date
 <p>OSO®, Organic seabass fillets from the Gulf of Corinth</p> 	<p>Skin on, boneless - from 400/600 fish (for information only: 80 g to 120 g fillets)</p>	20 fillets	<p>Minimum guaranteed of 4 days upon receipt</p>
 <p>OSO®, Organic seabream fillets from the Gulf of Corinth</p> 	<p>Skin on, boneless - from 400/600 fish (for information only: 80 g to 120 g fillets)</p>	20 fillets	
 <p>REYNAUD®, Seabass fillets from the Gulf of Corinth</p> 	<p>Skin on, boneless - from 600/800 fish (for information only: 18 to 20 fillets)</p>	2,7 kg	
 <p>REYNAUD®, Seabream fillets from the Gulf of Corinth</p> 	<p>Skin on, boneless - from 600/800 fish (for information only: 18 to 20 fillets)</p>	2,7 kg	
 <p>Thick slices of salmon from Norway</p>	<p>160 g +/- 10 g skin on, boneless</p>	12 slices	
 <p>Cod loins</p>	<p>180 g +/- 10g skin off, boneless</p>	20 loins	



from the Gulf of Corinth



Dicentrarchus labrax



Sparus aurata



Galaxidi bay



High quality fish

> A site extremely rich for its preservation

Clear farming waters

No pollution, a preserved biodiversity

> An exceptional site

Deep waters with strong currents for swimming and balanced fish

> Farming conditions close to natural living conditions

A low stocking density, animal welfare-friendly

A monitored feeding for low fat fish

Feeding free from GMO and land animal meal



> Extreme freshness thanks to a fishing only upon request

Thanks to those optimum farming conditions, our Reynaud® fish are known for their exceptional quality and unique taste.







Seafood Gastronomy

www.rno.fr

from the Gulf of Corinth



Product description	Packaging	Size	Sales unit description	Use-by date
REYNAUD® whole seabass 	Traditional polystyrene box	300/400 400/600 600/800	6kg	12 days after packaging
		800/1000 1+	10kg	
REYNAUD® whole seabream 	Traditional polystyrene box	300/400 400/600 600/800	6kg	
		800/1000 1+	10kg	
REYNAUD®, seabass fillets 	Traditional polystyrene box	300/400 400/600 600/800	Upon request	Minimum guaranteed of 4 days upon receipt
	Recyclable plastic tray in a protective atmosphere	600/800	2,7 kg	
REYNAUD®, seabream fillets 	Traditional polystyrene box	300/400 400/600 600/800	Upon request	Minimum guaranteed of 4 days upon receipt
	Recyclable plastic tray in a protective atmosphere	600/800	2,7 kg	

Available all year round





Salmo salar



Salmon®

Polar Circle 66°N
in Northern
Norway



Unique conditions for an exceptional salmon

> An isolated and virgin site offering exceptional environmental conditions:

- low light
- extreme temperatures

} Ideal to prevent parasites such as sea lice

> Exceptional quality waters with strong currents

> Low stocking density

> Monitored feeding:

GMO free, land animal meal free and fat level monitoring



> Manual selection of the finest fish

Thanks to unique farming conditions, close to the original setting, REYNAUD® salmons are exceptional fish, with a known taste quality close to Organic and « Label Rouge »**

** Internal test



Seafood Gastronomy

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*Fed without GMO (<0,9%) in accordance with the organic production regulation



Size	Number of pieces per box
1/2	12 to 15 pieces
2/3	7 pieces
3/4	6 pieces
4/5	5 pieces
5/6	4 pieces
6/7	3 pieces
7/8	3 pieces
8/9	2 pieces



Services upon request in the REYNAUD® Laboratory of Culinary Preparation:

- > Scaling
- > Filleting
- > Portioning

LABORATOIRE DE PREPARATION CULINAIRE
REYNAUD
P A R I S

