

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 filetting 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	Caracteristics	Packaging	Use-by date
OSO®, Organic seabass fillets from the Gulf of Corinth	Skin on, boneless - from 400/600 fish (for information only: 80 g to 120 g fillets)	20 fillets	
OSO®, Organic seabream fillets from the Gulf of Corinth	Skin on, boneless - from 400/600 fish (for information only: 80 g to 120 g fillets)	20 fillets	of
REYNAUD®, Seabass fillets from the Gulf of Corinth DEPULS 1924 REYNAUD	Skin on, boneless - from 600/800 fish (for information only: 18 to 20 fillets)	2,7 kg	guaranteed o
REYNAUD®, Seabream fillets from the Gulf of Corinth DEPUS 1924 REYNAUD	Skin on, boneless - from 600/800 fish (for information only: 18 to 20 fillets)	2,7 kg	Minimum guaranteed of 4 days upon receipt
Thick slices of salmon from Norway	160 g +/- 10 g skin on, boneless	12 slices	Σ
Cod loins	180 g +/- 10g skin off, boneless	20 loins	







REYNAUD® the Seabass and the Seabream

from the Gulf of Corinth









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.



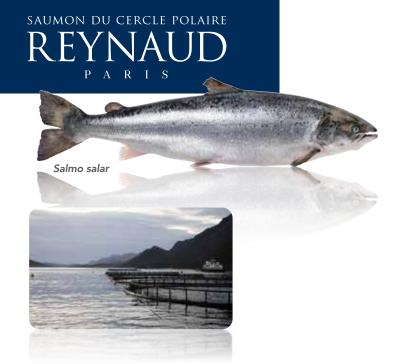
REYNAUD® the Seabass and the Seabream

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	
9/8		800/1000 1+	10kg	
REYNAUD® whole seabream	Traditional polystyrene box	300/400 400/600 600/800	6kg	12 days after packaging
		800/1000 1+	10kg	
REYNAUD®, seabass fillets	Traditional polystyrene box	300/400 400/600 600/800	Upon request	
	Recyclable plastic tray in a protective atmosphere	600/800	2,7 kg	Minimum guaranteed of 4 days upon receipt
REYNAUD®, seabream fillets	Traditional polystyrene box	300/400 400/600 600/800	Upon request	
	Recyclable plastic tray in a protective atmosphere	600/800	2,7 kg	Minimum guaranteed of 4 days upon receipt

Available all year round





REYNAUD the Polar Circle

Salmon®



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



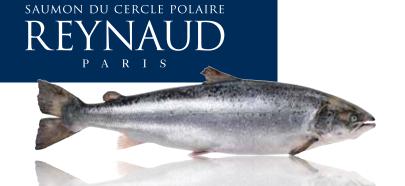
> Manual selection of the finest fish

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



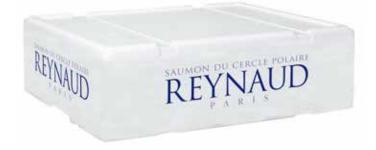




REYNAUD the Polar Circle

Salmon®

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 $^{\otimes}$ Laboratory of Culinary Preparation:

- > Scaling
- > Filleting
- > Portioning



