



OSO® the Organic Seabass and the Seabream

from the Gulf of Corinth



Sparus aurata



Dicentrarchus labrax



Galaxidi bay



OSO®, exceptional fish

> A site extremely rich for its preservation

Clear farming waters

No pollution, preserved biodiversity

> An exceptional site

Deep waters with strong currents for swimming 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



> A control by independant official organisms regarding

the organic farming method

> A manual selection of the finest fish

- Bright skin
- White and firm flesh after cooking
- Fine and meltingly soft texture
- Balanced and subtly iodized taste
- Beautiful shape

Thanks to that optimum natural environment, our OSO® organic fish are of high quality.



Seafood Gastronomy

www.rno.fr





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



OSO® the Organic Seabass and the Seabream

from the Gulf of Corinth



Product description	Packaging	Size	Sales unit description	Use-by date
OSO®, whole organic seabass 	Traditional polystyrene box	300/400 400/600 600/800	10 fish	12 days after packaging
OSO®, whole organic seabream 	Traditional polystyrene box	300/400 400/600 600/800	10 fish	
OSO®, organic seabass fillets 	Traditional polystyrene box	300/400 400/600 600/800	20 fillets	Minimum guaranteed of 4 days upon receipt
	Recyclable plastic tray in a protective atmosphere	400/600	20 fillets	
	Tray in a protective atmosphere Self-service	400/600	200 g minimum (2 fillets) - 6 trays per box	
OSO®, organic seabream fillets 	Traditional polystyrene box	300/400 400/600 600/800	20 fillets	Minimum guaranteed of 4 days upon receipt
	Recyclable plastic tray in a protective atmosphere	400/600	20 fillets	
	Tray in a protective atmosphere Self-service	400/600	200 g minimum (2 fillets) - 6 trays per box	

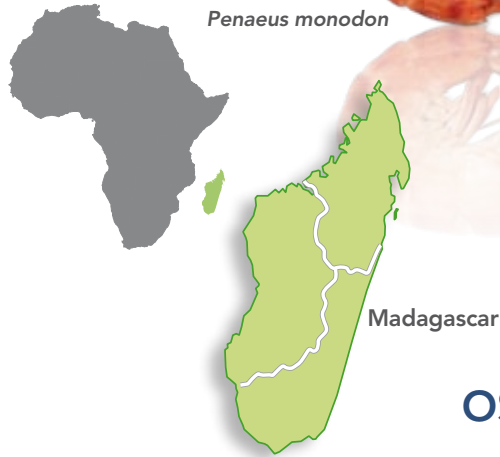
Available all year round





OSO[®], the Organic Shrimps

from Madagascar



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OSO[®], exceptional shrimps

> Incomparable quality thanks to

An ecological sanctuary preserved and suited to the species

A low stocking density

An organic feeding free from hormones, GMO and land animal meal



> Extreme freshness: 30 minutes maximum from the fish farm to the factory

> Certified Organic by independant official organisms



- Red-orange bright color
- Juicy and crunchy texture
- Delicious taste

Thanks to exceptional farming conditions, OSO[®] Organic shrimps are exceptional:

The premium benchmark for a unique pleasure in the mouth.



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OSO®, the Organic Shrimps from Madagascar



Product description	Packaging	Size	Sales unit description	Number of sales unit per box	
Fresh					Use-by date
OSO® organic cooked head-on fresh shrimps 	Traditional polystyrene box	20/30 30/40 40/60 60/80	2 Kg	1	5 days upon receipt
OSO® organic cooked head-on fresh shrimps 	Tray in a protective atmosphere Self-service	40/50	900g	3	7 days upon receipt
		40/60	140g	6	
OSO® organic cooked peeled fresh shrimps 	Tray in a protective atmosphere Self-service	30/40 40/60 60/80	100g	6	
	Tray in a protective atmosphere	30/40 40/60 60/80	500g	2	
Frozen					Use-by date
OSO®, organic raw head-on frozen shrimps 	Cardboard box Self-service	15/20	800g (16 pieces)	10	24 months from the freezing date
		30/35	800g (26 pieces)	10	
		40/60	320g (16 pieces)	15	
OSO®, organic raw body peeled frozen shrimps	Cardboard box Self-service	30/40	320g (12 pieces)	15	
		25/30	800g (24 pieces)	10	
OSO®, organic raw skewer frozen shrimps	Cardboard box Self-service	40/50	320g (8 pieces)	12	





OSO® the Organic Mussels from Penestin



> An exceptional and protected site

French farming site in the Penestin peninsula: site listed in zone A, ecological good condition
=essential condition for the organic certification
Clean farming waters, regularly controlled

> A particular attention paid to the mussels

Respect of the seasonality
Manual selection of the finest mussels
Low density on the mussel beds: 25 kg per stake

> Thanks to optimum farming conditions, OSO Organic Mussels are

Minimum 27% of mussel flesh
Maximum of 110 pieces per kg
A delicate and fine taste

> Available from June to October

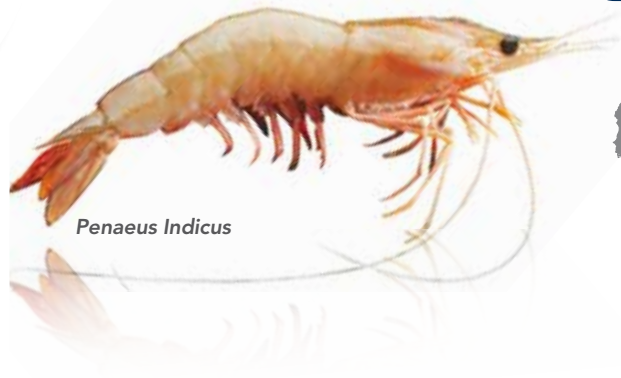
Packaging: jute bags to preserve quality

- > 15 kg
- > 5 kg
- > 2 kg





OSO[®], the wild Shrimps from Madagascar



> An approach of responsible fishing and resources protection

through partnerships with research centers to make progress in TED (Turtle Exclusion Device), in environmentally friendly technology (Polyfoils OSO) and in BRD (By-catch Reducing Device) for the reduction of by-catches.

> A unique IQF brine freezing

> A seasonal fishing from March to November in the Mozambique canal

> A limited production of 1000 tons per year exclusively upon request



Fishing boat in Madagascar



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OSO[®], the wild Shrimps from Madagascar

Product description	Packaging	Size	Sales unit description	Number of sales unit per box	Use-by date
OSO [®] organic raw head-on frozen shrimps	Cardboard box Self-service	20/30	320g (10 pieces)	30	24 months from the freezing date
		40/60	320g (16 pieces)	15	

> Other availabilities

- Sizes up to U5

> Orders to take before March

> Fishing from March to November



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