



**FRIOSUR**

AYSÉN  PATAGONIA





## INTRODUCTION

Since 1985, Friosur has been working in the southern waters of Chilean Patagonia, in the most pristine waters of the globe, providing high quality products all around the world.

Based in Puerto Chacabuco, in the Región de Aysén, Friosur processes and adds value to a big variety of fresh white fish to produce food for the most demanding markets in the world.

The main markets of these highly desired products are Chile, Spain, Portugal, Poland, USA, Japan, Korea, Russia and many others, which have different lines of products from retail to distributors and foodservices to the HORECA channels.

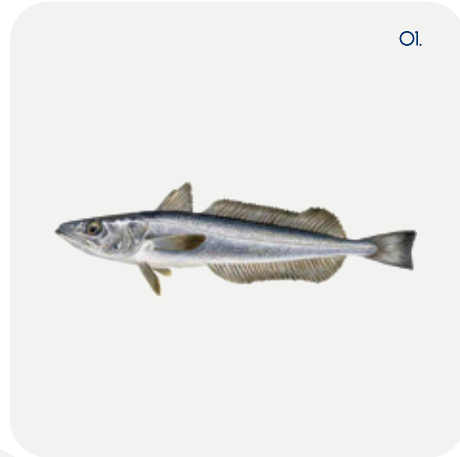
Friosur is highly committed with sustainable management with all the resources that it works with, because its priority is to harvest Chilean waters on a balanced way, thinking in future generations. Because of this, Friosur holds MSC certification for Antarctic Queen and Friends of the Sea certification for all species it catches, such as Australis, Hoki, Angel Fish, Silver Warehouse, White Warehouse, and King Clip.

Friosur Team is willing to work with new customers from all around the world, and take to their tables the best quality white fish from the South of the world.



PRODUCTS

**ANTARCTIC QUEEN**  
*Merluccius Australis*



**HOKI**  
*Macruronus Magellanicus*



**ANGEL FISH**  
*Brama Australis*



**SILVER WAREHOU**  
*Seriolella punctata*



## ANTARCTIC QUEEN

### *Merluccius australis*

The Antarctic queen is caught during the whole year and the catching area is around 40 S and 55 S. The main catching months are between May and October, though in August, the species are under reproduction ban, so the catching is prohibited for all-national territory. The target of this prohibition is to ensure the reproduction and the conservation of the species.

Antarctic Queen is considered the Queen of the hakes, undoubtedly the best among the Hake varieties in the world. It can even be said that the Antarctic Queen is among the best fish in the world under the White Fishing industries. It is a highly desired product especially in Southern Europe: Spain, Portugal and France.

The size of the fish is quite big, it weighs around 3 kg per unit. The meat is white, with a firm texture and has a delicate flavor.

#### MAIN FEATURES

**COMMERCIALIZATION**  
Fresh / Frozen

**AVERAGE WEIGHT**  
3,5 kg per unit

**FISHING AREA**  
Parallel 40 S and 55 S

#### PRODUCTS

##### FRESH

- Whole Round
- HG
- Fillet

##### FROZEN

- HGT
- Fillets (with or without skin)

#### PACKAGING

- ITLV
- IVP
- IWP
- IQF





**HOKI**  
*Macruronus Magellanicus*

Well known as hoki all around the world, this specie has been taking more importance in the south fishing grounds of Chile and is the bigger volume for Friosur wild catch.

The meat is white and soft, the taste is delicate. Hoki is suitable for most cooking methods. It's a fish that swims in deep waters at depths of 200 to 800 meters and can live for up to 20 years.

The catch season start in June and end in September with a biological ban in August to have healthy stocks of hoki in the ocean. Friosur quality is well known in European market committing with the requirement of demanding final consumer.

**MAIN FEATURES**

**COMMERCIALIZATION**  
Fresh / Frozen

**AVARAGE WEIGHT**  
2 kg per unit

**FISHING AREA**  
Parallel 40 S and 55 S

**PRODUCTS**

**FROZEN**  
HGT  
Fillets (with or with out skin)

**PACKAGING**

- ITLV
- IQF





**ANGEL FISH**  
*Brama australis*

The Pacific pomfret, also called Angel fish, is caught around 36 S and 45 s.

It's a highly desired product especially in the Chilean and Spanish market. The catches and commercialization of this product began the 1990's. It's fillets have a firm texture and an excellent taste.

**MAIN FEATURES**

**COMMERCIALIZATION**  
Fresh / Frozen

**AVERAGE WEIGHT**  
1.5 kg per unit

**FISHING AREA**  
Parallel 40 S and 55 S

**PRODUCTS**

**FRESH**

- Whole Round

**FROZEN**

- HGT
- Fillets (with or with out skin)

**PACKAGING**

- ITLV
- IVP
- IQF





**SILVER WAREHOU**  
*Seriolella punctata*

The fishing area of the Silver Warehou, or also called “Gin Hirasu” in Japan, is around 40 S and 55 S.

The average weight of this species is 1,5 kg per unit. It has a firm texture and a high fat content. The demand of the Silver Warehou is mainly from Japan as HGT or fillets, though the fillets demand has been growing in other markets like Poland and Russia.

**MAIN FEATURES**

**COMMERCIALIZATION**  
Fresh / Frozen

**AVERAGE WEIGHT**  
1.5 kg per unit

**FISHING AREA**  
Parallel 40 S and 55 S

**PRODUCTS**

**FROZEN**

- HGT
- Fillets (without skin)

**PACKAGING**

- ITLV
- IQF



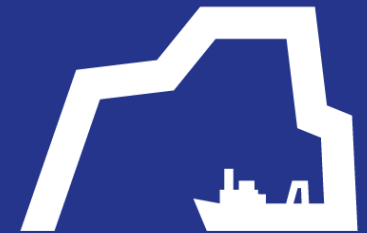


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