



PRODUCT CATALOGUE

PRODUKCIJAS KATALOGS / КАТАЛОГ ПРОДУКЦИИ
2021



Ltd. "Zvejnieku saimniecība IRBE"
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ООО "Звежнику саимнечиба IRBE"
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COMPANY INFORMATION

ИНФОРМАЦИЯ О КОМПАНИИ

PAR UZNĒMUMU



GB

"Zvejnieku saimniecība IRBE" Ltd was established in year 1998, and have been fishing in the Gulf of Riga since the beginning. Currently, we have our own 7 fishing boats, based in Roja harbour that are catching fish for our own production factory. IRBE has the biggest fishing quota for the waters in the Gulf of Riga and offers fish in market during whole year around.

In the year 2005 our new production plant for grading and chilling of fish was installed.

In the year 2007. additionally to the existing plant Blast freezing equipment with freezing capacity of 80 mt in 24 hrs and Cold stores -20 C with capacity of approx. (depending of packing) 1000 mt were added. Newly installed fish cutting & filleting machines were also installed. In the year 2015. new Cold storage "block" was added, with capacity for another 500 mt. Fresh caught fish from our fishing Boats is delivered directly to the plant, where it is graded and chilled, or graded, Headed & filleted and after being chilled and Frozen. Six Ice Generators make ice for our needs to keep fish fresh and keeps it in the best quality. For handling of fish we use big volume Izotermic pallet containers, where a small amount of sea water is added to the ice, this avoids any squashing of the mild fish, while being transported from Boat to the Plant. We have also installed a container washing machine to keep standards to the highest level.

In 2017 investment was made in a new Production Factory for producing Salted, Marinated, Smoked Seafood to the highest standard. We also installed our own Waste Water treatment plant to help for the increase of our production and not being dependent on outsourcing services. With the New Factory we can produce a range of different products and improve development. The fresh fish from our own boats is used to keep the traceability and high quality at all time. For us our big advantage is short time for the fish from Boat to Plant (approx. 200 mtrs). No long storage, messy handling needed. When there isn't fresh fish available "right from the Sea", we use our own frozen fish.

Our products we export to – Estonia, Lithuania, Finland, Sweden, Germany, UK, Ukraine, Moldova, Israel, Canada, Romania, Poland, Ireland, Greece, Denmark, USA, , Cyprus, Australia, Turkmenistan, Bulgaria, Italy, Spain. Zvejnieku saimniecība IRBE SIA continues to develop, modernize and expand production. Implementation of new technologies, new product creating and developing, production of steady high quality products is company development strategy. Our main aim is to produce highest quality products, to satisfy every Gourmets taste. We have full traceability from Boat to final packaging. Full Sustainability is controlled and our commitment is to the sustainability of the Seas, with this we are fully approved by Friends of the Sea (FOS).

RU

Компания "Zvejnieku saimniecība IRBE" является крупнейшей компанией в Латвии, занимающейся с 1998 года промысловым выловом салаки и кильки в Рижском заливе у береговой зоны. Семь рыболовецких судов компании, базирующихся в порту поселка Роя, занимается выловом рыбы на протяжении всего года.

В 2005 году в эксплуатацию был сдан новый производственный цех по сортировке, разделке и хранению охлажденной рыбы.

В 2007 году дополнительно было сдано в эксплуатацию оборудование по шоковой заморозке рыбных продуктов с производственной мощностью 80 тонн в сутки, оборудование по разделке и филетированию рыбы, а также камеры для хранения замороженных продуктов с внутренним объемом 2000 тонн. Основным видом деятельности предприятия стало вылов, сортировка, разделка, охлаждение, заморозка и хранение охлажденной и мороженой рыбы. Для нужд своего производства, предприятие заготовляет лед и обеспечивает полный сервис по обмену тары для транспортировки и хранения рыбного сырья.

Летом 2017 года сдано в эксплуатацию современное производственное помещение по производству нестерилизованных рыбных консервов и копченых рыбных продуктов. Внедряя в производство новые технологии, развивая



и расширяя производственные мощности, мы предлагаем своим клиентам широкий спектр рыбных продуктов из морской и океанической рыбы, который постоянно пополняется новинками.

Главное преимущество нашей компании – предприятие удобно расположено в непосредственной близости (200 метров) от берега Рижского залива, что позволяет принимать свежую рыбу непосредственно от рыбаков и сразу отправлять ее на переработку в цех, а это способствует выпуску качественных рыбных продуктов.

На протяжении всего периода деятельности предприятия, велась активная работа по расширению клиентской базы, в результате, к настоящему времени мы экспортим свои продукты в различные страны – Эстонию, Литву, Финляндию, Швецию, Германию, Англию, Украину, Молдавию, Израиль, Канаду, Румынию, Польшу, Ирландию, Грецию, Данию, Америку, Кипр, Австралию, Туркменистан, Болгарию, Италию.

Компания продолжает стремительно развиваться расширяя свои производственные мощности, модернизируя технологии и оборудование, увеличивая ассортимент новых продуктов. Главная визия компании – производство вкусных продуктов высокого качества с постоянными сенсорными свойствами, которые придется по вкусу любому гурману.

LV

SIA "Zvejnieku saimniecība IRBE" kopš 1998. gada nodarbojas ar rūpniecisko zveju Rīgas jūras līcī aiz piekrastes joslas. Patreiz uzņēmu- ma īpašumā ir 7 zvejas kuģi, kuri bāzējas Rojas ostā un zvejo reņģes un brēļlijas. SIA „Zvejnieku saimniecība IRBE“ ir lielākais zvejniecības uzņēmums Latvijā, kas nodarbojas ar rūpniecisko zveju Rīgas jūras līcī ūdeņos un piedāvā zivis visa gada garumā.

2005.gadā ekspluatācijā tika nodota jauna ražošanas ēka kur šķiro nozvejotās zivis un uzglabā sagatavotās izejvielas.

2007. gadā papildus esošajai ražošanas ēkai ekspluatācijā tika nodotas zivju ātrsaļdēšanas iekārtas ar jaudu 80 tonnas diennakti un saldēto zivju uzglabāšanas kameras ar ietilpību 2000 tonnas. Uzstādi- tas zivju griešanas un filetēšanas iekārtas. Pašu zvejotās zivis (reņģes, brēļlijas, salakas) tiek nogādātas zivju apstrādes rūpnīcā, kur tās tiek sašķirotas, atvēsinātas, sagatavoti zivju liemeņi un filejas. Kuģu un zivju šķirotavas vajadzībām tiek ražots ledus un nodrošināts zivju taras apmaiņas serviss.

2017. gada vasarā darbību uzsāka otra rūpnīca - zivju produktu pārstrādes un gatavās produkcijas ražotne. Ieviešot jaunas tehnoloģijas, attīstot un paplašinot uzņēmumu, klientiem varam piedāvāt daudzus jaunus produktus. Galvenā priekšrocība ir nozvejoto zivju īsais ceļš (200 metri) no kuģa līdz ražotnei. Pašu nozvejotās zivis tūlīt

OUR PRODUCTS

НАША ПРОДУКЦИЯ

MŪSU PRODUKCIJA



GB

Why choose IRBE Seafood products ?
Good properties and supply are based on many aspects.

We have our own Boats for catching and our own Factory based in Roja Harbour.

We are catching Baltic Herring, Sprat, Smelt, Garfish and Goby in the Gulf of Riga. Our boats fish inshore near to the Harbour, ensuring quick delivery of the fresh Fish directly into our factory within 3 hours from being caught.

The Fish arrives in Ice tubs and is instantly graded keeping the Fish in Top quality. We grade, fillet, and process the fish using our own professional trained Staff. The various productions depending on each product is produced to High quality and speed of production in our New modern factory.



Our Fishing boats are comparably small to keep the quality to the Highest Standard. The Boats carry large Tubs of Ice to put the catch straight in, to maintain the quality and this help with the quickness of handling at the unloading Quayside and Factory.

The Gulf of Riga fishing area, receives Freshwater from various large Rivers. The Salinity of water is lower in Riga Gulf which gives the Fish a better positive taste. The Fish reaches maturity quicker and grows faster with much more rich valuable fat content making the Fish mild and tastier.

Every Product has its own unique recipe, specially produced spices are given to each individual product to give it a great taste.

RU

Почему Вы должны выбирать продукцию SIA "Zvejnieku saimniecība IRBE" ?

Во-первых, наше предприятие базируется на территории рижского порта. Компания занимается в Рижском заливе промысловым ловом салаки, кильки и нелимитированным выловом такой рыбы, как бычки и сарган. Район вылова находится в непосредственной близости от порта, что обеспечивает оперативную выгрузку сырья, его сортировку, охлаждение и доставку в цех на переработку. Поэтому наши продукты мы производим только из свежевыловленного сырья.

Во-вторых, для производства большей части нашей продукции используем только сырье выловленное судами принадлежащими нашей компании, исключение составляет только Атлантическая рыба.

В-третьих, рыболовецкие суда принадлежащие компании являются малогабаритными и не позволяют в одной выборке

трава поднимать на борт большое количество рыбы. Рыбу сразу после поднятия трала помещают в изотермические контейнеры и пересыпают льдом, этим самым сохраняя качество рыбы на высоком уровне.

В-четвертых, в Рижский залив впадает очень много пресноводных рек – Даугава, Гаяу, Лиелупе, Салака. За счет притока речных вод в Рижском заливе вода менее соленая, чем в Балтийском море. Рыба выловленная в Рижском заливе начинает нереститься раньше, быстрее растет, поэтому мясо ее вкуснее, жирнее и более нежное.

В-пятых, каждый наш продукт, разработанный по собственной рецептуре с использованием тщательно подобранных специй и пряностей от известных производителей и поставщиков, имеет свой индивидуальный «характер» и способен удовлетворить вкусовые пристрастия любого покупателя.

LV

Kāpēc izvēlēties „Zvejnieku saimniecības IRBE“ produkciju?

„Zvejnieku saimniecība IRBE“ produkcijas labās īpašības nosaka vairāki aspekti:

Pirmkārt, mūsu uzņēmums bāzējas Rojas ostā. Mēs zvejojam Rigas jūras līci reņģes, brētlijas, un nelimitētās zivis, kā piemēram - salakas , apaļos jūras grunduljus un vēja zivis. Zvejas rajoni atrodas salīdzinoši netālu no ostas, kas nodrošina operatīvu nozvejoto zivju izkraušanu un nogādāšanu uz tālāku pārstrādi. Zivis uzturēz pēc nozvejas tiek sašķirotas un saledotas. Mums ir joti svarīgi, ka zivis nekavējoši tiek apstrādātas, un, ka produkcija tiek ražota no svaigām izejvielām.

Otrkārt, zivis apstrādājam paši, pēc sašķirošanas tās tūlīt tiek nodotas pārstrādei. Lielākā daļa produkcijas tiek ražota no pašu zvejotām zivīm.

Treškārt, mūsu zvejas kuģi ir salīdzinoši nelieli, tādēļ vienā tralējumā nozvejoto zivju apjoms nav pārmērigi liels. Tas nodrošina mūsu zvejas kuģu nozvejoto zivju visaugstāko kvalitāti (iespēja zivis satarot izotermiskajos zivju uzglabāšanas un transporetēšanas konteineros un saledot-atvēsināt).

Ceturtkārt, Rīgas jūras līcis ūdeni saņem no lielākajām upēm, kas tajā ietek - tās ir Gauja, Daugava, Lielupe, Salaca. Rīgas Jūras līča sālums, ir diezgan neliels, ja salīdzinām to ar lielajām jūrām. Tieši tāpēc visgaršīgākās zivis ir tieši Rīgas jūras līci. Šeit zivis ātrāk sasniedz nārsta vecumu, ātrāk aug, ir treknākas, gaļa ir maigāka un garšīgāka.

Piektkārt, katram produkta veidam tiek izstrādāta individuāla receptūra. Īpaši sagatavoti garšvielu maisijumi, kurus mums piegādā pasaulē atzīti uzņēmumi. Tas piešķir produkcijai individuālu "raksturu" un izcilas garšas īpašības.



SPRATS, SPRAT FILLETS BRĒTLINAS, BRĒTLINU FILEJAS КИЛЬКА, ФИЛЕ КИЛЬКИ

For production at IRBE we use only the best whole round Sprats and Sprat fillets. Our Sprats, caught by our own boats in Riga Bay are comparable big, fat and juicy, rich with valuable "Omega 3" fish fat. The Fish meat is "juicy" and tasty.

Our Sprats are a great idea for a light tasty meal or a main meal. The various Sprat products, such as, "Sprat fillets with spices in oil" or "Sprats in spicy brine" would be suitable for your Lunch or Dinner, perfect for when unexpected guests arrive. It's easy to create quick, tasty snacks from these products.

We produce tasty products and we use only the best quality spices and spicy mixes. Our spice suppliers are the best and most reliable producers of spices who offers wide range of high quality spices and spicy mixes made to our own specification.

"Sprats in spicy brine"

"Sprats in spicy brine" are made according to our old special recipe. Special spices allow the right taste for our products, to be different from other producers. "Sprats in spicy brine" products are with pleasant and mild taste.

"Sprat fillets with spices in oil"

Presalted Sprat fillets in brine with spicy mix layed in trays and poured over with Rapeseed oil. The fillets have a pleasant taste with a spicy mixed flavour. The big advantage of this product is it has little amount of salt in it.

"Sprat fillets with spices in vacuum"

The recipe is the same as for "Sprat fillets with spices in oil". But instead of pouring oil over, the fillets are layed onto aluminium foil covered boards and inserted into a PE bag and vacuum packed without the oil. Perfect presentation, no mess, no oil.



Sprats in spicy brine

Килька пряного посола
Brētlinas garšvielu sālījumā

260g	500g	1000g	3,5kg	5kg	10kg
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Sprat Fillets of spicy salting

Соленое филе Кильки с пряностями
Sālītas Brētlinu filejas ar garšvielām

100g	250g	500g
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Sprat fillets of spicy salting in oil

Филе кильки в масле с пряностями
Brētlinu filejas ar garšvielām eļļā

150g	1000g
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SPRATS HEADLESS
BRĒTLINU LIEMEŅI
ТУШКИ КИЛЬКИ



Sprat fillet rollmops of spicy salting in oil

Ролмопсы из филе кильки в масле с пряностями
Brētlinu fileju rolmopši eļļā ar garšvielām

150g

HAND
PACKED

260g

HAND
PACKED

250g

HAND
PACKED



Marinated sprats (headless) in oil

Маринованные тушки кильки в масле
Marinēti brētlinu liemeņi eļļā



Sprats (headless) in marinade with onions

Тушки кильки в маринаде с луком
Brētlinu liemeņi marinādē ar sīpoliem



SPRATS, ROLLMOPS OF SPRAT FILLETS

BRĒTLINAS, BRĒTLIŅU FILEJU ROLMOPŠI
КИЛЬКА, РОЛЬМОПСЫ ИЗ ФИЛЕ КИЛЬКИ



Sprats (headless) of spicy salting in oil

Тушки кильки с пряностями в масле
Brētliņu liemeņi ar garšvielām eļļā



Sprats (headless) in spicy brine

Тушки кильки пряного посола
Brētliņu liemeņi garšvielu sālijumā



BALTIC HERRING

RENGES SALAKA

SEA FOOD
IRBE
SEA FOOD

For production of our Baltic Herring products, we use whole round fish from our own boats. We also produce our own Baltic Herring fillets with skin on and skinless fillets from our own filleting lines.

Baltic Herring contains valuable necessary substances for Human organism (body). It's good to love food, which is tasty and valuable in the same time, and good for your health.

Baltic Herring contains a lot of different vitamins, such as A, D, B12 ,B1 ,B2, C, E, PP, also macro and micro elements: Calcium, Magnesium, Sodium, Potassium, Phosphorus, Iron, etc. In Protein there is essential Amino acids and Omega 3 Fat acids. Baltic Herring is the one of the wide range of Seafood to add to your healthy Menu.

PRODUCTS "IRBE de Lux"

Products are 100% handmade. For production only the best quality skinless fillets are choosen for the right shape, look, and size.

"BALTIC HERRING IN SPICY BRINE"

Produced from Whole Round Baltic Herrings from our own boats, salted in spicy brine. "Baltic Herring in spicy brine" are made according to our own old special recipe. Special spices allow the right taste for our products, and are different from other producers. "Baltic Herring in spicy brine" products are with pleasant and mild taste.



Baltic herring in spicy brine

Салака пряного посола
Renģes garšvielu sālījumā

490g	835g	1000g	3kg	4kg	5kg	10kg
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Baltic herring (headless) of spicy salting in oil

Тушки салаки Балтийской в масле с пряностями
Renģu liemeņi eļļā ar garšvielām

500g



Baltic herring (headless) in spicy brine

Тушки салаки Балтийской пряного посола
Renģu liemeņi garšvielu sālījumā

500g



BALTIC HERRING FILLETS

RENGU FILEJAS ФИЛЕ САЛАКИ



Baltic herring fillets in spicy brine, skin on

Филе салаки пряного посола, с кожей
Reñgu filejas garšvielu sālijumā, ar ādu

230g | 500g

HAND
PACKED

GOURMET
Irbe die Lux
QUALITY



Baltic herring fillets of spicy salting in oil, skin on

Филе салаки в масле с пряностями, с кожей
Reñgu filejas eļļā ar garšvielām, ar ādu

220g | 500g

HAND
PACKED

GOURMET
Irbe die Lux
QUALITY



Baltic herring fillet rollmops in marinade (with sugar and sweetener), skin on

Ролмопсы из филе салаки в маринаде
(с сахаром и подсластителем), с кожей
Reñgu fileju rolmopši marinādē (ar cukuru un saldinātāju), ar ādu

300g | 500g

HAND
PACKED

GOURMET
Irbe die Lux
QUALITY



BALTIC HERRING FILLETS IN MARINADE

RENGU FILEJAS MARINĀDĒS

ФИЛЕ САЛАКИ В МАРИНАДЕ

We offer Skin-on or Skinless Baltic Herring fillets in different marinades with special flavours! Natural ingredients are added, onion slices, anise, ginger, chilli peppers, juniper berries and blackberries to customers own specifications. Our Rollmops can also be produced Skin-on or Skinless.



Baltic herring fillet Rollmops in marinade, skinless

Ролмопсы из филе салаки (с сахаром и подсластителем), без кожи
Reņgu fileju rolmopši marinādē (ar cukuru un saldinātāju), bez ādas



270g



Baltic herring fillets in marinade with chili peppers

Филе салаки в маринаде с перцем чили
Reņgu filejas marinādē ar čili pipariem



220g



1000g



Baltic herring fillets in marinade with juniper berries

Филе салаки в маринаде с ягодами можжевельника
Reņgu filejas marinādē ar kadiķu ogām



220g



1000g



BALTIC HERRING FILLETS IN MARINADE

RENGU FILEJAS MARINĀDĒS

ФИЛЕ САЛАКИ В МАРИНАДЕ

We offer Skin-on or Skinless Baltic Herring fillets in different marinades with special flavours! Natural ingredients are added, onion slices, anise, ginger, chilli peppers, juniper berries and blackberries to customers own specifications. Our Rollmops can also be produced Skin-on or Skinless.



Baltic herring fillets in marinade with anise

Филе салаки в маринаде с аниром
Renğu filejas marinādē ar anīsu

220g | 1000g



Baltic herring fillets in marinade with ginger

Филе салаки в маринаде с имбирем
Renğu filejas marinādē ar ingveru

220g | 1000g



Baltic herring fillets in marinade with black currant

Филе салаки в маринаде с черной смородиной
Renğu filejas marinādē ar upenēm

220g | 1000g



BALTIC HERRING FILLETS IN OIL

RENGU FILEJAS ELLĀ

ФИЛЕ САЛАКИ В МАСЛЕ

Presalted Baltic Herring fillets with classic taste or with different tastes. Layered in trays with care and covered with Rapeseed oil. The Herring fillets have a pleasant taste with a hint of spices. Our Technology and processing production is organized in way to get perfect look and taste of product.



Baltic herring fillets in oil skandinavian way

Филе салаки в масле по-скандинавски
Reņgu filejas eļļā Skandināvu gaumē

220g | 1000g



BALTIC HERRING FILLETS IN SAUCES

REŅGU FILEJAS MĒRCĒS

ФИЛЕ САЛАКИ В СОУСАХ

Produced from our best marinated Baltic Herring Skinless fillets. The marinated fillets are poured over with our specially produced sauces. We offer various different kinds of sauces, which varies in way of preparing and ingredients choosen. The right combination of spices gives special note for each sauce. These products are suitable for combination with different dishes, such as boiled potatoes, rice or for your breakfast sandwich.



Baltic herring Fillets in tomato sauce with onions

Филе салаки в томатном соусе с луком
Reņgu filejas tomātu mērcē ar sīpoliem

220g | 1000g



Baltic herring fillets in white sauce with dills and cucumbers

Филе салаки в Белом соусе с укропом и огурцами
Reņgu filejas Baltā mērcē ar dillēm un gurķiem

220g | 1000g



Baltic herring fillets in mustard sauce

Филе салаки в горчичном соусе
Reņgu filejas sinepju mērcē

220g | 1000g



BALTIC HERRING FILLETS IN SAUCES

REŅGU FILEJAS MĒRCĒS

ФИЛЕ САЛАКИ В СОУСАХ

Produced from our best marinated Baltic Herring Skinless fillets. The marinated fillets are poured over with our specially produced sauces. We offer various different kinds of sauces, which varies in way of preparing and ingredients choosen. The right combination of spices gives special note for each sauce. These products are suitable for combination with different dishes, such as boiled potatoes, rice or for your breakfast sandwich.



Baltic herring fillets in Boskia sauce

Филе салаки в соусе Boskia
Reņgu filejas Boskia mērcē

220g | 1000g



Baltic herring fillets in sauce with red beetroot

Филе салаки в соусе с красной свеклой
Reņgu filejas ar bietēm mērcē

220g | 1000g



FISH SALAD ZIVJU SALĀTI САЛАТ ИЗ РЫБЫ

In our "Irbe de Lux" production line we have added different Baltic Herring fillet Salads. Skinless, marinated herring fillets are cut in small pieces and mixed with different sauces. Our range of salads is wide and varied. The Salads are ready to use or can be combined with other dishes.



Baltic herring fillet salad in tomato sauce with onions

Салат из филе салаки в томатном соусе с луком
Reņģu fileju salāti tomātu mērcē ar sīpoliem

220g | 1000g



Baltic herring fillet salad in white sauce with dills and cucumbers

Салат из филе салаки в белом соусе с укропом и огурцами
Reņģu fileju salāti Baltā mērcē ar dillēm un gurķiem

220g | 1000g



Baltic herring fillet salad in Boskia sauce

Салат из филе салаки в соусе Boskia
Reņģu fileju salāti Boskia mērcē

220g | 1000g



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Baltic herring fillet salad in mustard sauce

Салат из филе салаки в горчичном соусе
Reņģu fileju salāti sinepju mērcē



Baltic herring fillet salad in sauce with red beetroot

Салат из филе салаки в соусе с красной свеклой
Reņģu fileju salāti ar bietēm mērcē



ATLANTIC HERRING, HERRING FILLETS

SIŁKES, SIŁKU FILEJAS
СЕЛЬДЬ, ФИЛЕ СЕЛЬДИ

SLIGHTLY SALTED ATLANTIC HERRING

The secret of woderful taste of Atlantic Herring products is choice of highest quality fish. Rich with Omeaga 3, with a nice texture and taste. In our factory a specific recipe is created to make this product incredible. Everyone who tastes it, really enjoys the real taste of the fish.

ATLANTIC HERRING FILLETS

Slightly salted Atlantic Herring fillets called "MATJE" well know in the World as coming from Norway, got the excellent taste from a recipe created five centuries ago. Nowadays production is similar as it was long time ago, but most important the old recipe is kept to make taste specific specially for our product. Rich taste ingredients are added, to create a nice & tasty meal from our products. Preparing won't take long and even Gourmet chefs with high demands won't be disappointed.



Slightly salted herring

Сельдь малосольная
Mazsālītas siłkēs



HAND
PACKED



ATLANTIC HERRING, HERRING FILLETS

SIŁKES, SIŁKU FILEJAS СЕЛЬДЬ, ФИЛЕ СЕЛЬДИ

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Slightly salted herring fillets "MATJE CLASSIC"

Малосольное филе сельди "MATJE CLASSIC"
Mazsālītas siļķu filejas "MATJE CLASSIC"

450g	1kg	480g	1kg
150g	200g		3,5kg



Herring fillets "MATJE" in oil skandinavian way

Филе сельди "MATJE" в масле по-скандинавски
Siļķu filejas "MATJE" eļļā skandināvu gaumē

450g	1kg	3,5kg
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Herring fillets in marinade with onions

Филе сельди в маринаде с луком
Siļķu filejas marinādē ar sīpoliem

450g	1kg	3,5kg
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CHUNKS OF HERRING FILLETS IN OIL

SIŁKU FILEJAS GABALINI EŁŁĀ КУСОЧКИ ФИЛЕ СЕЛЬДИ В МАСЛЕ

Atlantic Herring is recognized as one with rich fish fat content and different valuable elements for the human body. It has good amounts of Phosphorus, Iodium, Calcium, Potassium, Sodium, Magnesium, Zinc. Contents vitamins B12, PP, A and D. Atlantic Herring is recognized as the fish with the highest content of vitamin D. 100 g of fish contains a 3 day dose of vitamin D, necessary for your Bones and Liver. Atlantic Herring has a high content of Selenium, a natural and efficient antioxidant. For our production the fish is caught in the Atlantic ocean near to the Norwegian coast.



Herring fillet chunks "MATJE CLASSIC" in oil

Кусочки филе сельди "MATJE CLASSIC" в масле
Siłku filejas gabaliņi "MATJE CLASSIC" eļļā

260g | 500g | 1000g

HAND
PACKED



Herring fillet chunks "MATJE" in oil with onions

Кусочки филе сельди "МАТЈЕ" в масле с луком
Siłku filejas gabaliņi "MATJE" eļļā ar sipoliem

260g | 500g | 1000g

HAND
PACKED



Herring fillet chunks "MATJE" in oil skandinavian way

Кусочки филе сельди "МАТЈЕ" в масле по-скандинавски
Siłku filejas gabaliņi "MATJE" eļļā skandināvu gaumē

260g | 500g | 1000g

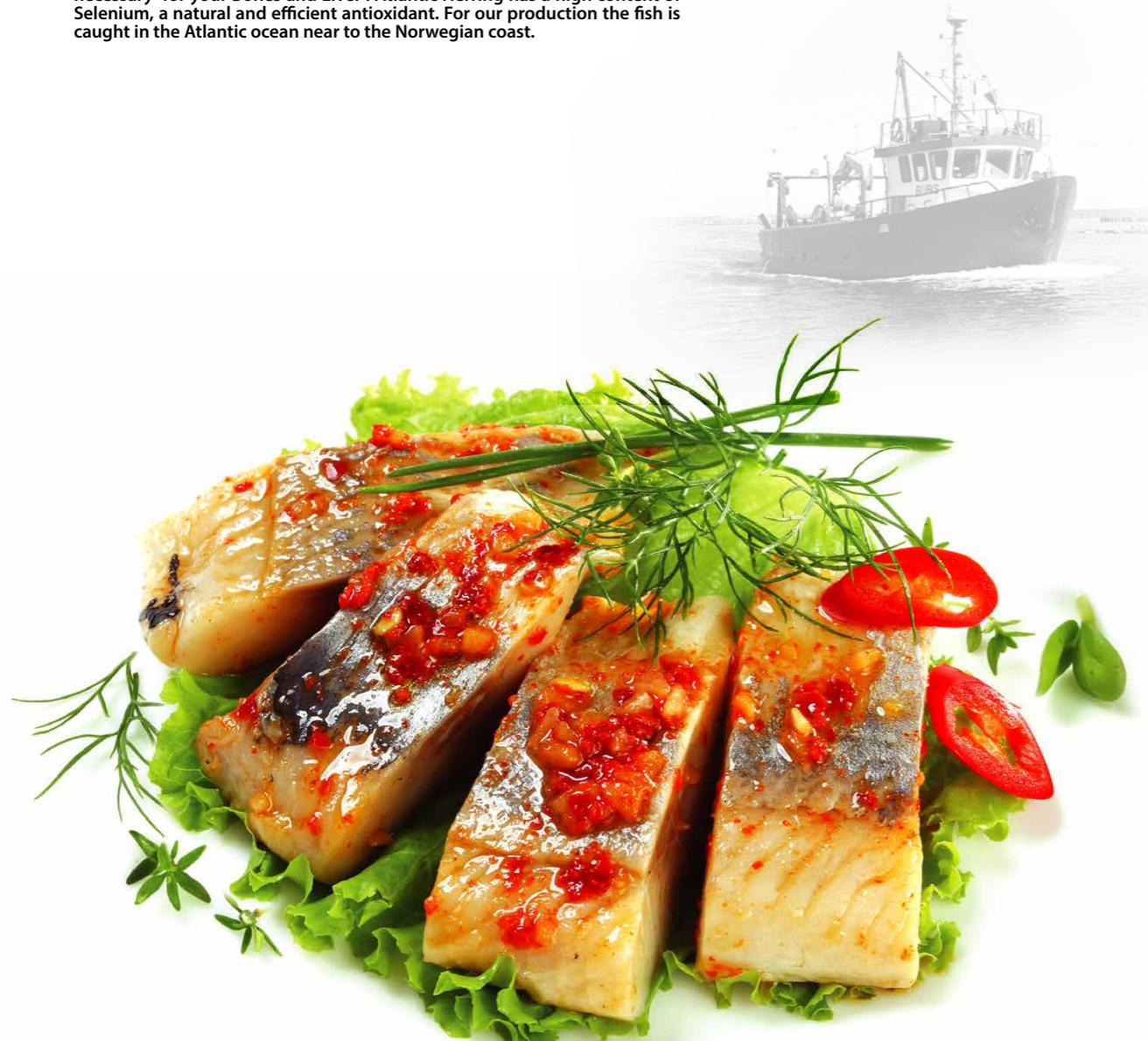
HAND
PACKED



CHUNKS OF HERRING FILLETS IN OIL

SIŁKU FILEJAS GABALINI EŁŁĀ КУСОЧКИ ФИЛЕ СЕЛЬДИ В МАСЛЕ

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Herring fillet chunks "MATJE" in oil with spices

Кусочки филе сельди "МАТЖЕ" в масле с пряностями
Siłku filejas gabaliņi "MATJE" eļļā ar garšvielām

260g | 500g | 1000g

HAND
PACKED



Herring fillet chunks "MATJE" in oil with garlic

Кусочки филе сельди "МАТЖЕ" в масле с чесноком
Siłku filejas gabaliņi "MATJE" eļļā ar ķiplokiem

260g | 500g | 1000g

HAND
PACKED



Herring fillet chunks "MATJE" in oil with chili peppers

Кусочки филе сельди "МАТЖЕ" в масле с перцем чили
Siłku filejas gabaliņi "MATJE" eļļā ar čili pipariem

260g | 500g | 1000g

HAND
PACKED



CHUNKS OF HERRING FILLETS

SIŁKU FILEJAS GABALINI MARINĀDĒS

КУСОЧКИ ФИЛЕ СЕЛЬДИ В МАРИНАДЕ

The secret of wonderful taste of Atlantic Herring products is choice of highest quality fish. Rich with Omega 3, with a nice texture and taste. In our factory a specific recipe is created to make this product incredible. Everyone who tastes it, really enjoys the real taste of the fish.



Herring Fillet chunks in marinade with onions

Кусочки филе сельди в маринаде с луком
Siłku filejas gabaliņi marinādē ar sīpoliem

260g | 500g | 1000g

HAND
PACKED



Herring fillet TARTAR with apples

ТАРТАР из филе сельди с яблоками
Siłku fileju TARTARS ar āboliem

180g

HAND
PACKED



Forshmak Odessa style

Форшмак по-одесски
Forshmak Odesas gaumē

220g

HAND
PACKED



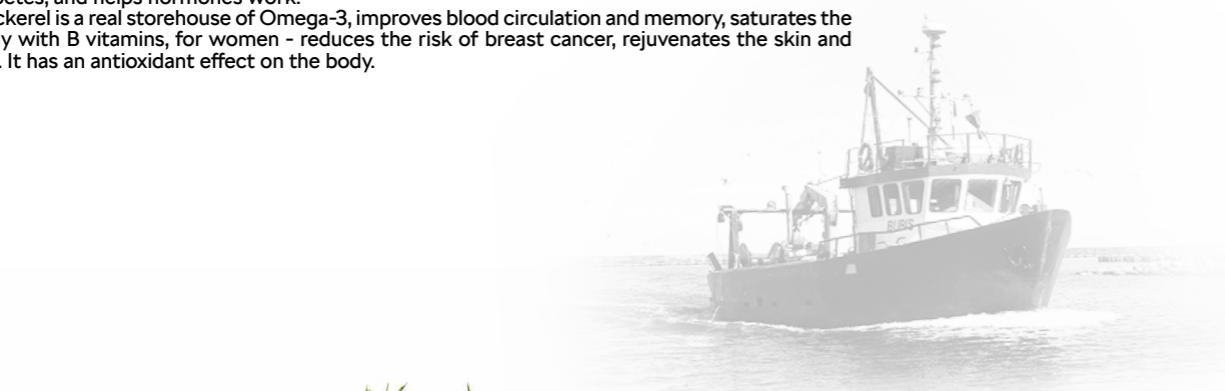
MACKEREL

MAKRELE

МАКРЕЛЬ

SALTED MACKEREL FILLETS

Want to know how to cook a great appetizer that fits perfectly on any table without the hassle? You just need to purchase salted mackerels or mackerel fillets from IRBE. Salted fish of classic or piquant salting , made with caring hands using natural spices. Try any of the products presented and surprise your loved ones with a mouth-watering snack. Mackerel is a valuable commercial fish. Its meat is fat (up to 16.5% fat) and very useful, especially for people who have heart and blood vessel problems, cramps, nervous disorders, rickets. The protein, which is largely found in the meat of this fish, is absorbed almost instantly and delays the aging of the body. Also, eating mackerel improves immunity, reduces the risk of developing diabetes, and helps hormones work. Mackerel is a real storehouse of Omega-3, improves blood circulation and memory, saturates the body with B vitamins, for women - reduces the risk of breast cancer, rejuvenates the skin and hair. It has an antioxidant effect on the body.



Slightly salted Mackerel, headless

Макрель малосольная
Mazsālīti makreļu liemeņi



Mackerel fillet CLASSIC (skinless), in vacuum

Малосольного филе макрели CLASSIC (без кожи),
в вакуумной упаковке
Mazsālīta Makreles fileja CLASSIC (bez ādas), vakuumiepakojumā



Mackerel fillet with chili (skinless), in vacuum

Малосольное филе макрели с перцем чили (без кожи),
в вакуумной упаковке
Mazsālīta Makreles fileja ar čili pipariem (bez ādas), vakuumiepakojumā



Mackerel fillet with garlic (skinless), in vacuum

Малосольное филе макрели с чесноком (без кожи),
в вакуумной упаковке
Mazsālīta Makreles fileja ar ķiplokiem, (bez ādas), vakuumiepakojumā



HOT SMOKED WILD DEEP SEA REDFISH (ready to eat)

KARSTI KŪPINĀTS JŪRAS ASARIS.

(SARKANAIS JŪRAS ASARIS)

МОРСКОЙ ОКУНЬ ГОРЯЧЕГО КОПЧЕНИЯ

Hot Smoked Wild Deep Sea Redfish

For the Smoking process we use high quality Beech Wood chips. Nutritionists recognize Wild Deep Sea Redfish, as a high source of Protein. The Wild Deep Sea Redfish contains large amounts of highly valued amino acids, vitamins and minerals. It also contains Taurine which helps to strengthen immunity. Consuming Wild Deep Sea Redfish gives positive effect on functionality of the Thyroid gland and Cardiovascular system. It also reduces level of cholesterol in human body.



Hot Smoked Wild Deep Sea Redfish (ready to eat)

Морской окунь горячего копчения

Karsti kūpināts Jūras asaris. (Sarkanais jūras asaris)



HOT SMOKED HAKE

(ready to eat)

KARSTI KŪPINĀTS HEKS
ХЕК ГОРЯЧЕГО КОПЧЕНИЯ

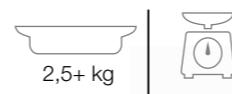
Hot Smoked Hake

For the Smoking process we use high quality Beech Wood chips.
Hake contains Omega – 3 fat acids, very important for Cardiovascular system and the nervous system.



Hot Smoked Hake
(ready to eat)

Хек горячего копчения
Karsti kūpināts Heks



SMOKED MACKEREL

KUPINĀTAS MAKRELES

МАКРЕЛИ КОПЧЕНЫЕ

In our product range we offer hot and cold smoked fish. For smoking we use top class smoking equipment. AUTOTHERM, made in Germany. As material for creating smoke we use clean Beechwood chips, the advantage of these is that the Cancerogen substances aren't created during the smoking process. The result is, we get nice golden brown color and light taste of smoke.



Cold smoked mackerel, in vacuum

Тушка макрели холодного копчения, в вакуумной упаковке
A/k makreļu liemeņi, vakuumiepakojumā



SMOKED MACKEREL KUPINĀTAS MAKRELES МАКРЕЛИ КОПЧЕНЫЕ

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Hot smoked mackerel, in vacuum

Тушка макрели горячего копчения, в вакуумной упаковке
K/k makreļu liemeņi, vakuumiepakojumā



Cold smoked Mackerel fillet in vaacuum

Филе макрели холодного копчения.
Упаковано в вакуумной упаковке.
A/k makreļu fileja vakuumiepakojumā



SMOKED FISH

КОПЧЕННАЯ РЫБА

KUPINĀTAS ZIVIS

SEA FOOD
IRBE
IRBE

SMOKED HERRING

KUPINĀTAS SIŁKĘ

СЕЛЬДЬ КОПЧЕННАЯ

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Cold smoked herring, in vacuum

Сельдь холодного копчения,
в вакумной упаковке
A/k siļķe vakuumiepakojumā



Cold smoked herring fillet, in vacuum

Филе Сельди холодного копчения,
в вакумной упаковке
A/k siļķu fileja vakuumiepakojumā





USED SYMBOLS

IZMANTOTIE SIMBOLI

СИМВОЛЫ



Packed in plastic box
Iepakots pl. kārbā
Упаковано в пласт.бан.



Packed on the plate
Iepakots vakuumā uz plāksnes
Упаковано на пластине



MAP
Iepakots PP šālē
Упаковано в газовой атмосфере



Packed in plastic pail
Iepakots pl. spainī
Упаковано в пл. ведро



Weighing product
Sverams produkts
Весовой продукт

