

TRUCHAS ALICURÁ

PATAGONIA ARGENTINA - BROCHURE



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We are the main company in rainbow trout production in Argentina with a trajectory of more than 30 years, Truchas Alicurá SRL, was founded in august of 1991 to serve the market of restaurants in San Carlos de Bariloche of fresh trouts in portion. In 1993 it already had an annual production of 60 tons per year. In 1998, it began to develop the restaurant market in Buenos Aires and we had the first experiences in the foreign market as the first trout export company in Argentina with small exports of fresh trout to Miami and New York. In 2008, an annual production of 700 tons of frozen trout per year was reached, with 95% destined for export from the US market and MCE. Truchas Alicurá SRL carries out its production with the highest quality standards required world wide recognized for the warmth and professionalism of our people, our premise is to bring through our products, the flavors of Patagonia to the table of our customers, offering products with the highest quality and produced with the protection of the environment in mind. For this reason, Truchas Alicurá SRL works day by day taking care of three fundamental pillars:

HEALTH, QUALITY, CARE OF THE ENVIRONMENT,

Achieving thanks to this position in the most important markets.

BUTTERFLY CUT – PAN SIZE

Oven made pan size trout with roast butter and capers



BUTTERFLY TROUT 300-450 GR.

Head and Tail ON. Salmoned up to 28 salmofan scale.

IQF. Mastared by 18 kgs.

Tabla Nutricional	Valores	V.Diarios %
Calorías	160	%
Grasas Totales	8g	13%
Grasas Saturadas	2,5g	12%
Colesterol	70mg	23%
Grasas Trans	0g	%
Sodio	40mg	2%
Carbohidratos Totales	0g	0%
Fibra	0g	0%
Azúcar	0g	%
Proteínas	22g	%
Vitamina A		2%
Calcio		8%
Hierro		4%

BUTTERFLY CUT – NATURAL OR SALMONED

BUTTERFLY TROUT 300-450 GR. HEAD OFF TAIL AND FINS ON.

NATURAL OR SALMONED UP TO 28 SALMOFAN SCALE MEAL.

IQF. MASTAERED BY 20 KGS.



BUTTERFLY TROUT 300-450 GR. HEAD OFF TAIL AND FINS OFF.

NATURAL OR SALMONED UP TO 28 SALMOFAN SCALE MEAL.

IQF. MASTAERED BY 20 KGS.



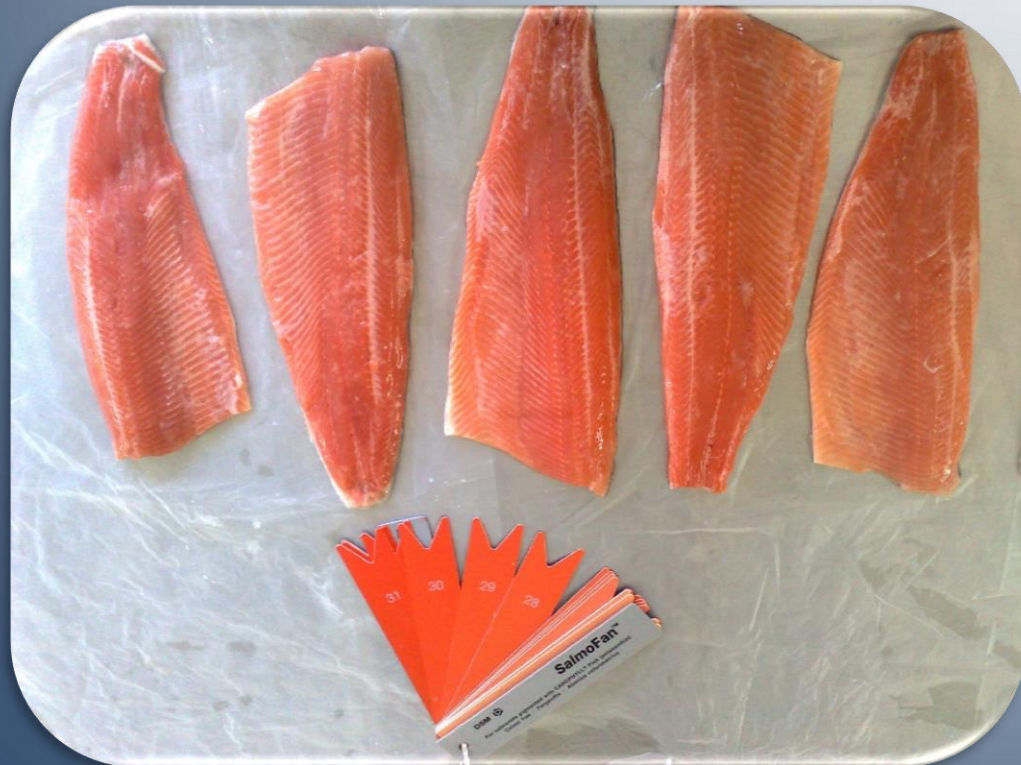
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SINGLE FILET CUT

TRIM C TROUT FILET 150-350 GR.

PIN BONE OUT. SALMONED UP TO 28 SALMOFAN SCALE.
IQF. MASTAERED BY 20 KGS.



OVEN MADE FILETROUT WITH ORANGE SAUCE AND ALMONDS



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Proteínas	22g	%
Vitamina A		2%
Calcio		8%
Hierro		4%

SINGLE FILET CUT (Natural)

NATURAL SINGLE FILET 150-350 GR. TRIM C + PIN BONE OUT

IQF. MASTAERED BY 20 KGS.



NATURAL SINGLE FILET 100-300 GR. TRIM C + PIN BONE OUT (V-CUT).

IQF. MASTAERED BY 20 KGS.



Tabla Nutricional

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Colesterol	70mg	23%
Grasas Trans	0g	%
Sodio	40mg	2%
Carbohidratos Totales	0g	0%
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