



SOGDA Limited



SEAFOOD CATALOG

WWW.SOGDA.COM



SOGDA Limited

HEADQUARTERS (U.S.A)

512 6th Street South, Suite 201, Kirkland,
WA 98033, USA

Phone: +1 425-828-6500

Fax: +1 425-828-6501

Website: www.sogda.com

E-mail: info@sogda.com

REPRESENTATIVE OFFICE (CHINA)

Room 801-1, #17 Haimen Road Qingdao 266071 China

Phone: +86 532-8387-7273



SOGDA Limited

Since 1995



Headquarters: Seattle, WA, USA
Representative office: Qingdao, China
Representative office: Riga, Latvia



SOGDA Limited

CFN #3008242291

Our brands



	January	February	March	April	May	June	July	August	September	October	November	December
Pacific Hake	🐟	🐟	🐟	🐟	🐟	🐟	🐟	🐟	🐟	🐟	🐟	
Pacific Cod	🐟	🐟	🐟	🐟					🐟	🐟		
Alaska Pollock	🐟	🐟	🐟	🐟				🐟	🐟	🐟	🐟	
Chum Salmon						🐟	🐟	🐟	🐟	🐟		
Pink Salmon						🐟	🐟	🐟				
Coho Salmon							🐟	🐟	🐟	🐟		
King Salmon							🐟	🐟	🐟	🐟		
Sockeye Salmon					🐟	🐟	🐟	🐟				
Salmon Roe						🐟	🐟	🐟				
Cod Roe	🐟	🐟	🐟	🐟					🐟	🐟		
Yellow Croaker				🐟	🐟	🐟	🐟	🐟	🐟	🐟	🐟	
Black Cod			🐟	🐟	🐟	🐟	🐟	🐟	🐟	🐟	🐟	
Alaska Plaice		🐟	🐟	🐟	🐟	🐟	🐟	🐟	🐟	🐟	🐟	🐟
Arrowtooth Flounder		🐟	🐟	🐟	🐟	🐟	🐟	🐟	🐟	🐟	🐟	🐟
Yellowfin Sole		🐟	🐟	🐟					🐟	🐟		
Butter Sole			🐟	🐟	🐟	🐟	🐟	🐟	🐟	🐟		
Dover Sole		🐟	🐟	🐟	🐟	🐟	🐟	🐟				
Rock Sole	🐟	🐟	🐟	🐟	🐟	🐟	🐟	🐟	🐟	🐟	🐟	🐟
Flathead Sole	🐟	🐟	🐟	🐟	🐟	🐟	🐟	🐟	🐟	🐟	🐟	
Dusky Rockfish					🐟	🐟	🐟	🐟	🐟	🐟	🐟	
Northern Rockfish					🐟	🐟	🐟	🐟	🐟	🐟	🐟	
Pacific Ocean Perch	🐟	🐟	🐟	🐟	🐟	🐟	🐟	🐟	🐟	🐟	🐟	🐟
Californian Squid				🐟	🐟	🐟	🐟	🐟	🐟	🐟		
Cold Water Shrimp	🐟	🐟	🐟	🐟	🐟	🐟	🐟	🐟	🐟	🐟	🐟	🐟
Herring	🐟	🐟	🐟						🐟	🐟		
Mackerel			🐟	🐟	🐟	🐟	🐟	🐟	🐟	🐟	🐟	
Pacific Sardine					🐟	🐟	🐟	🐟	🐟			
Dungeness Crab	🐟	🐟	🐟	🐟	🐟	🐟	🐟	🐟	🐟			🐟

We Fish For You!



Country of origin: USA

■ Fishing area



Pacific Hake *Merluccius Productus* January – November

- ✓ Pacific hake (*Merluccius productus*) comprises the largest fishery off the West Coast of the U.S.
- ✓ Pacific hake is found in the eastern North Pacific
- ✓ The main source of Pacific hake is the United States
- ✓ Hake has delicate flavor, low-fat white meat and marketed frozen dressed and whole round



Whole Round Style

200-400gr \ 300-500 gr \ 500-700gr

Block packed (10,18 and 20 kg boxes)

Layer packed (10,18 and 20 kg boxes)



HGT \ H&G Tail-on Style

150-300gr \ 200-400gr \ 300-500gr \ 500gr+

IQF (15 and 25 kg boxes)

Block packed (10,15,18 and 20 kg boxes)

Layer packed (10,15,18 and 20 kg boxes)

Retail packed (2.2 kg box)



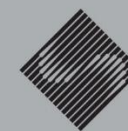
Fillet Style (grams)

50-100gr \ 100-200gr \ 200gr
200-400 gr \ 400-600 gr \ 600-800 gr

IQF (10 kg box)

Shatter Pack

PBO, Minced(3x7.5kg blocks)



SOGDA Limited

www.sogda.com

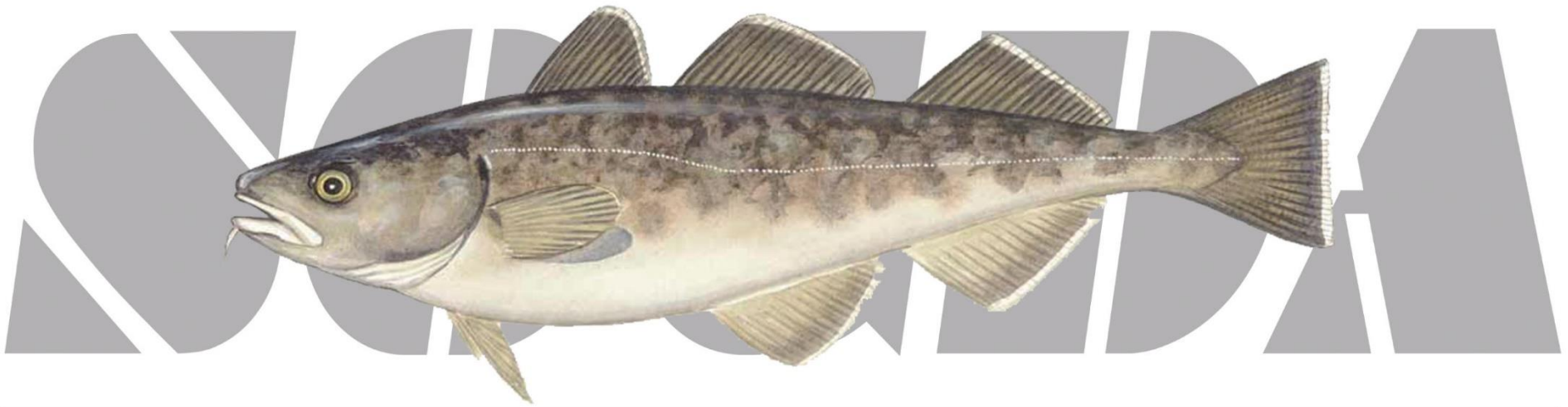
512 6th Street South, Suite 201

Kirkland, WA 98033, USA

Phone: +1 425-828-6500

Fax: +1 425-828-6501

E-mail: info@sogda.com



Country of origin: USA

■ Fishing area



Pacific Cod *Gadus Macrocephalus* January – April, September-October

- ✓ Over 96% of the cod harvested in the United States is Pacific cod, the vast majority of which comes from Alaska waters
- ✓ Pacific cod is often hailed as being one of the best managed fisheries in the world
- ✓ Pacific cod is mostly fished with bottom longlines or bottom trawls, but some is harvested with fish pots or jig gear
- ✓ Pacific cod tastes almost identical to Atlantic cod, but with a softer and more delicate texture



Whole round Style

1-2 kg \ 2-4 kg \ 4-6 kg \ 6 kg

IQF (15 and 25 kg boxes)

Block packed (10, 15 and 20 kg boxes)

Layer packed (10, 15 and 20 kg boxes)



H&G

1-2 kg \ 2-4 kg \ 4-6 kg

IQF (15 and 25 kg boxes)

Block packed (10, 15 and 20 kg boxes)

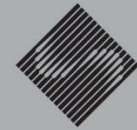
Layer packed (10, 15 and 20 kg boxes)



Fillet Style

225-450 gr \ 450-900 gr

IQF (10 kg box)



SOGDA Limited

www.sogda.com

512 6th Street South, Suite 201

Kirkland, WA 98033, USA

Phone: +1 425-828-6500

Fax: +1 425-828-6501

E-mail: info@sogda.com



Country of origin: USA

■ Fishing area



Alaska Pollock *Theragra Chalcogramma* January - April, August - November

- ✓ Pollock, a relative of cod, is the main component of fish sticks, fish filet sandwiches and imitation crab (surimi)
- ✓ The Alaska pollock fishery is managed by one of the strongest catch share management systems in the world
- ✓ Pollock has firm, white flesh with a low-to-medium fat content. It has a sweet, delicate flavor
- ✓ Pollock is also popular for its roe. It is marketed frozen and processed into fillets and blocks



Whole Round Style

500-1000gr \ 1000gr+

Block packed (20 kg boxes)



HGT Style \ H&G style

300-500gr \ 300-700gr \ 700gr+

Block packed (20 kg boxes)

IQF (22.68 kg box)

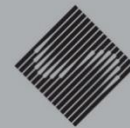


Fillet Style

50-100gr \ 100-200gr \ 200gr+

Shatter Pack

PBO, Minced(3x7.5kg blocks)



SOGDA Limited

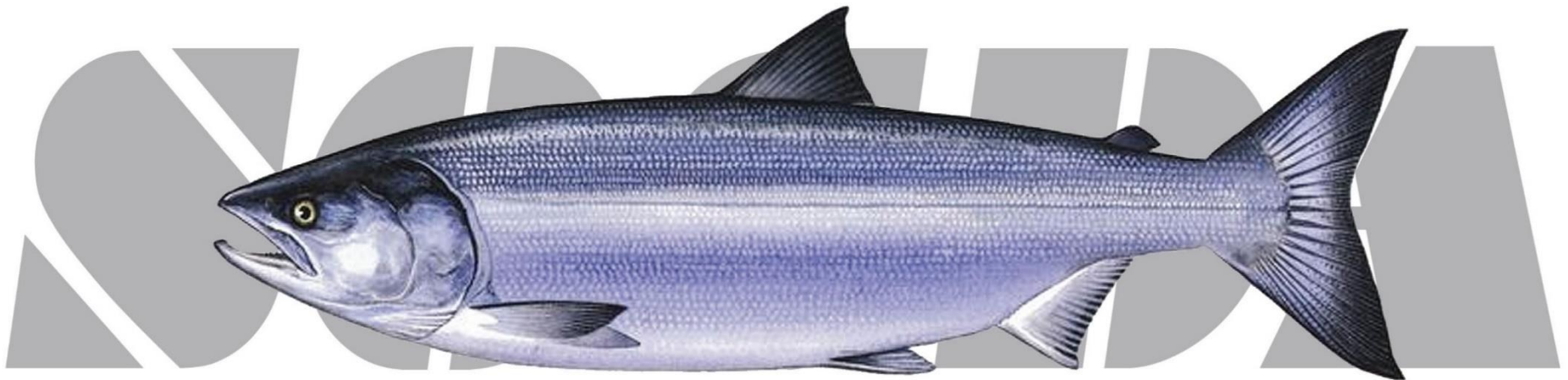
www.sogda.com

512 6th Street South, Suite 201
Kirkland, WA 98033, USA

Phone: +1 425-828-6500

Fax: +1 425-828-6501

E-mail: info@sogda.com



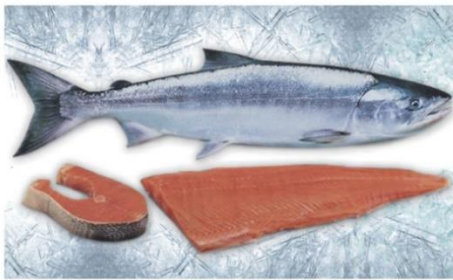
Country of origin: USA

■ Fishing area



Chum Salmon (Keta) *Oncorhynchus Keta* June – October

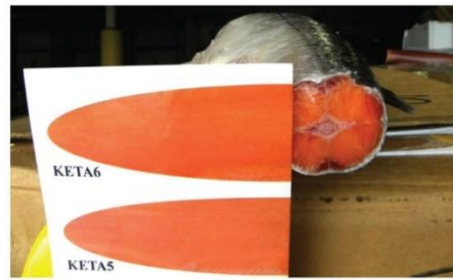
- ✓ Chum salmon is one of the most valuable species in Southeast Alaska commercial fisheries due to high production from hatcheries in that region
- ✓ Second only to Chinook salmon in adult size
- ✓ Also known as Keta Salmon
- ✓ Average weight of whole round fish is around 8 to 15 pounds (3.6 to 6.8 kg)



Whole Round Style

2-4 lb \ 4-6 lb \ 6-9 lb \ 9 lb +

IQF (50 lbs box and - 500 kg tote)



H&G Style

2-4 lb \ 4-6 lb \ 6-9 lb \ 9 lb +

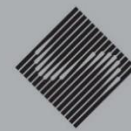
IQF (50 lbs box and - 500 kg tote)



Fillet Style

500-1000 gr \ 1000-1500 gr

IQF (50 lbs box and - 500 kg tote)



SOGDA Limited

www.sogda.com

512 6th Street South, Suite 201

Kirkland, WA 98033, USA

Phone: +1 425-828-6500

Fax: +1 425-828-6501

E-mail: info@sogda.com



Country of origin: USA

■ Fishing area



Pink Salmon *Oncorhynchus Gorbuscha* June - August

- ✓ Pink salmon is the smallest and most abundant of the five wild Salmon species
- ✓ Pink Salmon accounts for the majority of canned Salmon
- ✓ The highest quality Pink Salmon are often consumed and cooked as other Salmon
- ✓ Pink Salmon is also often canned



Whole Round Style

2/4 lb, 4/6 lb, 6 lb+

IQF (50 lbs box and 500 kg tote)



H&G Style

2/4 lb, 4/6 lb

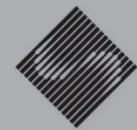
IQF (50 lbs box and 500 kg tote)



Fillet Style

250-300gr \ 300-400gr \ 400-500gr

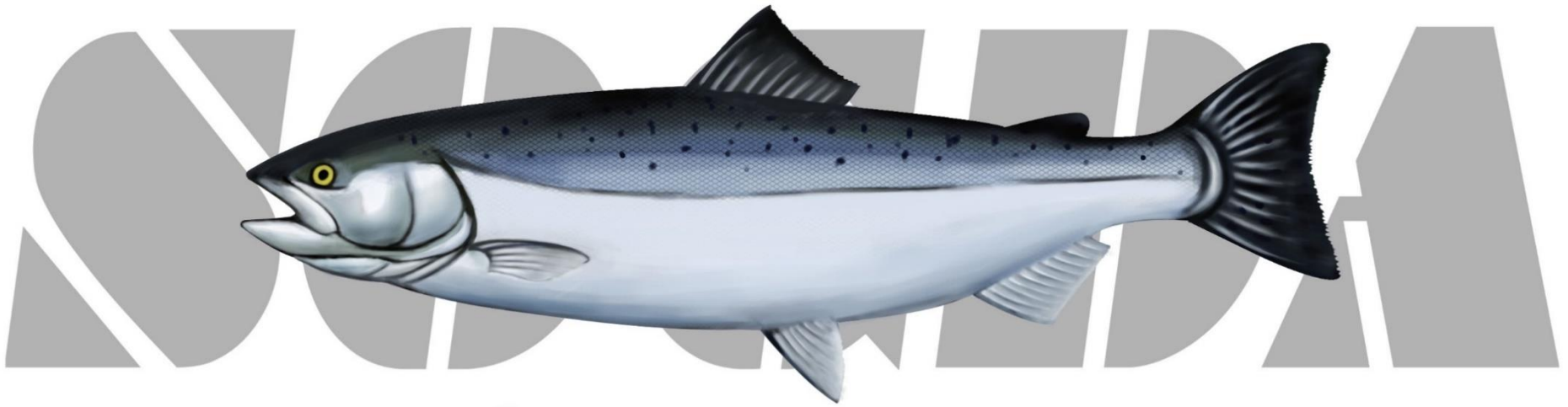
IQF (50 lbs box and 500 kg tote)



SOGDA Limited

www.sogda.com

512 6th Street South, Suite 201
Kirkland, WA 98033, USA
Phone: +1 425-828-6500
Fax: +1 425-828-6501
E-mail: info@sogda.com



Country of origin: USA

■ Fishing area



Coho Salmon *Oncorhynchus Kisutch* July-October

- ✓ 75% of the coho catch in the U.S. comes from Alaska
- ✓ Cohos is an excellent choice for grilling, broiling, sautéing, baking, poaching, steaming, and smoking
- ✓ Coho is considered one of the best-tasting salmon.
- ✓ It has a bright red flesh color, with a lower oil content than sockeyes or kings and rich, meaty flesh



Whole Round Style

2-4 lb \ 4-6 lb \ 6 lb+

Totes; 50 lb or 100 lb cartons



H&G Style

2-4 lb \ 4-6 lb \ 6 lb+

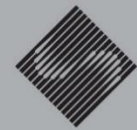
Totes; 50 lb or 100 lb cartons



Fillet Style

500-1000 gr \ 1000-1500 gr

Totes; 50 lb or 100 lb cartons
(custom packing available)



SOGDA Limited

www.sogda.com

512 6th Street South, Suite 201
Kirkland, WA 98033, USA
Phone: +1 425-828-6500
Fax: +1 425-828-6501
E-mail: info@sogda.com



Country of origin: USA

■ Fishing area



King Salmon *Oncorhynchus Tshawytscha* July-October

- ✓ Alaska King Salmon, or Chinook Salmon, are the largest species of salmon in the Pacific ocean
- ✓ Average weight is approximately 20 pounds and length ranges from 30 to 40 inches
- ✓ Its high oil content makes it a prime candidate for grilling, broiling, sautéing, baking, poaching, steaming, and smoking
- ✓ Because of this high oil content, they are considered to be the richest salmon in the world



Whole Round Style

4 lb+ \ 4-7 lb \ 7-11 lb
11-18 lb \ 18 lb+

Totes; 100 lb cartons



H&G Style

4 lb+ \ 4-7 lb \ 7-11 lb
11-18 lb \ 18 lb+

Totes; 100 lb cartons

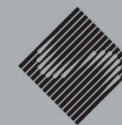


Fillet Style

500-1000 gr \ 1000-1500 gr
1500-2000 gr \ 2000 gr+

Totes; 100 lb cartons

(custom packing available)



SOGDA Limited

www.sogda.com

512 6th Street South, Suite 201
Kirkland, WA 98033, USA

Phone: +1 425-828-6500

Fax: +1 425-828-6501

E-mail: info@sogda.com



Country of origin: USA

■ Fishing area



Sockeye Salmon *Oncorhynchus Nerka* May-August

- ✓ The Sockeye Salmon is second to the Pink salmon in total run size
- ✓ Sockeye salmon runs are typically seen in Alaska starting in late May and ending in the early part of August
- ✓ Good alternative to Atlantic salmon due to the red, firm meat
- ✓ Sockeyes salmon is perfect for all culinary applications



Whole Round Style

2-4 lb \ 4-6 lb \ 6 lb+

Totes; 50 lb or 100 lb cartons



H&G Style

2-4 lb \ 4-6 lb \ 6 lb+

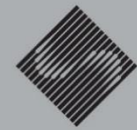
Totes; 50 lb or 100 lb cartons



Fillet Style

500-1000 gr \ 1000-1500 gr

Totes; 50 lb or 100 lb cartons
(custom packing available)



SOGDA Limited

www.sogda.com

512 6th Street South, Suite 201
Kirkland, WA 98033, USA
Phone: +1 425-828-6500
Fax: +1 425-828-6501
E-mail: info@sogda.com

SOGDA

Country of origin: USA

■ Fishing area



Salmon Roe

Oncorhynchus Keta
Oncorhynchus Gorbuscha

June - August

- ✓ Salmon roe is known as ikura or “salmon caviar”
- ✓ Salmon roe ranges from a golden orange to a deep red in color
- ✓ Commercially marketed worldwide as a delicacy and is eaten as a garnish or a spread
- ✓ Alaska Salmon roe is a wild, natural product high in lean protein and omega-3



Frozen Unprocessed “Green” Roe

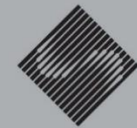
Bulk pack 3x7.5 kg



Ikura (or Caviar)

1kg tubs cartons 12 x 1kg

500g tubs cartons 24 x 500g



SOGDA Limited

www.sogda.com

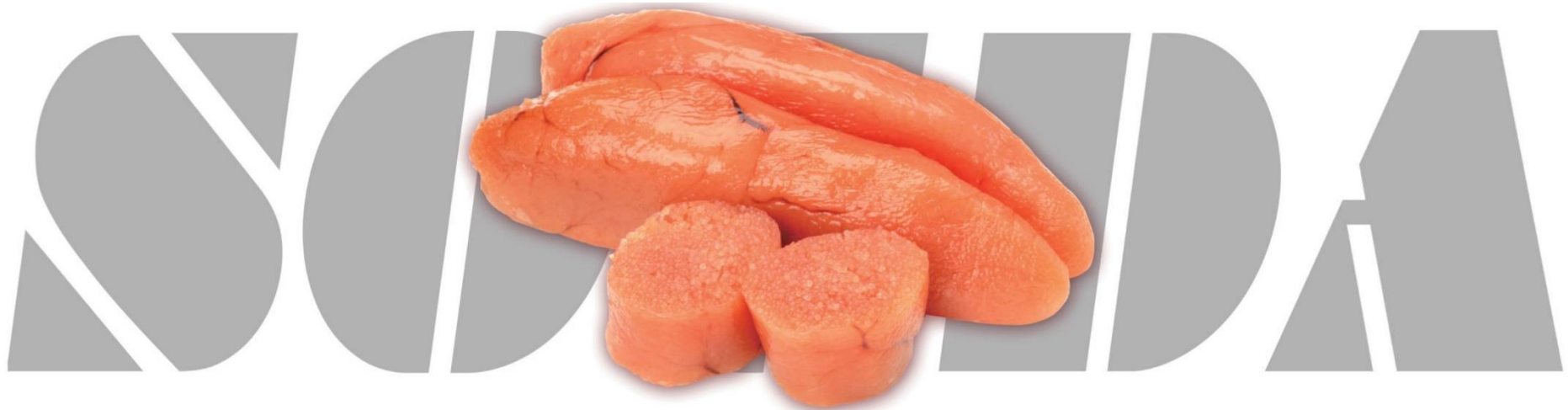
512 6th Street South, Suite 201

Kirkland, WA 98033, USA

Phone: +1 425-828-6500

Fax: +1 425-828-6501

E-mail: info@sogda.com



Country of origin: USA

■ Fishing area



Cod Roe

Gadus Macrocephalus

January – April
September – October

- ✓ More common roes, such as cod, pollock and herring are everyday dishes
- ✓ Salted cod roe on a buttered bread is a common breakfast fare
- ✓ Fried soft roe is also a popular dish



Red Style

Grade 1 – Red

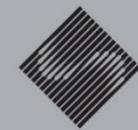
IQF / Packing (13.6 kg box and 20 kg bag)



Red and Black Style

Grade 2 – Red and Black roe mixed

Block Frozen



SOGDA Limited

www.sogda.com

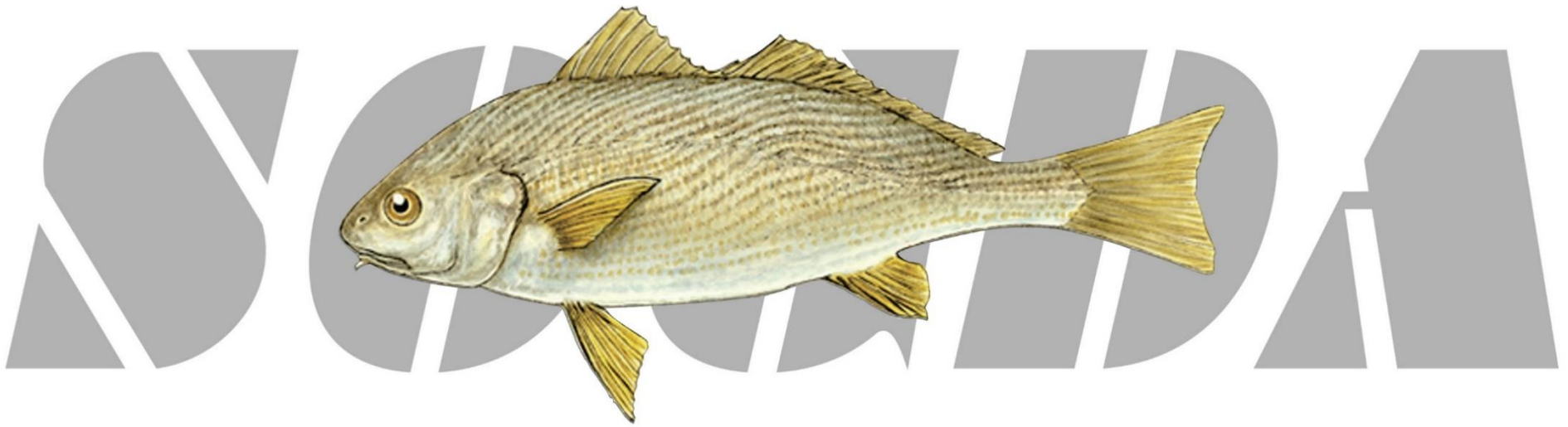
512 6th Street South, Suite 201

Kirkland, WA 98033, USA

Phone: +1 425-828-6500

Fax: +1 425-828-6501

E-mail: info@sogda.com



Country of origin: Mexico ■ Fishing area



Yellow Croaker *Umbrina Roncador* April – November

- ✓ Yellow Croaker is a species of croaker occurring from the Gulf of California, Mexico, to Point Conception, California
- ✓ Known for their mild-flavor. The best cooking method is baked or broiled
- ✓ Sold and marketed as whole round

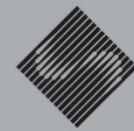


Whole Round Style

200-300 gr \ 300-500 gr \ 500-700 gr \ 700-1000 gr \ 1000g+



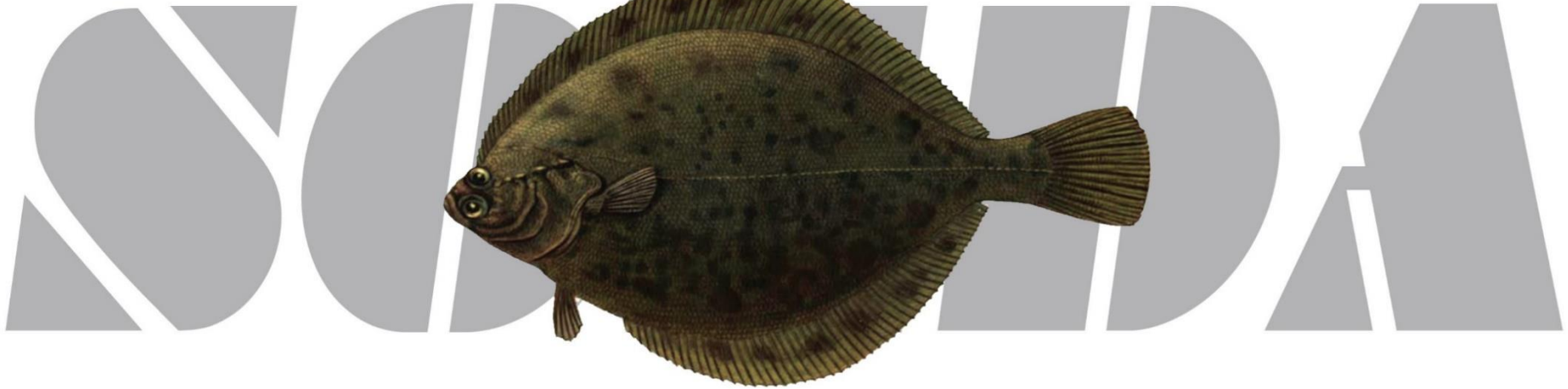
Block packed (15 kg carton)



SOGDA Limited

www.sogda.com

512 6th Street South, Suite 201
Kirkland, WA 98033, USA
Phone: +1 425-828-6500
Fax: +1 425-828-6501
E-mail: info@sogda.com



Country of origin: USA

■ Fishing area



Alaska Plaice *Pleuronectes Quadrituberculatus* February – December

- ✓ The Alaska plaice is a right-eyed flounder, family Pleuronectidae
- ✓ It is one of four shallow-water flatfishes along with the yellowfin sole, rock sole and flathead sole
- ✓ Most of Alaska plaice is caught as bycatch by commercial trawlers trying to catch other bottom fish
- ✓ Most of Alaska plaice production is sea-frozen



Whole Round Style

L (600-800gr) 2L (800-1000gr)

3L (1000gr+)



H&G Style \ HGT Style

L (600-800gr) 2L (800-1000gr)

3L (1000gr+)



Fillet Style

200-300gr / 300-400gr / 400-500gr



SOGDA Limited

www.sogda.com

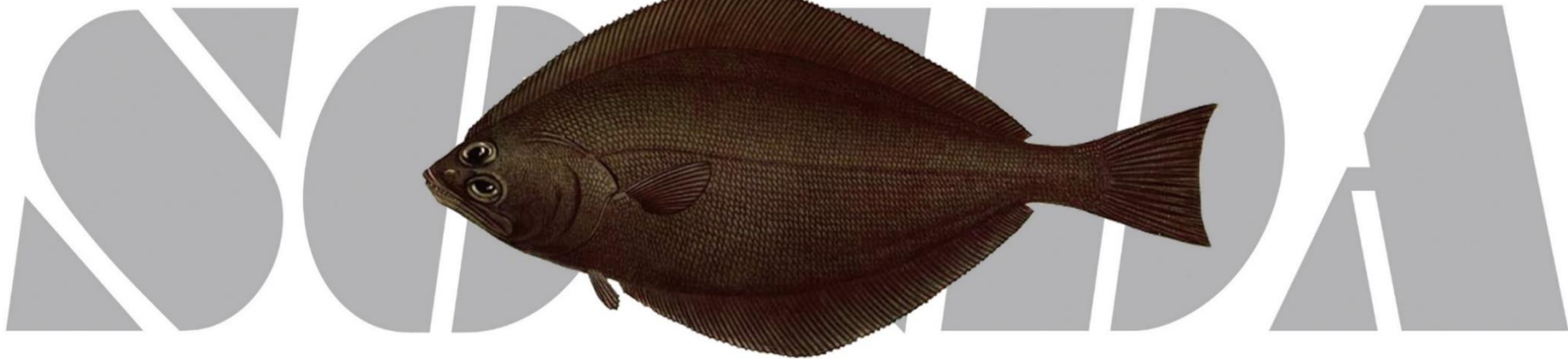
512 6th Street South, Suite 201

Kirkland, WA 98033, USA

Phone: +1 425-828-6500

Fax: +1 425-828-6501

E-mail: info@sogda.com



Country of origin: USA

■ Fishing area



Arrowtooth Flounder *Atheresthes Stomias* February - December

- ✓ The Arrowtooth Flounder is just one of the around 100 different species of flounder in the world
- ✓ These flatfish are considered to be a great tasting fish
- ✓ Arrowtooth Flounder are found in the Pacific Ocean in places like the coast of California, Oregon, Washington and Alaska
- ✓ Typically only caught incidentally in fisheries targeting other species, but a directed fishery has recently developed for the species



HGT Style

400-700gr \ 700-1000gr
1000-2000gr \ 2000gr+

Block packed (10, 16.5, 19.5 kg bags/boxes)
IQF (22.68 kg box)



H&G Style

400-700gr \ 700-1000gr
1000-2000gr \ 2000gr+

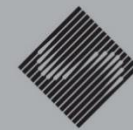
Block packed (10, 16.5, 19.5 kg bags/boxes)
IQF (22.68 kg box)



Fillet Style

110-230gr \ 230-450gr

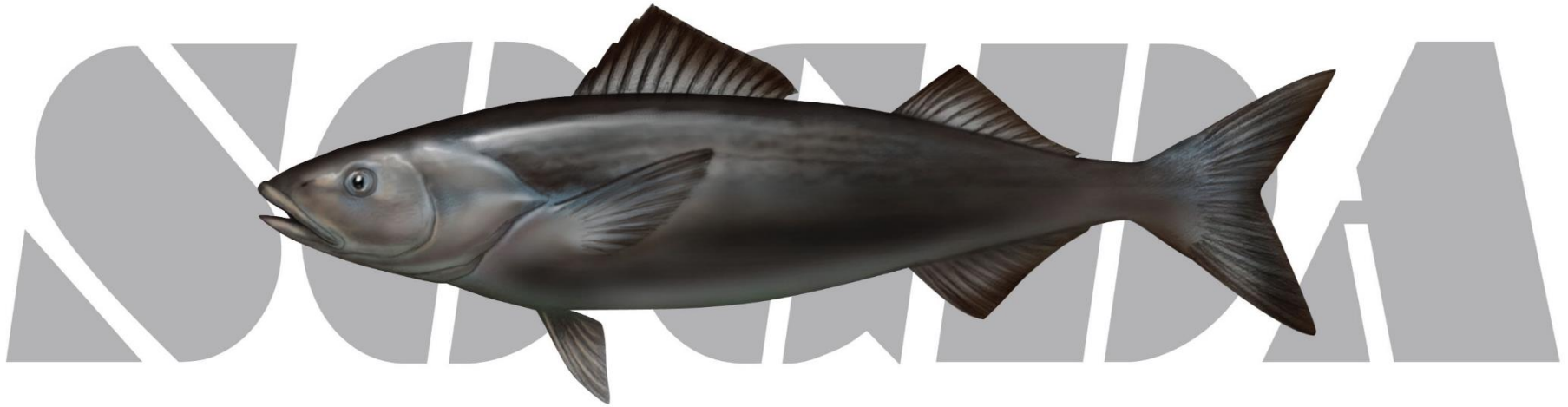
IQF (25 lbs boxes)



SOGDA Limited

www.sogda.com

512 6th Street South, Suite 201
Kirkland, WA 98033, USA
Phone: +1 425-828-6500
Fax: +1 425-828-6501
E-mail: info@sogda.com



Country of origin: USA

■ Fishing area



Black Cod *Anoplopoma Fimbria* March – November

- ✓ Black Cod is also known as Sablefish and butterfish
- ✓ Found only in the North Pacific, black cod has a rich, buttery flesh that has made it popular consumers and high-end restaurants
- ✓ It's known as gindara when prepared for sushi
- ✓ The fisheries in Alaska are well-managed, with healthy and abundant populations



H&G Style

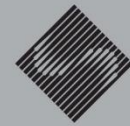
3-4 lb \ 4-5 lb \ 5-6 lb \ 6-7 lb \ 7 lb+

Packing (50lbs boxes)



Fillet Style

1-2lb \ 2lb+



SOGDA Limited

www.sogda.com

512 6th Street South, Suite 201
Kirkland, WA 98033, USA

Phone: +1 425-828-6500

Fax: +1 425-828-6501

E-mail: info@sogda.com



Country of origin: USA

■ Fishing area



Butter Sole *Pleuronectes Isolepis* March – October

- ✓ Alaska's many species of sole are commonly referred to as flatfish
- ✓ These creatures are unique in that they begin life with an eye on each side of the head - then one eye begins to migrate and soon both eyes are close together on one side
- ✓ Flatfish spend the rest of their lives on or near the bottom of the sea with the eyed side facing up toward the surface
- ✓ The average weight for most species is one to two pounds

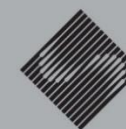


Whole Round Style

250-500gr \ 500-750gr



Block Packed: (20 kg box)



SOGDA Limited

www.sogda.com

512 6th Street South, Suite 201
Kirkland, WA 98033, USA
Phone: +1 425-828-6500
Fax: +1 425-828-6501
E-mail: info@sogda.com



Country of origin: USA

■ Fishing area



Dover Sole

Microstomus Pacificus

January – August

- ✓ Like the flounder, the Dover sole is a pancake-flat fish with both eyes on one side of its head
- ✓ Dover sole are found in the eastern North Pacific
- ✓ Dover sole come from marine fisheries, not fish farms. They are primarily caught with trawls
- ✓ Sole has fine, firm-textured flesh with a delicate taste



Whole Round Style

300-500gr

Block frozen (10 kg boxes)



Fillet Style

50-100gr \ 100-150gr \ 150gr+

Block frozen (10 kg boxes)



SOGDA Limited

www.sogda.com

512 6th Street South, Suite 201
Kirkland, WA 98033, USA

Phone: +1 425-828-6500

Fax: +1 425-828-6501

E-mail: info@sogda.com

SOGDA



Country of origin: USA

■ Fishing area



Rock Sole

Pleuronectes Bilineatus

Year Round

- ✓ Rock sole is a delicate tasting fish, and can take on many flavor profiles
- ✓ Abundant in Alaska. Good food fish. Similar to butter sole
- ✓ Alaska accounts for majority of the worldwide harvest of rock sole
- ✓ Most of the harvest is shipped to Asia, females with roe to Japan and males mainly to China for processing and re-export



Whole Round Style

200-400gr \ 400-600gr \ 700-1000gr
1000-2000gr \ 2000gr+

Block packed (10, 15, 20 kg boxes)

Block packed (40 lbs boxes)



H&G Style

200-400gr \ 400-600gr \ 700-1000gr
1000-2000gr \ 2000gr+

Block packed (10, 15, 20 kg boxes)

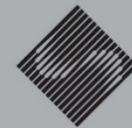
Block packed (40 lbs boxes)



Fillet Style

110-230gr \ 230-450gr

IQF (25 lbs box)



SOGDA Limited

www.sogda.com

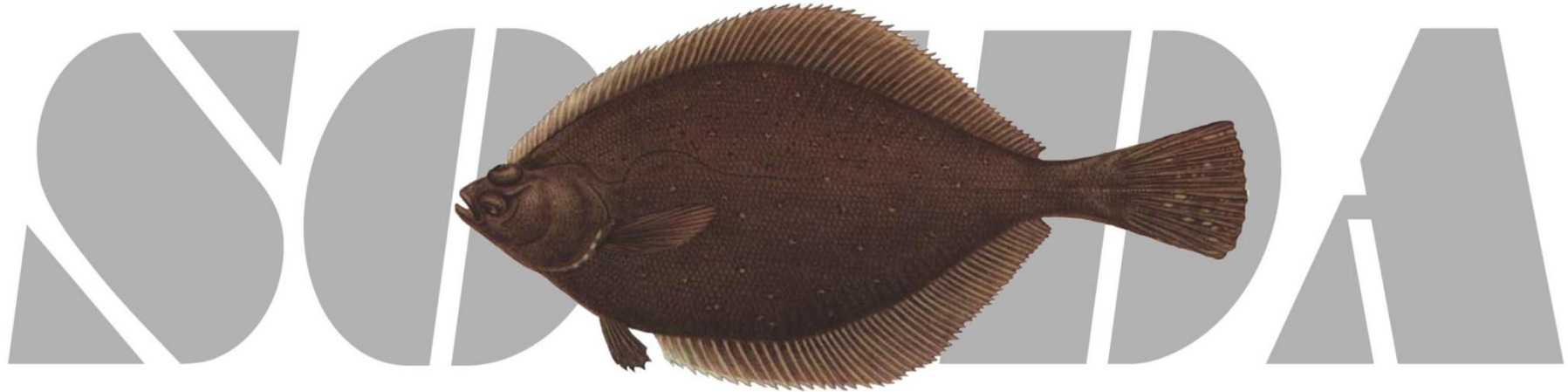
512 6th Street South, Suite 201

Kirkland, WA 98033, USA

Phone: +1 425-828-6500

Fax: +1 425-828-6501

E-mail: info@sogda.com



Country of origin: USA

■ Fishing area



Flathead Sole *Hippoglossoides Elassodon* January – November

- ✓ Flathead sole is not true sole (which is found only in the Atlantic), but is related more closely to flounder
- ✓ Flathead soles have firm white meat and thicker fillets, and they most closely resemble the true European sole. Sole have a delicate, mild flavor
- ✓ Flathead sole are also harvested incidentally in fisheries for Pacific cod, Pollock, and other flatfish
- ✓ The primary products are headed and gutted fish with roe-in, as well as kiriti (fish slices)



Whole Round Style

200-300gr / 300-500gr / 500-700gr
700-900gr / 900gr+

Block packed (40 and 50lb bags)



HGT \ H&G Tail-on Style

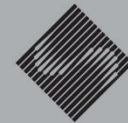
100-200gr \ 200-350gr \ 350-500gr \ 500gr+

Block packed (16.5 and 20 kg bags)



Fillet Style (grams)

30-85gr \ 85-140gr \ 140-200gr \ 200gr+



SOGDA Limited

www.sogda.com

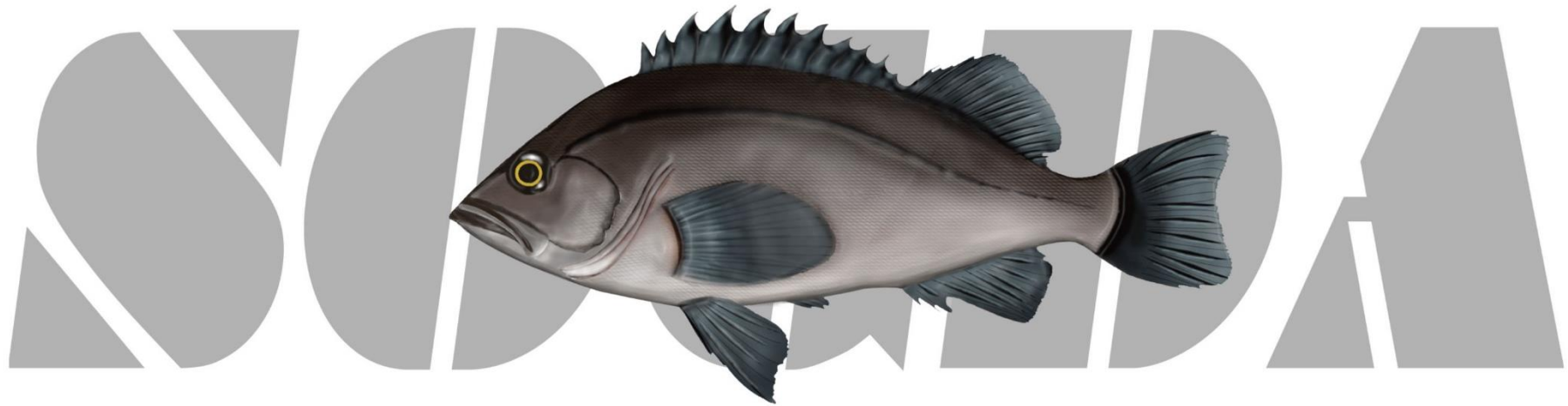
512 6th Street South, Suite 201

Kirkland, WA 98033, USA

Phone: +1 425-828-6500

Fax: +1 425-828-6501

E-mail: info@sogda.com



Country of origin: USA

■ Fishing area



Dusky Rockfish *Sebastes Ciliatus* May - November

- ✓ Dusky rockfish are among the oldest fish in the world; some live as long as 205 year
- ✓ The fish gets its name from the deep rocky ocean areas it inhabits
- ✓ Known for their meaty texture, good flake and unique mild flavor



Whole Round Style

200-400gr \ 400-600gr \ 600gr+

Block packed (18, 20 kg bag)

Block packed (22.6 kg bag)

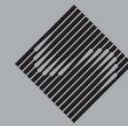


H&G Style

200-400gr \ 400-600gr \ 600gr+

Block packed (18, 20 kg bag)

Block packed (22.6 kg bag)



SOGDA Limited

www.sogda.com

512 6th Street South, Suite 201

Kirkland, WA 98033, USA

Phone: +1 425-828-6500

Fax: +1 425-828-6501

E-mail: info@sogda.com



Country of origin: USA

■ Fishing area



Northern Rockfish *Sebastes Polyspinis* May – November

- ✓ Northern rockfish is the second most abundant rockfish
- ✓ Range in size from 1 to 40 pounds, but 2 to 5 pounds is most common
- ✓ Known for their meaty texture, good flake and unique mild flavor



Whole Round Style

200-400gr \ 400-600gr \ 600gr+

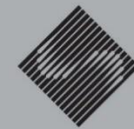
Block packed (18, 20 kg bag)



H&G Style

200-400gr \ 400-600gr \ 600gr+

Block packed (18, 20 kg bag)



SOGDA Limited

www.sogda.com

512 6th Street South, Suite 201

Kirkland, WA 98033, USA

Phone: +1 425-828-6500

Fax: +1 425-828-6501

E-mail: info@sogda.com



Country of origin: USA

■ Fishing area



Pacific Ocean Perch *Sebastes Alutus* Year Round

- ✓ The most important of the west coast scorpionfishes harvested for market
- ✓ Pacific Ocean perch is also known as longjaw rockfish
- ✓ They are harvested year round by almost any harvesting method, either in directed fisheries or as bycatch
- ✓ Pacific Ocean Perch is a lean fish with a snowy white flaky flesh



Whole Round Style

800gr- \ 800gr+

Freezing Style (Sea frozen \ Land frozen)

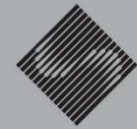


H&G Style

500gr- \ 500gr+

Freezing Style (Sea frozen \ Land frozen)

Block packed (20 kg boxes)



SOGDA Limited

www.sogda.com

512 6th Street South, Suite 201

Kirkland, WA 98033, USA

Phone: +1 425-828-6500

Fax: +1 425-828-6501

E-mail: info@sogda.com



Country of origin: USA

■ Fishing area



Californian Squid *Loligo Opalescens* April – October

- ✓ Californian squid lives in the Eastern Pacific Ocean from Baja Mexico to Alaska, USA
- ✓ They live within 200 miles of shore
- ✓ These squid live for 4-9 months
- ✓ The vast majority of the world's harvest of market squid comes from California

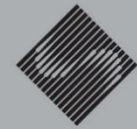


Whole Round Style (pieces / lb)

9-10 / 10-11 / 11-13



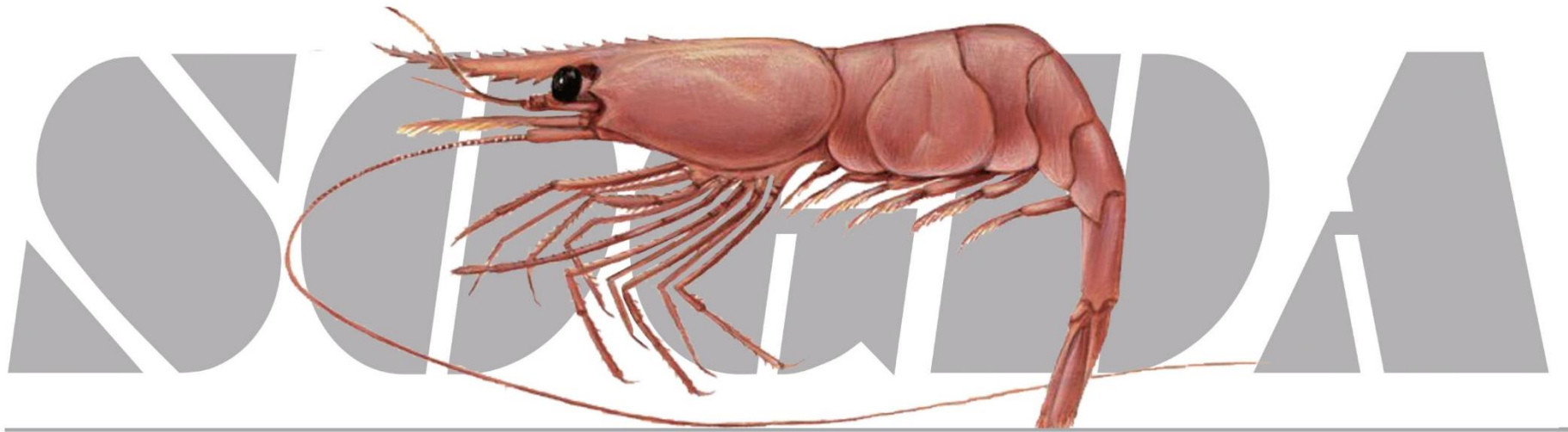
Packing (10 kg box / 1 lb, 3 lb, 5 lb)



SOGDA Limited

www.sogda.com

512 6th Street South, Suite 201
Kirkland, WA 98033, USA
Phone: +1 425-828-6500
Fax: +1 425-828-6501
E-mail: info@sogda.com



Country of origin: USA

■ Fishing area



Coldwater Shrimp

Pandalus jordani

Year Round

- ✓ There are over 2 000 different species of shrimp worldwide
- ✓ Small, coldwater shrimp also live on the west coast, from northern California to Alaska



Raw Shell On \ Cooked Style (pieces / kg)

70-90\90-120\120-150\150-180\180+

IQF (5 kg box)

Block packed: 4x2 kg box



Shell On Cooked Style (pieces / kg)

70-90\90-120\120-150\150-180\180+

IQF (5 kg box)

Block packed: 4x2 kg box



Peeled Style (pieces / kg)

70-90\90-120\120-150\150-180\180+

IQF (5 kg box)

Block packed: 4x2 kg box



SOGDA Limited

www.sogda.com

512 6th Street South, Suite 201
Kirkland, WA 98033, USA

Phone: +1 425-828-6500

Fax: +1 425-828-6501

E-mail: info@sogda.com



Country of origin: USA

■ Fishing area



Herring

Clupea Harengu
Clupea Pallasii

January – March
September – October

- ✓ Ideally the herring should be frozen not later than 24 hours after catch
- ✓ Herring can be used for canning, smoking, salting, marinating and animal feed.
- ✓ The herring as a food has a high energy value because most of the fat is in the flesh



Whole Round Style

150-250gr \ 250-300gr \ 300-400gr \ 400gr+

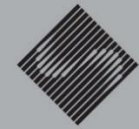
Block packed \ IQF in totes (10 and 15 kg boxes)

Block packed \ IQF in totes (7 kg box)

Roe Style

Block frozen (20 kg carton)

Fillet Style 150-250gr \ 250-300gr \ 300-400gr \ 400gr+
Block packed (10 and 15 kg boxes)



SOGDA Limited

www.sogda.com

512 6th Street South, Suite 201

Kirkland, WA 98033, USA

Phone: +1 425-828-6500

Fax: +1 425-828-6501

E-mail: info@sogda.com



Country of origin: USA

■ Fishing area



Mackerel

**Scomber Scombrus
Scombrus Japonicus**

March – November

- ✓ Mackerel is an important food fish that is consumed worldwide
- ✓ Mackerel has high-fat, firm flesh with a savory, strong flavor
- ✓ Mackerel is a common name applied to a number of different species of pelagic fish, mostly, from the family Scombridae
- ✓ Mackerel is sold whole frozen

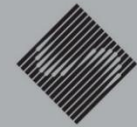


Whole Round Style

200-400gr \ 300-500gr \ 400-600gr \ 600gr+

IQF (10 and 15 kg boxes)

Block packed (10,15 and 20 kg boxes)



SOGDA Limited

www.sogda.com

512 6th Street South, Suite 201
Kirkland, WA 98033, USA
Phone: +1 425-828-6500
Fax: +1 425-828-6501
E-mail: info@sogda.com



Country of origin: USA

■ Fishing area



Pacific Sardine *Sardinops Sagax* May – September

- ✓ About a quarter of the U.S. Pacific sardine harvest is eaten domestically, typically fresh or canned
- ✓ The rest is usually frozen and exported, mainly to Japan for consumption or for use as tuna long line bait
- ✓ Season is very short, with a large volume of Sardines landed daily until the yearly quota is met
- ✓ Pacific sardine has fatty flesh with a strong flavor



Whole Round Style

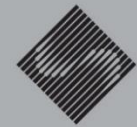
80-120gr \ 120-160gr \ 200gr+

Block packed: (10 kg box)



Count Size (pcs/carton)

50/55, 55/60, 60/65, 65/70, 70/75, 80/85, 90/100



SOGDA Limited

www.sogda.com

512 6th Street South, Suite 201
Kirkland, WA 98033, USA
Phone: +1 425-828-6500
Fax: +1 425-828-6501
E-mail: info@sogda.com



Country of origin: USA

■ Fishing area



Dungeness Crab *Cancer Magister* December-September

- ✓ The Dungeness crab is the key commercial crab species in the Pacific Ocean from Alaska to central California
- ✓ Dungeness crabs come from marine fisheries, not fish farms. They are primarily caught with pots and traps
- ✓ Dungeness crab has high quality, plentiful meat; it gives a much higher meat yield than blue crab
- ✓ Substitute Dungeness crab for any type of crab, including blue crab and Jonah crab. Also a good substitute for lobster



Whole Round Style

1-3 lb

Packed (30 lb carton)



Clusters

3-5 oz \ 5-8 oz \ 8 oz+

Packed (30 lb carton)



SOGDA Limited

www.sogda.com

512 6th Street South, Suite 201

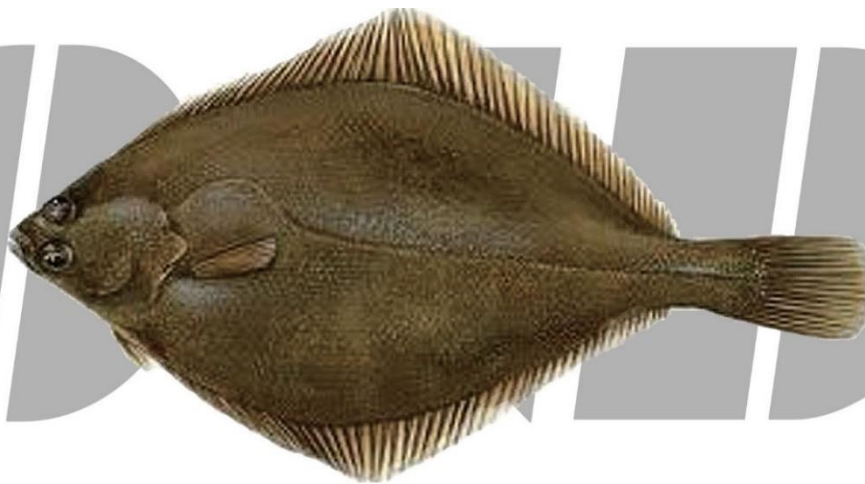
Kirkland, WA 98033, USA

Phone: +1 425-828-6500

Fax: +1 425-828-6501

E-mail: info@sogda.com

SOGDA



Country of origin: USA

■ Fishing area



Yellowfin Sole *Limanda Aspera* February-April, Sept-October

- ✓ Yellowfin sole is an excellent source of low-fat protein, calcium, and other important nutrients
- ✓ Yellowfin sole is the target of the largest flatfish fishery in the world
- ✓ Alaska is responsible for the majority of the worldwide yellowfin sole catch
- ✓ Yellowfin sole is typically fished from late winter through autumn



Whole Round Style

250gr- \ 250-400gr \ 400gr+

Block packed (16.5 kg \ 18.5kg)



H&G Style

100-200gr\ 200-300gr\ 200-350gr\350gr+

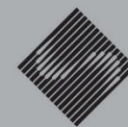
Block packed (16.5 kg \ 18.5kg)



Fillet Style

100-150gr \ 150-200gr

IQF (25 lbs boxes)



SOGDA Limited

www.sogda.com

512 6th Street South, Suite 201

Kirkland, WA 98033, USA

Phone: +1 425-828-6500

Fax: +1 425-828-6501

E-mail: info@sogda.com

Skin Color Evaluation Guide For Pacific Salmon
Chum Salmon



A



B



C



D



E



F



G



H



I

Skin Color Evaluation Guide For Pacific Salmon
Pink Salmon



A



B



C



D



E



F



G