

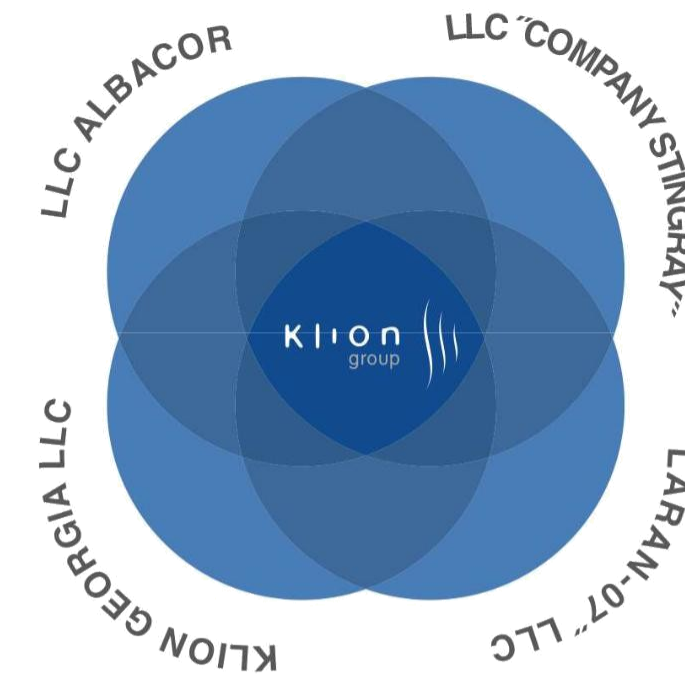
K I I O N
group



 **PRODUCT OF
UKRAINE**



What we do is always the best! And we do it the best of all!



Klion Group is a privately owned Group of Companies founded in December 2005 in Zaporozhye, Ukraine.

At present Klion Group includes:

LLC Albacor is focused on Importing and Trade activity of fish and seafood products*;

"LARAN-07" LLC | LLC "COMPANY STINGRAY" (EU approval number: 08-22-29 FP) specialised on fish and seafood Processing, Exporting activity and Group infrastructure upkeeping;

Klion Georgia LLC is the representative office in Georgia (was opened in October 2015).

**Ukraine: 7 Branches & Distribution Dep., 2 Logistic centers*



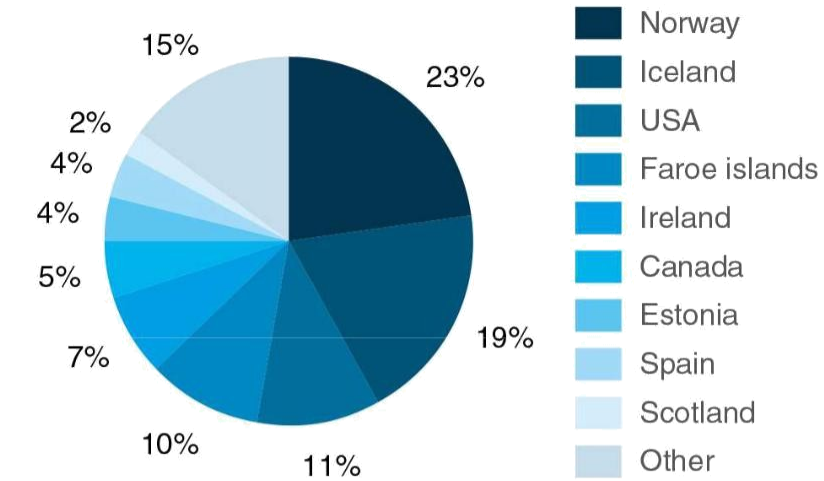
The geography of the Klion Group's suppliers is wide and diverse.

Product range imported by our Company currently includes about 200 different products. Our suppliers are the largest companies from Norway, Iceland, USA, Faroe Islands, Ireland, Canada, Estonia, Spain, Scotland and other countries.

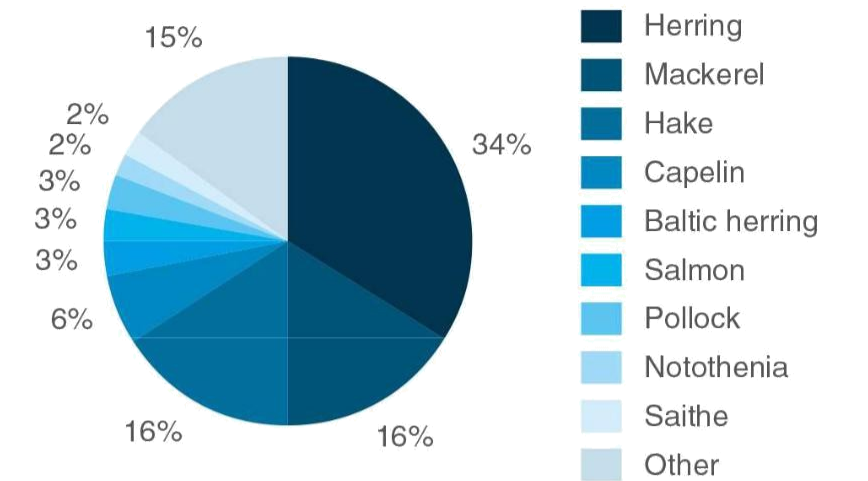
Excellent reputation allowed us to establish partnership with reliable suppliers from approx. 40 countries all over the world. Direct deliveries from reputable organizations enable us to keep competitive prices and to secure perfect quality of the supplied products.

Independent agency audit confirmed the positive credit rating of Klion Group that gives us an opportunity to involve additional investments and to establish new partner relations.

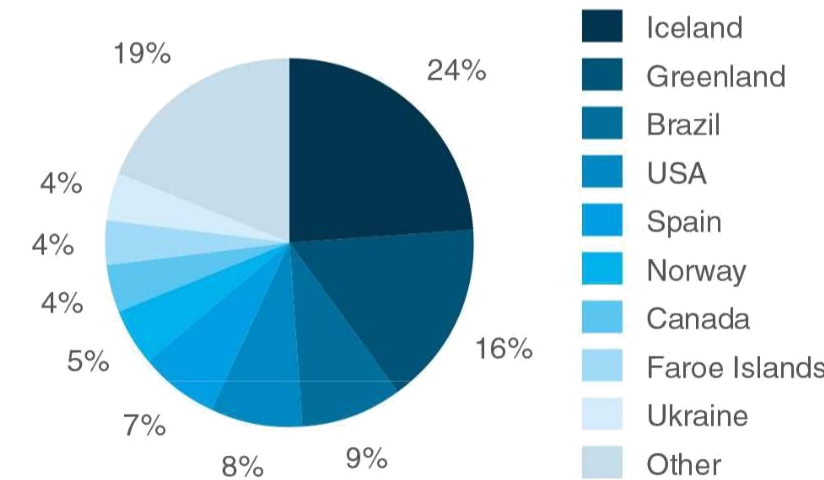
Ukraine. Import by countries



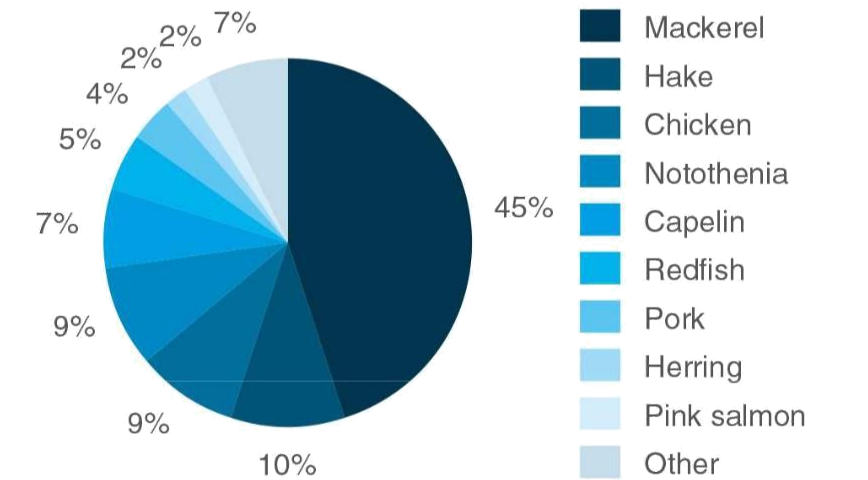
Ukraine. Import by species



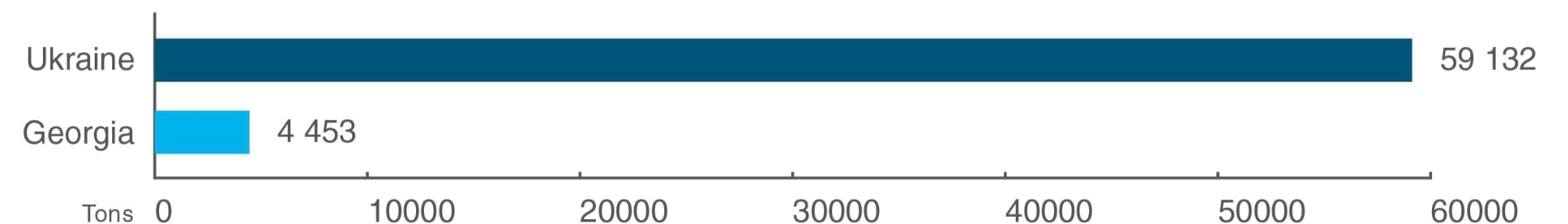
Georgia. Import by countries



Georgia. Import by species



Purchases Volume





Capelin Roe in sauces Veladis™

Product Description:	Capelin Roe in sauce Delicacy Capelin Roe in creamy sauce with smoke flavour Capelin Roe in sauce with smoked Salmon pieces Capelin Roe in sauce Delicacy with Crabmeat Capelin Roe in sauce Delicacy with Shrimp
Origin:	Ukraine
Scientific name (Lat.):	Mallotus villosus
Net weight:	180 g
Packing:	mason jar 12 units per corrugated box
Shelf Life Storage conditions:	6 months from -6°C till +5°C

Eating Qualities:

Capelin Roe in sauces Veladis™ softened with creamy sauce, Salmon meat, Shrimp or Crabmeat is perfectly fit for sandwiches. Capelin Roe is the excellent decision for both breakfast, and a festive meals. The product contains A, C, B, E, D3 vitamins, Calcium, Zink, Ferrum, Iodine, Cuprum, Phosphorus, Folic acid.





Breakout Roe slightly salted | soft smoked Veladis™

Product Description:	Cod Breakout Roe slightly salted Alaska Pollock Breakout Roe slightly salted Capelin Breakout Roe slightly salted Capelin Breakout Roe slightly salted with soft smoked*
Origin:	Ukraine
Scientific name (Lat.):	Gadus morhua Theragra chalcogramma Mallotus villosus
Net weight:	120 g 180 g *160 g
Packing:	tin can 24 units per corrugated box mason jar 12 units per corrugated box
Shelf Life Storage conditions:	10 months from -6°C till +5°C

Eating Qualities:

The mineral composition of Breakout Roe slightly salted | soft smoked Veladis™ allows to identify with confidence the fact that the product in its health properties is highly competitive with caviar. It contains a great number of proteins, vitamins and dietary minerals. It is suited for sandwiches and as a self-contained recipe; it is the component element of assorted sauces and salads.





Pate of cod roe sterilized Veladis™

Product Description:	Pate of cod roe sterilized
Origin:	Ukraine
Scientific name (Lat.):	Gadus morhua
Net weight:	100 g
Packing:	24 units per corrugated box
Shelf Life Storage conditions:	at storage temperature from 0°C till +25°C – 24 months



Eating Qualities:

Pate of cod roe Veladis is unique natural product from cod roe. Prepared by special technology it is soft and delicate snack. Pate is perfect for sandwiches, bruschettas, tarlets. Everyday sophisticated and healthy delicacy. Full of proteins, fats, vitamins, minerals and micro-element. Try how tastes delicacy!





Preserve group Veladis™

Product Description:	Herring fillet-pieces* fillet** in oil Herring fillet-pieces* fillet** in oil “Matjes” Herring fillet-pieces* fillet** in oil with racy spices Salamuri. Silver Carp fillet-pieces in oil with onions** Salmon fillet-pieces in oil Scandinavian** Baltic Herring HL spiced salted in oil***
Origin:	Ukraine
Scientific name (Lat.):	Clupea harengus, Hypophtalmichthys spp., Stizostedion lucioperca, Scomber scombrus Salmo salar, Clupea harengus membras
Net weight:	*180 g **250 g **470 g ***460 g
Packing:	mason jar *12 or **8, 12 units per corrugated box, also available in plastic jar (180 g, 300 g, 500 g)
Shelf Life Storage conditions:	150 days – from -8°C till 0°C; 120 days – from 0°C till +5°C

Hot topics:

! The factory is undergoing Kosher Certification Procedure to collect Kashrus Certificate for Preserve group (Herring fillet-pieces, fillet) – European Kashrut ASBL.

Eating Qualities:

Preserves. Herring and others Veladis™ – are the hit recipes. Thanks to a unique style of the production processing, all the vitamins and minerals are kept in the product. The product could be used for a especial recipe, stand-up meal or salads.

Silver Carp is a species of freshwater Cyprinid fish. The product has its delectable flavour, and the marinade sauce is perfect match to Salamuri.



Seafood products in oil | in brine Veladis™

Product Description:	Mussels in oil Mussels in oil with spices "Antalya" Mussels soft smoked in oil Squids soft smoked in oil Rapa whelk in oil with spices "Antalya" Rapa whelk in oil a la Mexicana Sea Cocktail soft smoked in oil Shrimps in brine Mussels in brine Sea Cocktail in brine
Origin:	Ukraine
Scientific name (Lat.):	Mytilus edulis, Todarodes pacificus, Rapana, Pandalus jordani, Octopus vulgaris
Net weight:	200 g
Packing:	mason jar 12 units per corrugated box
Shelf Life Storage conditions:	6 months from -6°C till +5°C

Eating Qualities:

The chemical composition of the Seafood products in oil | in brine Veladis™ is multifarious and highly healthful making positive multifaceted impact on a human body. The organules get growth components, and body processes are normalized. The products are recommended for a dietetic nutrition. The Seafood products good as a standalone meal or an ingredient for salads.





*Shrimp Paste Veladis™

Product Description: Shrimp Paste Delicacy
Shrimp Paste creamy-garlic
Shrimp Paste with avocado

Origin: Ukraine

Scientific name (Lat.): *Pandalus jordani*

Net weight: 150 g

Packing: mason jar | 12 units per corrugated box

Shelf Life | Storage conditions: 6 months | from -6°C till +5°C

***Eating Qualities:**
Shrimp Paste Veladis™ is a smooth creamy texture paste. The product has delicate and felicity taste and is ideal for sandwiches and stand-up meal.

**Roe Paste Veladis™

Product Description: Roe Paste with Shrimp
Roe Paste with smoked Squid
Roe Paste with smoked Trout pieces

Origin: Ukraine

Scientific name (Lat.): *Mallotus villosus*
Pandalus jordani
Todarodes pacificus
Oncorhynchus mykiss

Net weight: 160 g

Packing: mason jar | 12 units per corrugated box

Shelf Life | Storage conditions: 6 months | from -6°C till +5°C

****Eating Qualities:**
Roe Paste Veladis™ is original delicious dish having creamy texture. Sandwiches with roe paste will be perfect tasty and nutritious snack.





Salmon caviar Veladis™

Product Description:	Salmon caviar
Origin:	Ukraine
Scientific name (Lat.):	
Net weight:	60 g 90 g 120 g 200 g
Packing:	tin can 6 units per corrugated box mason jar 12 units per corrugated box
Shelf Life Storage conditions:	12 months from -6°C till +5°C

Eating Qualities:

Salmon roe is produced from high quality pink salmon roe. This is healthy delicacy full of nutrients and vitamins such as lecithin, vitamin E, vitamin D and vitamins from group A and B, nicotinic acid, phosphorus, iron, polyunsaturated fatty acids Omega-3, iodine.





Dried Fish Bla Bla Fish™

Product Description |
Scientific name (Lat.):

Wild caught, dried fish, WR, Head on gutted, HGT
Goby* (Lat. Gobiidae)
Bream* (Lat. Abramis brama)
Silver Bream* (Lat. Blicca bjoerkna)
Roach* (Lat. Rutilus rutilus)
Pike Perch* (Lat. Stizostedion lucioperca)
Silver Smelt** (Lat. Osmerus eperlanus)
Capelin** (Lat. Mallotus villosus)

Origin:

*Ukraine; caught in inland fresh water
**EU

Packing:

corrugated box | additionally could be
vacuum packed

Shelf Life | Storage
conditions:

12 months – not exceeding -18°C
8 months – not exceeding +6°C

Highlights:

**are freshwater ones. They are excellent source of potassium, phosphorus, omega-3 fatty acids; contain such elements as calcium, magnesium, sodium, chlorine, iron, chromium, fluorine, molybdenum, nickel, vitamin B1, B2, C, E, PP, A and others.*

Eating Qualities:

Dried fish has tender meat and can be nice and tasty snack. It is rich of calcium, which is necessary for the human body. Most often, fish is salted, dried or smoked.





Bla Bla Fish™ Salmon Jerky, dried salmon sticks

Product Description:	Bla Bla Fish Salmon Jerky (Original, Spicy, BBQ)
Origin:	Ukraine
Net weight:	40 g, 1 kg
Packing:	Vacuum pack, bulk
Shelf Life Storage conditions:	Keep at temperature from 0° C till + 25 ° 9 months - bulk 12 months - vacuum pack



Eating Qualities:

BlaBla Fish is healthy, tasty and nutritious snack prepared in a unique way. Salmon Jerky are produced from mince from selected salmon fishes. This product is a perfect snack for all types of beer. Snack does not need any special storage conditions.





Pike Perch Fillet, whole, gutted, descaled

Product Description:	Wild caught Aquaculture, frozen Pike Perch Fillet, Skin on, descaled, IQF (or IWP "Second skin")
Origin:	Ukraine; caught in inland fresh water aquaculture
Scientific name (Lat.):	Stizostedion lucioperca
Packing:	5 kg corrugated box
Shelf Life:	24 months
Grading (g):	40/70 70/120 120/170 170/230 230/300 300/500 500/800

*The complete fish processing species (under toll manufacturing agreement) – fillet (Trim A, B, C etc.), portions, loins, tails & by-products | boneless | skin on, skinless | IQF, Interleaved, Bulk | Cod, Alaska Pollock, Pink Salmon, Mackerel, Hake, Notothenia, Perch etc.

Highlights:

This species generally attains lengths of 40-60 cm and body weights of 1-2 kg, but a maximum length of 130 cm and weights of 12-18 kg have been reported. Spawning is from April to mid June. Water temperature at spawning initiation ranges from 8.0 to 15.0°C. Generally, water depth at natural spawning grounds ranges from 0.5 to 3.0 m.

Eating Qualities:

Thanks to its low fat content and highly assimilable protein, Pike Perch meat is highly valued by dieticians. It has clean, white meat with a small flake and excellent flavour. It is adaptable to any cooking method and can be used for any of the classic recipes for sole, although its flavour is different. It is regarded as at least the equal of trout among freshwater fish.



The complete Fish Processing species* EU approval # 08-22-29 FP

Product Description:

Fillet (Trim A, B, C etc.) | portions | loins | tails & by-products

boneless | skin on, skinless

IQF | Interleaved | Bulk

Cod | Alaska Pollock | Pink Salmon | Mackerel
Hake | Notothenia | Perch etc.

*Under toll manufacturing agreement as well





Silver Carp

Product Description: Wild caught, frozen | fresh Silver Carp, WR, Head on gutted, HGT, Fillet, Steak, IQF (or IWP “Second skin”)

Origin: Ukraine; caught in inland fresh water

Scientific name (Lat.): Hypophthalmichthys

Packing: corrugated box | polystyrene box

Shelf Life: 24 months (frozen); 18 days (fresh)

Grading (kg, g): 1-3 kg, 3-5 kg, 5+ kg (WR, Head on gutted, HGT) 500-, 500/800, 800+ (Fillet) 80-250 (Steak)

*The complete fish processing species (under toll manufacturing agreement) – fillet (Trim A, B, C etc.), portions, loins, tails & by-products | boneless | skin on, skinless | IQF, Interleaved, Bulk | Cod, Alaska Pollock, Pink Salmon, Mackerel, Hake, Notothenia, Perch etc.

***Eating Qualities:**

This is a delicious fish. The flesh is white, tender, smooth in texture and mild but flavourful. It has practically no “fishy” taste at all, and is considered as one of the very finest eating fish.

****Eating Qualities:**

The Carp – a freshwater fish with white flesh and a strong earthy flavour – is extremely popular as a food-fish in the most parts of Europe. A specially prepared fish soup of carp alone or mixed with other freshwater fish is a part of the traditional Christmas feast.

Carp: common, mirror

Product Description: Wild caught, frozen | fresh Carp, WR, Head on gutted, HGT, Fillet, IQF (or IWP “Second skin”)

Origin: Ukraine; caught in inland fresh water

Scientific name (Lat.): Cyprinus carpio

Packing: corrugated box | polystyrene box

Shelf Life: 24 months (frozen); 18 days (fresh)

Grading (kg, g): 1-2 kg, 2-3 kg, 3+ kg (WR, Head on gutted, HGT) 500-, 500/800, 800+ (Fillet)





Mince from fish

Mince from fish Veladis™

Product Description:	Salmon mince frozen Hake mince frozen Goby mince frozen
Origin:	Ukraine
Scientific name (Lat.):	Oncorhynchus gorbuscha Merluccius productus Gobius niger
Net weight:	500 g
Packing:	10 pieces per corrugated box
Shelf Life Storage conditions:	18 months not exceeding -18°C

Eating Qualities:

Fish mince(salmon, hake, goby) is a frozen semi-finished product. Produced from high-quality fish raw. Does not content bones. Good for every day and festive meals.





Fish sticks & Fish burgers Veladis™

Product Description:	Fish sticks of salmon au gratin frozen Fish sticks of hake au gratin frozen Fish burgers of salmon au gratin frozen Fish burgers of hake au gratin frozen
Origin:	Ukraine
Scientific name (Lat.):	Salmo salar Merluccius productus
Net weight:	420 g
Packing:	10 pieces per corrugated box
Shelf Life Storage conditions:	18 months not exceeding -18°C

Eating Qualities:

Fish sticks and fish burgers (salmon, hake) is frozen semi-finished products, which help to cook delicious and healthy dinner within minutes. Produced from high-quality fish. Thanks to unique recipe, sticks and burgers are gold and crusty.



