



ABOUT US HISTORY

The roots of Vimida OÜ date back to the '60s of the previous century. On the basis of the experience acquired during the decades, one of the most modern fish processing industries of the Republic of Estonia has been formed. The factory has been fully renovated in 2018 and brought into conformity with the requirements of the European Union and the IFS Standard. Our main focus is private label products and main target markets are Germany, France and Spain. We are flexible by meeting the wishes of our clients in the white label market, the common goal being achieving success at the specific market, taking into account local taste preferences.

MISSION AND VISION

Our mission is to be a reliable cooperation partner on target markets, constantly improving the quality of our products and raising the level of satisfaction of interested parties. Our vision is to increase competitiveness on external markets through implementing a certified quality and food safety management system.

- **MODERN EQUIPMENT**

Our factory is fully equipped with the state of the art equipment to process salmon and trout.

- **CUSTOMER-FRIENDLY**

As a white label oriented producer our main focus is on meeting the clients' requirements.

- **DEVELOPMENT**

We continuously work on our existing product assortment, on introduction of state of the art processing equipment, and also - on conformity with quality and client requirements.

- **HIGHLY SKILLED EMPLOYEES**

Most of our employees have up to 40 years of experience in fish industry.



Our Salmon and Trout production lines were made focusing on maximum satisfaction of our customers' requirements. We understand what excellent quality and excellent taste are. We use only the "superior" grade Norwegian Salmon and Trout to produce our delicious and tender products. In addition we implement the initial screening process of the raw materials to ensure that only high quality and healthy fish are used for our products.

- **COMPLETE SATISFACTION**
- **EXCELLENT QUALITY**
- **EXCELLENT TASTE**
- **HEALTHY FISH**



FROZEN SALMON & TROUT



- A Trim
- B Trim
- C Trim
- D Trim
- E Trim

Frozen product:

Atlantic Salmon fillet

Portions skin-on/ skin off

Net weight 0,8 - 1,6 kg

Type of packaging Vacuum

Quantity in box 12 I 20

Box on pallet 40 / 81

TRIMMING GUIDE

A Trim



B Trim



C Trim



DTrim



E Trim



FROZEN SALMON & TROUT



Focusing on customer expectations through quality and reliability we offer **BIO** products.



Make your own!

Frozen product:
Atlantic Salmon
frozen portions

Portions	Atlantic Salmon frozen portions	
Net weight*	2x125 g	* Any other weight according to customers' requests
Type of packaging	Vacuum, inner box	
Quantity in box	25 or 10	
Box on pallet	72 or 180	

FROZEN SALMON & TROUT



Frozen product:
Atlantic Salmon
frozen portions



Make your own!

Portions	Atlantic Salmon frozen portions	
Net weight*	2x125 g / 150 g	4x125 g
Type of packaging	Vacuum twin-pack	Vacuum chain-pack
Quantity in box	20 / 3	5
Box on pallet	81 / 150	90

* Any other weight according to customers' requests

Smoked Salmon and Trout is one of the most required delicacy produced at our fish processing facility. It is welcomed by our customers on all occasions as a separate meal or as an excellent supplement to salads, pasta, sandwiches, omelets or rolls. The main reason for such a success of our products is that we start from the most important thing - from the highest quality fresh raw material.

Our smoked Salmon or Trout always remains to be an all-natural and preservative-free product. Laboratory analyses showed us just minimal traces of benzopyrene in a readymade product - less than allowed in the EU.

- **PRODUCED FROM FRESH FISH**
- **CONVENIENT PACKAGING**
- **ALL-NATURAL PRODUCT**
- **READY TO EAT**



COLD SMOKED SALMON



**Make your
own!**

Smoked product:

Cold smoked salmon fillet

Natural smoke with different kind of wood chips

Fillets

skin-on/ skin-off
with brown meat/ without brown meat/
sliced/ not sliced

Net weight*

0,5 kg/ 1 kg / 0,8 - 1,6 kg

Type of packaging

Vacuum packing

Quantity in box

12

Box on pallet

40

* Any other weight according to customers' request



Since ancient times Scandinavian fishermen were highly experienced in fish salting. They invented very simple but perfect salting processes and revealed to the world a true fish delicacy - GRAVLAX. Originally they salted the Salmon and lightly preserved it by "burying" the fish in the coastal sand. The word GRAVLAX comes from two Scandinavian words "Grav" (a hole in the ground) and "Lax" (salmon). Obviously nowadays we no longer use coastal sand but "bury" the Salmon in salt and sugar to preserve it.

Having a long-term experience in producing GRAVLAX we have developed different recipes of this Scandinavian delicacy and slight variations of them allow us to offer localized taste for a specific country or region.

- **THE TRUE DELICACY**
- **LOCALIZED TASTE**
- **LOOKS GORGEOUS**
- **READY TO EAT**



SALTED SALMON



Salted product*:

Gravlax salmon fillet/ fillet sliced

Salting	dry salting, combi salting (fillet/ sliced)
Slices	8 - 68 degrees, 3 - 40 g (sliced)
Thickness	2mm - 4mm (sliced)
Portions	5mm - 40mm (sliced)
Net weight	100 g / 200 g / 300 g / 0,5 kg/ 0,8 - 1,6 kg
Type of packaging	Vacuum packing
Quantity in box	20 / 10 / 10
Box on pallet	120 <i>I</i> 120 /80

* According to customers' request we can produce Natural smoke with different kind of wood chips



Frozen Product

Net weight, g Type of packaging

Atlantic Salmon fillet Trim-C	kg	Vacuum
Atlantic Salmon fillet Trim-E	kg	Vacuum
Atlantic Salmon fillet Trim-C portions skin on	kg	Vacuum
Atlantic Salmon fillet Trim-E portions skinless	kg	Vacuum
Atlantic Salmon frozen portions	2 / 4 / 6x125 g	Vacuum twin /chain pack
Atlantic Salmon frozen portions	5x180 g	Vacuum bag
Atlantic Salmon frozen portions	2x125 g	Vacuum inner box
Atlantic Salmon frozen portions	2x150 g	Vacuum inner box
Atlantic Salmon frozen portions	10x150 g	Vacuum bag
Atlantic Salmon frozen portions	20x150 g	Vacuum box
Atlantic Salmon portions	2x125 g	Vacuum inner box

Cold smoked salmon fillet skin on	kg	
Cold smoked salmon fillet skin off with brown meat	kg	Vacuum
Cold smoked salmon fillet skin off without brown meat	kg	Vacuum
Cold smoked salmon fillet sliced	300 / 500 / 1000 g	Vacuum

Gravlax salmon fillet sliced	300 / 500 / 1000 g	Vacuum
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- Natural smoke with different kind of wood chips
- • Salting: dry salting, combi salting, injection
- • Slices: 8 - 68 degrees, 3 - 40 g, thickness 2mm - 4mm, portions 5mm-40mm
- • eking, from 60 g - whole fillet
- • Sliced/ not sliced



Storage t ⁰	Quantity in box	Box on pallet
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-18 C ⁰	12	40
-18 C ⁰	12	40
-18 C ⁰	20	81
-18 C ⁰	20	81
-18 C ⁰	20 / 5 / 8	81/90/72
-18 C ⁰	10	54
-18 C ⁰	25 or 10	72 or 180
-18 C ⁰	10	180
-18 C ⁰	9	54
-18 C ⁰	12	48
-18 C ⁰	25 or 10	72 or 180

-18 C ⁰	12	40
-18 C ⁰	12	40
-18 C ⁰	12	40
-18 C ⁰	20 I 20 /10	60 / 60 / 40

-18 C ⁰	20 / 20 / 10	60 / 60 / 40
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Please contact our representative to get more information
and to order our product samples:

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