



SPECIALIZED IN SMOKING HEALTHY SUSTAINABLE FISH



SPRATTUS SPRATTUS

seagull

FISH SMOKEHOUSE

HOME OF THE BRAND 'APPETIT'

www.seagull-appetit.com

SMOKED IN BRUGES BELGIUM





HISTORY OF SEAGULL

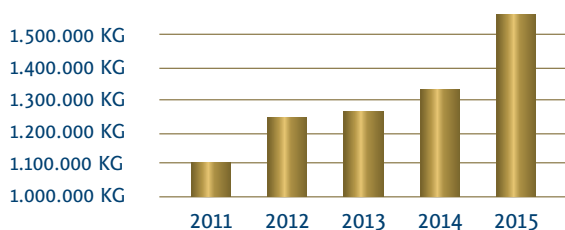
With roots going back to 1859, Seagull has been smoking fish in Bruges ever since. At first, the smokehouse was located in the heart of the medieval city, but Seagull then moved to a well-equipped, state of the art factory, still located in Bruges. Specialised in smoking North Sea pelagic fish, such as sprat, herring and mackerel, this family-owned business has grown to become one of the market leaders in Belgium today. With 35 skilled staff, last year over 3000 tonnes of fish were processed, resulting in 18,000 consumer packages being shipped out every day.



PROCESSES AT SEAGULL



SALES



ADDITIONAL INFO

EXPORT TO: France, Holland, Switzerland, Germany, Luxemburg, USA, Russia, ...



VAT: BE 0424.757.555
Turnover 8 million euro
EU number: VE 1141
Staff: 35

All packaging types & formats can be made upon request



► OUR PRODUCTS

Seagull only buys top-quality fish direct from the fisheries. We use certified beechwood to smoke the fish, guaranteeing a balanced taste. We specialise in both hot and cold smoking, which results in a wide variety of fine smoked delicacies. Our sprat and sprat fillets are officially recognised as “regional and traditional products”, and both obtained the highest three star qualification at the ‘Superior Tasting Award’ competition.

► PRODUCT RANGE

CLARESSE	SMOKED
DOGFISH/CONGER	SMOKED SCHILLERLOCKEN
EEL	SMOKED FILLETS
TROUT	SMOKED FILLETS
HERRING	SMOKED WHITE / SMOKED BROWN / SMOKED HALF / SMOKED SMOKED FILLETS SMOKED MAATJES KIPPER
HALIBUT	FILLET SMOKED SLICES
MACKEREL	WHOLE FILLET NATURAL FILLET WITH ONION FILLET WITH PAPRIKA FILLET WITH PEPPER
SPRAT	WHOLE SMOKED FILLETS
SALMON	HOT SMOKED BELLE-VUE
NORWEGIAN DISH	SALMON, HALIBUT, SPRAT & HERRING



Smoked on beechwood



► MORE INFO ON WWW.SEAGULL-APPETIT.COM

SEAGULL INFORMATION	RECIPES	PRODUCT RANGE	PRODUCT INFORMATION
<p>We are specialized in smoking healthy sustainable fish</p>	<p>Smoked mackerel roulade</p> <p>Ingredients</p> <p>1kg smoked mackerel 1kg smoked salmon 1kg smoked trout 1kg smoked haddock 1kg smoked cod 1kg smoked plaice 1kg smoked sole 1kg smoked turbot 1kg smoked halibut 1kg smoked salmon 1kg smoked trout 1kg smoked haddock 1kg smoked cod 1kg smoked plaice 1kg smoked sole 1kg smoked turbot 1kg smoked halibut</p> <p>Preparation</p> <p>Preparation</p>	<p>Our products</p> <p>Smoked salmon Smoked trout Smoked haddock Smoked cod Smoked plaice Smoked sole Smoked turbot Smoked halibut</p>	<p>Sprat filet</p> <p>Our fish products are sourced from sustainable sources and are certified by the MSC (Marine Stewardship Council).</p> <p>Product information</p> <p>Product name: Sprat filet Product code: 123456789 Product weight: 1kg Product price: €12.34 Product description: Sprat filet, smoked, ready to eat.</p>

► SOME OF OUR CLIENTS

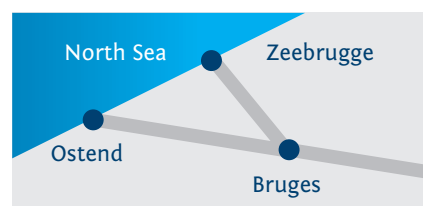
► CONTACT US



Philippe Delva
CEO



Anne-Sophie Talpe
Director



SEAGULL nv • Gotevlietstraat 13, 8000 Brugge • Belgium • T. +32 50 32 01 06
F. +32 50 32 03 86 • info@seagull-appetit.com • www.seagull-appetit.com

BRUGGE
WORLD HERITAGE CITY

