



SEAFOOD CATALOG



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ABOUT US

Sudi Sea Foods is a company that has been established for the purpose of exporting sea products with its more than 120 years of experience in the fisheries sector and the fishing industry

Our facility, which is 500 meters away from the biggest fishing shelter of the Eastern Mediterranean, is surrounded by 4 lagoons and with its strategic location, many different water and sea products can be easily supplied. Sudi Sea Foods, which has the ability to process and export almost all of the sea products from the Mediterranean Sea, can also operate in the Black Sea and Aegean Sea.

Sudi Sea Foods is a world player who has stepped into the goal of catching the success in the sea products sector in the foreign market with its solution-oriented young team with effective communication and organization skills.



LOCATION

Turkey, Adana, The Mediterranean Region, Akyatan Lake



PRODUCTS



SLIPPER LOBSTER - SCYLLARIDAE

Slipper Lobster is widely available on the Aegean and Mediterranean coasts. The antennae are flat and without any claws. It is a full of flavour and nutrition.



COMMON CUTTLEFISH - SEPIA OFFICINALIS

Also known as squid, Common Cuttlefish is located on the warm waters of Mediterranean coast. During the year, freshly consumed boules are quite tasty and healthy.

PRODUCTS



PACIFIC CHUB MACKEREL - SCOMBER JAPONICUS

Pacific chub mackerel found in all seas in Turkey, similar to mackerel but its eyes are bigger. This fish species, with an average of 15-30 cm, is the most delicious month of January.



GREATER LIZARDFISH - ATHERINA MOCHON

The greenish gray fish known as the silver fish has a very shiny skin. It is mostly found in Mediterranean and Aegean waters in Turkey.

PRODUCTS



GILTHEAD SEABREAM - SPARUS AURATA

Commonly grown in Mediterranean and Aegean waters, sea bream is among the most consumed fish. Featuring a bright, white and hard texture, the bream has a light and sweet taste with its soft flesh texture and is rich in protein. The bream is available all year round.



GOLDEN GOATFISH - UPENEUS MOLUCCENSIS

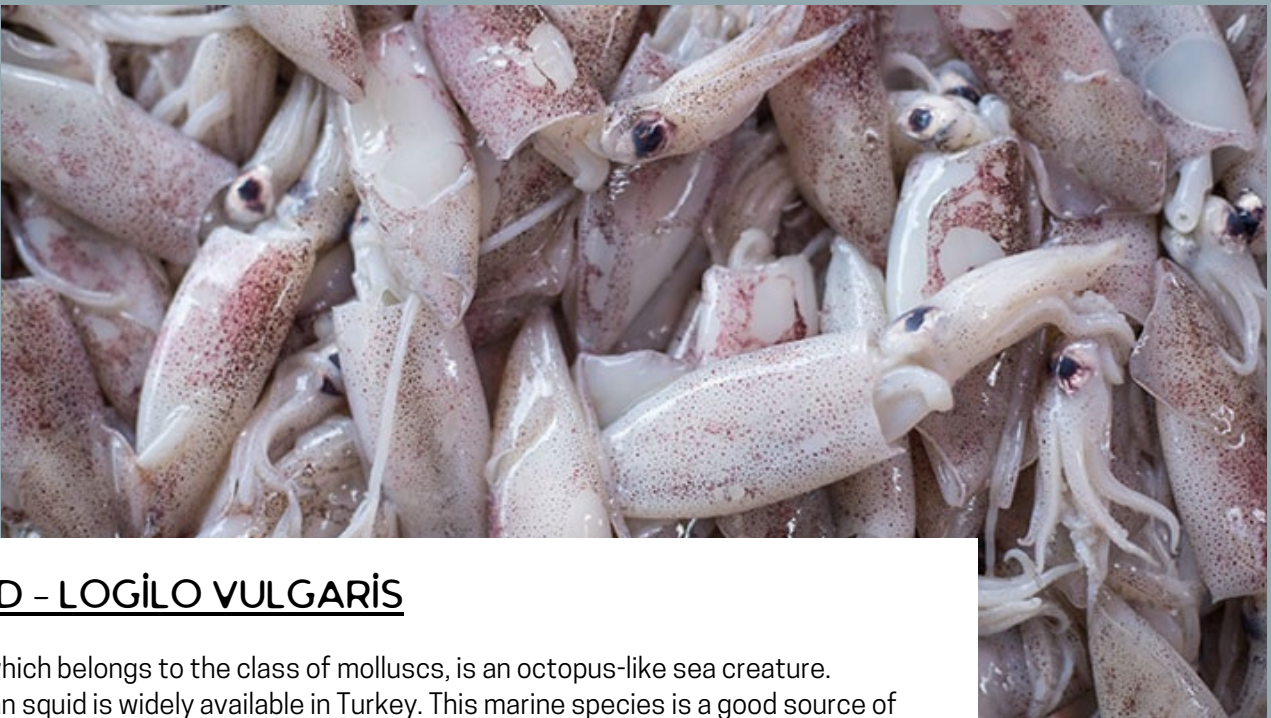
Yellow barbun, named after the yellow line on its skin lives in the Mediterranean, Marmara and Aegean coasts in Turkey.

PRODUCTS



MULLET ROE, BOTTARGA - MULLET ROE, BOTTARGA

Bottarga, known as mullet caviar, is also known as salted, pressed and dried fish eggs. Bottarga is a field of expertise that requires knowledge and experience in the water and seafood sector. A highly delicious and popular fish egg (bottarga) can optionally be sliced, chopped or grated.



SQUID - LOGILO VULGARIS

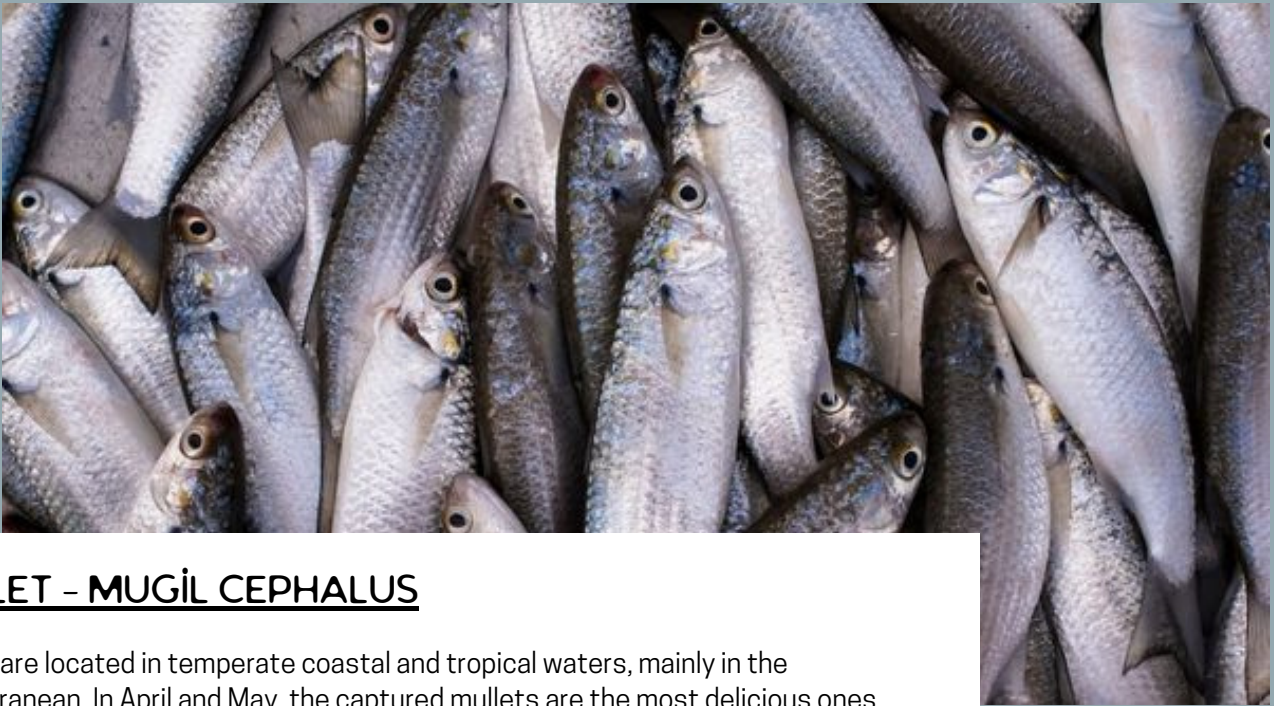
Squid, which belongs to the class of molluscs, is an octopus-like sea creature. European squid is widely available in Turkey. This marine species is a good source of protein and is also rich in Omega-3, copper, zinc and B vitamins.

PRODUCTS



LOBSTER - HOMARUS VULGARIS

Lobsters that live in more tropical waters are also common in the Mediterranean coast in Turkey. Lobsters have different colors and sizes. They are delicious and valuable sea creatures with a length of 35 cm and a weight of 5 kg.



MULLET - MUGIL CEPHALUS

Mullets are located in temperate coastal and tropical waters, mainly in the Mediterranean. In April and May, the captured mullets are the most delicious ones. Although there are about 100 species of mullet, there are 6 different types of mullet in Turkey.

PRODUCTS



WHITE GROUPEr - EPINEPHELUS AENEUS

In Turkey, it can reach 1 meter in Mediterranean and Aegean coasts. They taste like a perch fish and they are the most delicious in between August and September.



BLUE CRAB - CALLINECTES SAPIDUS

Blue Crabs are abundant in the Aegean Sea and the Mediterranean coast. Blue Crabs have a special taste and soft texture. These shellfish are rich in proteins, vitamins, metals, amino acids and omega-3 fatty acids.

PRODUCTS



WHITE SHRIMP - MELICERTUS KERATHURUS

White shrimps, which are quite common in the South Atlantic region, are high-quality protein and omega-3 fatty acid sources. It has low fat, carbohydrates and calories. White shrimps are grown in Turkey.



CRAWFISH - POTAMOBIOUS FLUVIATILIS

Crayfish, is a kind of shellfish grows rapidly in the rivers, lakes, ponds and other various regions in Turkey. Crayfish, also known as the lake lobster, is very tasty, healthy and high-quality protein source.

PRODUCTS



GIANT RED SHRIMP - ARISTEOMORPHA FOLIACEA

Giant Red shrimps from the East Atlantic to the Mediterranean live in the deepest part of the sea. They are famous for their large size and eye-catching bright red colors.



SARDINE - SARDINA PILCHARDUS

Sardines are common in Turkey, Mediterranean, Aegean and Marmara waters. In recent years, it has started to be seen in the Black Sea due to the warming of the water.

PRODUCTS



MANTIS SHRIMP - SQUILLA MANTIS

Mantis shrimp is one of the most interesting crustaceans in the oceans with an average length of 10 cm. The mantis shrimp lives in shallow tropical and subtropicalis in the Indian and Pacific Ocean. Interesting in appearance, this sea creature is preferred with Asian Cuisine.



RED PORGY - SPARUS PARGUS

Red Porgy is very common in the Marmara, Mediterranean and Aegean waters in Turkey. The most delicious times of these fish are from April to June.

PRODUCTS



KURUMA SHRIMP - PENAËUS JAPONICUS

This Kuruma shrimp, which has black spots on it, takes its name from Kuruma, which is named after its region. In our country, it is known that it was originally from Iskenderun Bay, Adana Karatas, and it is known as jumbo shrimp.



ATLANTIC BONITO - SARDA SARDA

Atlantic Bonito, also known as torch, is physically similar to tuna fish. This fish, which came from the Suez Canal to the Mediterranean, is of East and South Atlantic origin. It is preferred and consumed as fresh in Turkey.

PRODUCTS



COMMON SOLE – SOLEA SOLEA

Sole fish is also a common fish in the Aegean and Mediterranean. Can be eaten in every season. The most delicious times are between November and February.



EEL – ANGUILLA ANGUILLA

Eel, known as katadrom, spawn in the ocean but ripen in fresh water. Most of the eel fish are widespread in the eastern Mediterranean, Pacific and Indian oceans . They are caught in the freshwater phase.

PRODUCTS



RED MULLET - MULLUS BARBATUS

In Turkey barbuna fish lives mostly in Mediterranean and Aegean coasts of muddy and warm waters. The most delicious times are between July and October.



TROUT - SALMO TRUTTA

Trout, which is related to salmon fish, can be grown easily in the Mediterranean, Aegean, Black Sea and Marmara regions in Turkey. Trout is a healthy protein store that provides important nutrients which Omega-3, Vitamin D, Vitamin B12, Vitamin A, iodine and antioxidants.

PRODUCTS



OCTOPUS - OCTOPUS VULGARIS

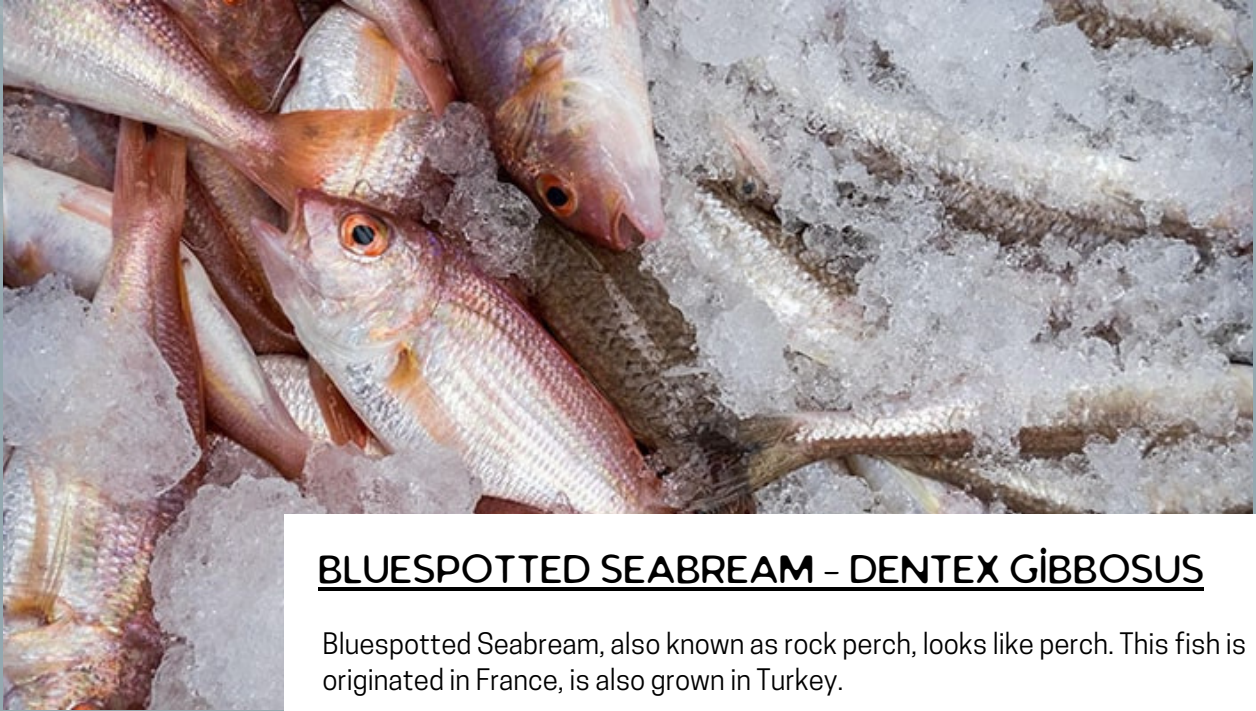
Octopuses are different in appearance and interesting. These sea creatures are particularly common in warm and tropical waters. Octopuses are a good source of calcium. They are rich in potassium, phosphorus, selenium, vitamin C, vitamin A and various B vitamins, as well as some omega-3 fatty acids.



SEABASS - DICENTRARCHUS LABRAX

Sea bass, which is commonly found in Mediterranean, Marmara and Black Sea waters, is among the most consumed fish. Bright, white and hard texture, sea bass is rich in protein.

PRODUCTS



BLUESPOTTED SEABREAM - DENTEX GIBBOSUS

Bluespotted Seabream, also known as rock perch, looks like perch. This fish is originated in France, is also grown in Turkey.

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Sud Aquaculture can supply, process and export bluespotted seabream of the des red quality. In addition to our existing services, you can create a special product order according to your requests and suggestions.

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