

SEA FOOD.

DELICIOUS
NOURISHING
AFFORDABLE
SUSTAINABLE
CONVENIENT



RE DEFINED

FOODSERVICE & RETAIL
SOLUTIONS



Our story

“In 1995, driven by a profound appreciation for the nutritional benefits of fish and an unwavering commitment to quality, we founded **Select FISH S.A** - a respected enterprise that has since become one of Greece’s foremost leaders in the fields of fresh and frozen fish, as well as ready to cook seafood.

Our journey was initiated by Dimosthenis Georgopoulos, an industry veteran with a rich history in fish trading, whose visionary aspiration was to establish an integrated facility for the **import, processing, manufacturing, preservation, distribution, and export of both international and domestic fish products**, all within our company-owned facility located in the Industrial Park of Ano Liosia and the

new factory, inaugurated in 2023, in Tripoli, Peloponnese.

At Select FISH S.A, we are steadfastly dedicated to transforming the landscape of the seafood industry by **seamlessly integrating innovation, technology, sustainability and excellence across all facets of our operations**.

100+

Personnel

67.000 ft²

Facilities

15%

of sales are Exports of value added seafood

11 mil.

lbs of fish/year

Our value proposition



Innovation & Expertise

With our cutting-edge facilities and vertical integration, we are uniquely positioned to deliver premium seafood products, setting the benchmark for industry innovation.



Differentiation

Responding to global demand, understanding and anticipating global trends, we provide customized solutions that deliver exceptional value to our clients.



Versatility

Select Fish meets culinary trends promptly with a plethora of seafood solutions, We adapt to evolving market dynamics, offering flexible and customized solutions that cater to diverse client needs.



R&D

Prioritizing innovation, being fast ahead of the market trends. Our relentless pursuit of innovation through continuous R&D drives us to shape the future of the industry.



Retail Expertise

We can create great products for you. Expand your menu with high quality seafood in various forms. Just tell us what seafood you want to cook and we will do the rest. With the challenges of labor and budget constraints in mind, Select Fish presents tailored solutions to streamline back-of-house preparation.

Redefining seafood

Ready to eat excellence!



Low preparation time

Our ready-to-eat seafood tackles labor and budget challenges in a busy kitchen by ensuring **efficient, cost-effective culinary solutions**. Our products require minimal handling, exposure to cross contamination is greatly reduced and are so easy to make, anyone, even without training, can present excellent dishes, every time.



Quick Service

Our pre-cooked, ready-to-eat products **save time, reduce food waste and control logistics**, with our consistent portion recipes. Let us take the hassle out of kitchen prep, ensuring both time and budget-friendly solutions for your culinary needs. No need to fillet, debone, trim, smoke or bread fish. We have done all the hard work for you!



Low Costs

Ready-to-eat seafood enhances delivery and takeout menus, offering premium quality in a **variety of preparations for on-the-go enjoyment**. Your venue can offer premium quality fish in a fast and efficient manner, wherever, whenever and in a variety of ways. Snacks, appetizers and meals from fusion cuisines can be easily prepared so you deliver seafood-to-go.



Premium Dining

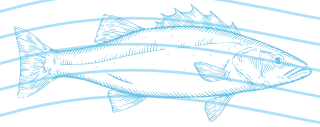
It's no secret that by embracing the principles of **Mediterranean cuisine**, particularly its focus on fish, your customers can enjoy a tasty and healthful diet that promotes overall wellness. Our selection of European Sea Bream and Sea Bass is the perfect choice for any business which offers a nutritious menu, one that can fit any dietary requirement, in a premium manner.

Quality you can trust

We partner with certified aquaculture companies in Norway, Greece and other Mediterranean countries, which follow sustainable farming practices. Adhering to global certifications like IFS Food and ASC is crucial for our seafood processing business. These certifications ensure our products meet the **highest standards of quality, safety, and sustainability**. By committing to these rigorous standards, we demonstrate our dedication to excellence, environmental responsibility, and food safety, reinforcing our reputation as a reliable and responsible seafood provider.



Mediterranean Sea Bass (Branzino)



Grill marked whole Sea Bass fillet

Grill marked, oven baked, ready to eat whole Sea Bass fillet freshly frozen from the Mediterranean sea.



4-5'



6'



6'



3'



Oven-baked breaded whole Sea Bass fillet

Coated with Greek-inspired bread mix, creating the perfect crunch when heated. Boneless, Skinless whole fillet, high in protein, appealing to both kids and adults.



8-10'



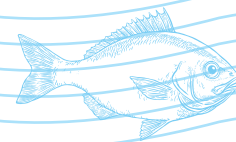
10'



6'

21.8G
PROTEIN

Mediterranean Sea Bream



Grill marked whole Sea Bream fillet

Restaurant quality whole Sea Bream fillet, skin-on with buttery texture and delicate flavor.



5-6'



6'



6'



3'



Oven-baked breaded whole Sea Bream fillet

Oven baked ready to heat Sea Bream whole fillet covered with the perfect Greek cuisine inspired crust.



8-10'



10'



6'



Whole Sea Bream fillets in a cooking bag

A unique Mediterranean cuisine recipe that will bring on your plate the smells and taste of a Greek summer.

Two whole sea bream fillets deboned, skin-on with a Mediterranean sauce made of Greek extra virgin olive oil, lemon juice, oregano. Ready to cook in just minutes.



22-25'



5'

Norwegian Salmon (Salmo Salar)



Lightly smoked Salmon fillet (skin on/skinless)



5-6'



6'



8'

"A culinary masterpiece of delicate smoke & flavor"
International Taste Institute

Smoke infused fillets made from fresh Norwegian Salmo Salar fillets, gently smoked in natural beechwood smoke and seasoned with just a touch of sea salt.



Salmon Skewers

Ready to serve Salmon Skewers made from lightly smoked salmon fillets (no black meat) Ideal for family parties to combine with teriyaki, chimichuri or sauce hollandaise!



4'



10'



8'



Salmon Topper

These flakes of salmon fillet with herbs will elevate your wraps, pittas and salads. A protein addition for your meal that you will savor!



4-5'



6'



6'



3'

Ready to heat Breaded Salmon Sea Creatures.

With rich flavor and easy preparation, they are the ideal choice for snacks and parties. Ready in just a few minutes, they are great for both kids and adults!



6-8'



8-10'



10'



- Spicy Salmon Bites
- Crunchy Salmon Bites
- Golden Salmon Bites

Our salmon bites come in three (3) different breadings: spicy, potato and corn flakes. These bite-sized delights are made with Norwegian salmon meat breaded to perfection and seasoned with a blend of herbs and spices.



2'



8'



6'



Salmon Patty with 85% salmon fillet

An excellent addition to the BBQ season, they come in three (3) different breadings: spicy, potato, corn flakes.



3'



10'



12'



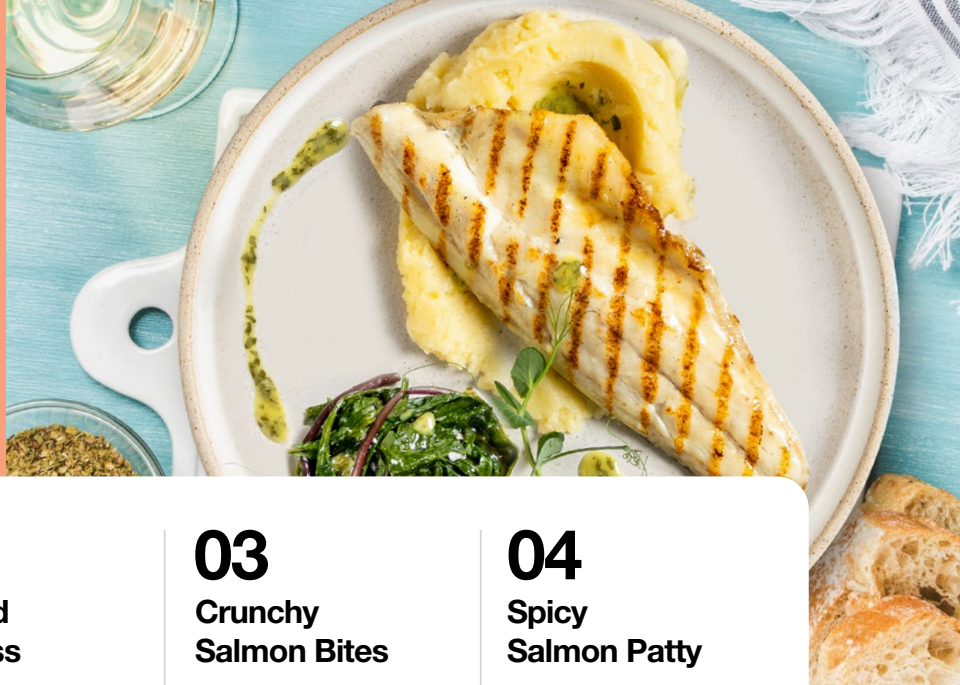
6-8'



- Spicy Salmon patty
- Crunchy Salmon patty
- Golden Salmon patty



4 delights served
in 3 different ways!



01

Grill marked Sea Bream

Perfect with extra
virgin olive oil

LUNCH - DINNER

Apply extra virgin Greek olive oil, some lemon zest and lemon juice and some fresh oregano.

Great center
of plate

FAMILY MAIN COURSE

Accompany with fresh Greek greens and sprinkle over lemon & salt and pepper.

Fantastic with rice

MEAL AT WORK

Boil wild rice to accompany the grill marked sea bream and elevate this premium restaurant quality dish.

02

Breaded Sea Bass

A favorite in
Bao-Buns

SNACK WITH FRIENDS

Add to freshly made bao buns with mayo sauce, pickles and salad greens.

Lovely with
Quinoa

LUNCH - DINNER

Prepare your favorite quinoa and add some lemon juice on top of the breaded sea bass.

Kids menu favorite

LUNCH OR DINNER

Prepare French fries or potato puree on the side and your kids will love you.

03

Crunchy Salmon Bites

Snack for fun

SNACK WITH FRIENDS

Air fry the portion you need and accompany with tartar sauce, teriyaki or lemon and chili sauce.

Superb tailgating

FAMILY MAIN COURSE

Perfect served in a salmon bowl, with french fries and some sautéed veggies.

Side dish

DELIGHT IN EVERY BITE

They go great with all sauces and fries and some spicy mayo, wrapped in tacos.

04

Spicy Salmon Patty

A burger you'll
remember

LUNCH - DINNER

Add some cheddar cheese, a slice of tomato, a leaf of lettuce, and tartar sauce on toasted brioche burger bread.

Wrap it up

SNACKING

In a tortilla with lots of tartar or chilly sauce and some salad greens it's a savory delight.

Beautiful on a grill

MAIN COURSE

Grill on the BBQ for 6' from frozen and accompany it with French fries or corn.



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