

WET FISH TRADING

INTRODUCTION CATALOGUE

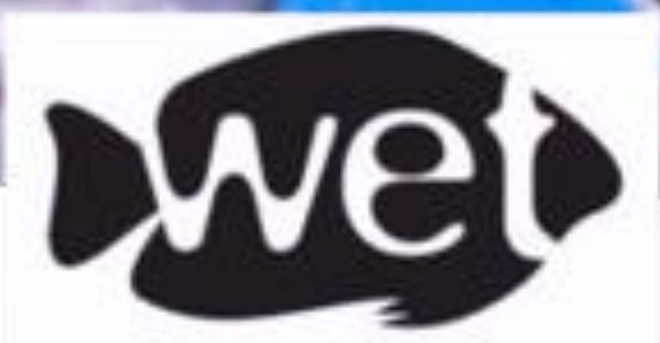
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WETFISH TRADING

Wet Fish has been ever present in the UAE since 2004 supplying the very best in fish and seafood items to the Food Service Industry. Our core strength is a quality driven product above all else. Our process ensures the highest standards of preparation, storage, and delivery to our discerning customers. We boast a top -class HACCP certified and Gold approved DM standard facility along with the most efficient of logistical support.

S A L M O N

We source from 3 origins, which gives us scope and flexibility. We chiefly sell Polar Norwegian Salmon, which is farmed in higher latitudes of the country where the sea temperatures are colder and the waters more pristine.



**THIS
PRODUCES
A FIRMER,
FITTER
FISH WITH
A HIGHER
YIELDING
FILLET.**



Our normal standard is a D-Trim fillet or an E-Trim should they require skinless.



Both Scottish Salmon and our new addition of Irish Organic are available on request as we continue to explore Chilean fish as an alternative source.

Our HACCP approved processing factory can produce fillets and portions to any clients specification.

PROCESSING

The onus is on the supplier nowadays to do much of the basic fish preparation work . This saves valuable kitchen preparation time , eliminates unnecessary waste and gives a more consistent end product for the client. The processes are listed below:



descaling.

The removal of all scales which are inedible on the surface of the fish.

cleaning.

This involves the evisceration of the fish and the removal of stomach and gills.



filleting.

This is the action of removing the fillets from the bones using a knife. The end result should always be a clean piece of fish almost ready to go.

Wet Fish remains the family business that started sixteen years ago. These days we have been joined by our daughter Aimee and son-in-law Kevin who assist in the day to day operation. We have a dedicated staff team who represent the brand with the highest of standards.

Our clientele are some of the most highly regarded properties and restaurants not just in the region, but in the world. We have established a top class and highly efficient processing facility in the DIP area of Dubai where our fish is stored and processed in safe and hygienic HACCP accredited standards.

PROCESSING



pin boning.

Fish possess several small bones within the flesh which should be removed after filleting. They are generally small and are referred to as "pins" hence the word pin bone. Bones are a necessary evil of course but it's our responsibility to remove them during the process flow.

portioning.

Generally speaking fish will be scaled, filleted and pin boned in our normal production cycle, but some clients welcome a finished cut portion of fish to a weight tolerance e.g. a 200 gram salmon portion. Although this work is generally carried out by the kitchen staff, we can and do provide this service for large banquet orders where kitchen space may be compromised etc.



QUALITY

A FEW TIPS TO LOOK OUT FOR WHEN BUYING FISH:

- Fresh whole fish should be firm to the touch and smell fresh. The eyes should be bright and shiny and the gills should be red.
- Molluscs should be closed or close when you gently tap them. No cracked or broken shells.
- Smoked fish should be glossy with no discolouration.

SEA BASS

We source farmed Sea Bass from Turkey, Greece, and Cyprus according to client preference.

Sizes come as follows and are regularly available:

4/600g, 6/800g, 800g/1kg, 1/1.5kg and 1.5/2kg and fillets can be produced from these sizes accordingly along with cleaning of the fish and bespoke specification.

***SUBJECT TO AVAILABILITY:**

Larger farmed Sea Bass 2/3, 3/4kg and 4/5kg can also be sourced from Turkey who specialise in these larger fish.



SEA BREAM

Farmed along with Sea Bass and from the same countries, sizes range in the same grades up to 1.5kg.

Again, whole fish and fillets can be produced and sizes come as follows:

4/600g, 6/800g, 800g/1kg. These sizes are regularly available along with cleaning of the fish and bespoke specification.

***SUBJECT TO AVAILABILITY:**

Larger farmed Sea bream 1/1.5, 2/3, 3/4kg and 4/5kg can also be sourced from Turkey who specialise in these larger fish.



DID YOU KNOW?

OUR SEA BASS & SEA BREAM AS PRODUCED AQUA-CULTURALLY CONTAINS NUTRITIONAL VALUES SIMILAR TO THEIR WILD COUNTERPARTS BECAUSE THE FISH FEED IS SO RICH IN NUTRITIONAL VALUES OF OMEGA 3:OMEGA 6 PRODUCING A HEALTHY GROWTH AND TASTE OF FISH.

farmed fish.

All of our farmed products are sourced with the very highest standards of Aquaculture in mind. We strive for ASC accredited farms and products. The Aquaculture Stewardship Council (ASC), fisheries and ASC Chain of Custody (CoC) standards help companies and organizations to promote and identify farm grown fish as having been responsibly produced. Farmed fish provides flexibility and all year-round availability with relatively stable pricing.



HALIBUT

Farmed Halibut has proven to be a great selling “prime” fish in the past decade and is widely appreciated. Farmed in Norway, sizes of whole fish range from 3-5kg through to 7/9kg. Fillets and portion control also available on request.

Wild Halibut is also available on request.



TURBOT

Farmed Turbot has grown rapidly in popularity on menus. Farmed predominately in Spain, we can offer sizes of whole fish ranging from 500/1kg through to between 3 and 4kg per fish.

Fillets and portion control is also available on request as is Wild Turbot



M E A G R E

S T O N E B A S S

Also known as Corvina, this is a steadily increasing popular fish with a unique waxy texture. Farmed mostly in Turkey with sizes of whole fish ranging from 2-4kg.

Fillets also available on request.



F J O R D R E A R E D

S E A T R O U T



As the name implies, these Trout are sea reared in Fjords where they enjoy the strong currents that help to promote strong musculature resulting in a fine eating fish. This is a great versatile alternative to Salmon.

Fillets and portions are also available on request.

T U N A & S W O R D F I S H

Our sourcing partners based in the Indian Ocean allow us scope to ship tuna and sword loins via Sri Lanka, The Maldives, and The Seychelles.

- Tuna loins Natural
- Tuna Loins Treated
- Saku block
- Whole Tuna Head on and gutted 30-50kg.



SALMON

Available 4/5 and 5/6kg
gutted fish

Salmon fillets - skin on d-trim

Salmon fillets - skin off e-trim

PORTIONS ON REQUEST

SEA BASS

Whole round

4/600g

6/800g

800g / 1kg

1/1.5kg

1.5/2kg

- 2/3, 3/4kg, 4/5kg

Fillets also available

SEA BREAM

Whole round

4/600g

6/800g

800g / 1kg

- 1/1.5kg

Fillets also available

SEA REARED TROUTRE

Whole gutted

2/3kg

3/4kg

Fillets also available

TURBOT

Whole gutted

800/1kg 1/2kg

2/3kg 3/4kg

Fillets & Wild also available

MEAGRE

Whole gutted

2/3kg

3/4kg

Fillets also available

HALIBUT

Whole gutted

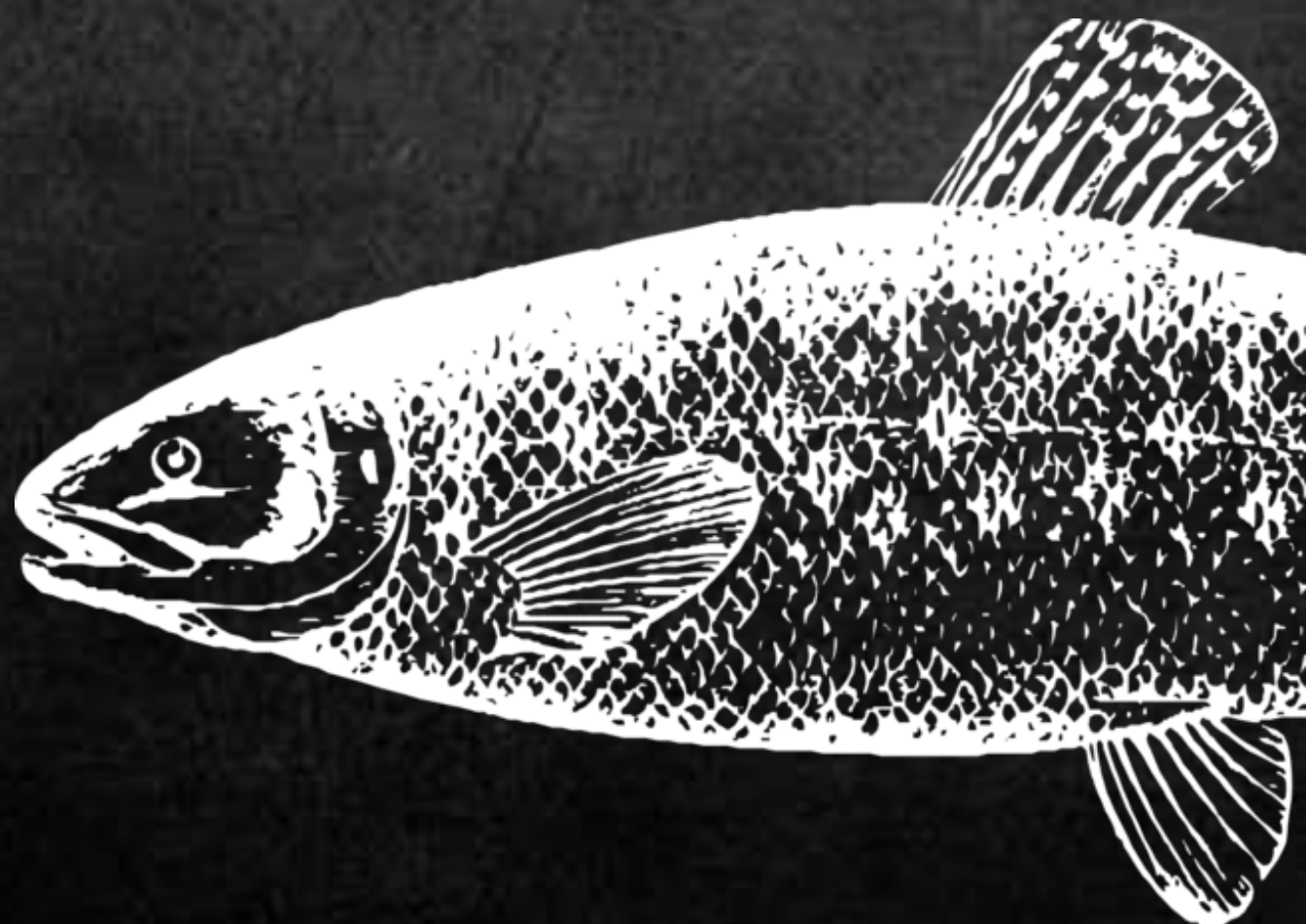
3/5kg

5/7kg

7/9kg

Fillets & Wild also available

- **subject to
availability**



wild caught fish.

UK & EU WATERS

Our links with wild fisheries date back almost 40 years and during this period, we have developed strong ties with a variety of excellent fish and seafood purveyors. One of the keystones to our sourcing practices is the involvement of the MSC accreditation. The MSC is an international non-profit that describes itself as using a labelling system and fishery certification program to recognize and reward sustainable fishing practices, influencing how people buy seafood and working with partners to make the industry more sustainable.

The need for accountability in today's fisheries has become a prime concern and we continually strive to align ourselves with MSC accredited vendors and products.

Our core product availability includes but is not restricted to:

- Cod whole & fillets
- Plaice whole & fillets
- Dover Sole whole & fillets
- Atlantic Mackerel whole & fillets
- Turbot whole & fillets
- John Dory whole & fillets
- Haddock whole & fillets
- Lemon Sole whole & fillets
- Monkfish tails & cheeks
- Wild caught Sea Bass whole & fillets
- Brill whole & fillets
- Hake whole & fillets

All of the above are seasonably sourced with an emphasis on advising the best buying windows to maximize the quality of the catch.

Shipments arrive twice weekly for daily dispatch.



mediterranean fish.

An absolute wealth of interesting fish can be sourced from the Med and along the North Atlantic Coast of Africa.. Countries like Morocco and Mauritania with their wide coastlines, have ever expanding fishing potential and are creating excellent sourcing opportunities. On top of that, the markets of Athens in Greece and Limassol in Cyprus can literally source, pack and turn exciting new product around in a day.

These "exotic" lines include favourites such as:

- Rascasse
- John Dory
- Squid
- Cuttlefish
- Octopus
- Pagrus
- Alphonsino
- Sardines
- Anchovies
- Red Mullet



japanese seafood.

HOKKAIDO SCALLOPS

Hokkaido scallops are light and refreshing to eat. They are excellent as appetizers, or eat as many as you like for a full meal. Hokkaido sea scallops are highly sought after due to their wonderful sweetness, and meaty texture. They can be eaten raw in sushi, or if you prefer pan seared, and even grilled. They are quite versatile.

Strictly quality controlled product, No injection allowed
"HOKKAIDO" brand, strong flavour.



19/02/2024

HAMACHI



Yellowtail Hamachi is exceptional and can be enjoyed even with simple seasoning. Sashimi, sushi and carpaccio are delicious, but heating improves umami of the fat. The taste of yellowtails can be enjoyed in a broad range of recipes such as salt-grilling, teriyaki, miso-marinade and shabu-shabu.

Farmed predominately in Japan, we can offer sizes of whole fish ranging from 4-6kg per fish.

Fillets is also available on request.

shell fish.

Our core offering on shellfish is based our links with established and accredited companies.

Products include:

- MSC Shetland
- Mussels
- MSC Canadian fresh Scallop meat
- Langoustines
- Paloudre
- Clams
- Cockles
- Periwinkles
- Whelks
- Whole & peeled brown Shrimps
- Razor Clams
- Crab Claw meat - brown & white - hand picked
- MSC NZL Green Lip Half Shell Mussels
- Japanese Hokkaido Scallops
- Japanese Ebi Shrimp

frozen shrimp.

We stock a wide variety of high quality peeled shrimp from India.

Sizes:

- PD & PDTO 8/12
- PD & PDTO 13/15
- PD & PDTO 16/20
- PD & PDTO 21/25
- PD & PDTO 26/30
- PD & PDTO 31/40

We also offer head on, shell on Black Tigers – Origin Vietnam.

The following sizes are available:

- U/5
- U/7
- U8/10
- U13/15
- U16/20



DIBBA BAY OYSTERS.



We are also a stockist of the Local DIBBA OYSTERS, a truly amazing product both in scope and quality.

Dibba Bay oysters are of the 'Pacific Cupped' oyster variety, and are farmed in the Gulf Of Oman, Dibba, Fujairah and the UAE.

Dibba Bay farm is a 90-minute drive from the Dubai airport and harvesting takes place several times a week, every week, to ensure incredibly fresh oysters are delivered to customers in a regular and reliable fashion.

The Dibba Bay oyster is locally grown with world-class results: they are fresh, meaty and flavourful.

They are available in three sizes depending on your needs and preferences:

No.2, No.3 and No.4 and availability is twice weekly.



smoked product.



Our unrivalled Scottish Smoked Salmon range enjoys wide coverage in the region. We stock the famous Royally approved UK "Severn and Wye" brand. We can supply the following items on a stock basis with daily deliveries:

- **Smoked Salmon presliced - Long Sliced and D-Cut Smoked Salmon**
- **Whole Trimmed Sides**
- **Cured Smoked Salmon pre-sliced in Beetroot, Tomato and Basil or Orange and Tarragon flavoured cures.**
- **Traditional Gravavlax Sides whole and sliced and cured in the above flavours.**
- **Smoked and Peppered Mackerel Smoked Trout fillet**
- **Smoked sliced Halibut.**
- **Whole Kippers and Kipper fillets.**
- **Hot Smoked Salmon whole sides & portions.**

Special bespoke cures are also available on request.



BY APPOINTMENT TO
HM THE QUEEN
FISH CURER AND SMOKERY
SEVERN & WYE

local fish species.

Wet Fish purchases local species daily from the busy Fish Markets. Again, fish is handled and processed in house to client specifications.

Popular species available but always subject to weather conditions and seasonal landings:

- BARRACUDA CLAMS
- WHOLE BLUECRAB FASKER
- HAMMOUR –ALLSIZES DISCO/SUMAN KINGFISH
- KOFERSEA BREAM LADY FISH MACKEREL PARROT FISH
- REDSNAPPER – ALL SIZES SARDINES
- SHERI FISH–ALLSIZES SOLE
- SULTAN IBRAHIM WHITEPOMFRET TUNAS
- SHRIMP–ALL SIZES

other popular frozen products.

- Chilean Sea Bass – Whole and fillets Black Cod Whole -Gindara
- Frozen Scallop Meat - Hokkido
- Squid Whole and Cleaned Tubes -U/10, 10,20 Frozen whole Lobster & tail
- Nile Perch



Specialising in transforming and freezing fish and other fishing products. Nigel, founded in 1958 is based in Peniche, close to one of Portugal's main fishing harbours.

We stock:

Portuguese Octopus - 2/3, 3/4





We are excited to introduce you to our revolutionary e-distribution platform, Wetfish (MyBidfood), a game-changer designed to enhance your experience and streamline your ordering process with WETFISH. This platform is tailored to meet your needs, especially for those who place orders after our 6pm cut-off time. Wet Fish the first foodservice e-distribution platform to empower you, our current and future foodservice customers.

Our team of dynamic specialists have created myBidfood to service all our stakeholders (customers, suppliers, and employees) every day in every way. Your online ordering experience has now become easier with the LIVE TRACK feature, enabling you to track your order anytime anywhere. All it takes is the click of a button!

With Wetfish (MyBidfood):

- Convenient Ordering: Place orders and browse our product catalogue anytime and from anywhere.
- Real-Time Information: Access up-to-date pricing, product availability, and detailed specifications at your fingertips.
- Account Management: Easily manage your account, including order history, statements, and a list of invoices for your convenience.
- Explore our wide range of products & search by keyword, brand, or category
- Access real-time pricing & stock availability
- Check out securely
- View detailed product specs
- Manage your account including billing & order history
- Discover exclusive prices & promos
- Benefit from our loyalty program
- **Live track your order anytime, anywhere* (Coming Soon!)**



If you're ready to experience the benefits of Wetfish (MyBidfood) for yourself, don't hesitate to reach out to us. Our dedicated representatives are ready to assist you through the registration process at Wetfish MyBidfood Registration.

Join us on this journey to enhance your ordering experience and discover the convenience of Wetfish (MyBidfood). We look forward to having you on board.

Available in Mobile Application



ORDER
ANYTIME
ANYWHERE



Download The App





