

SIETE CIELOS ANDINOS





NATURAL AND RESPONSIBLE.

About our product

PROCESSING PLANT

Safe environmental practices, high quality infrastructure and a fully trained and stable staff allow us to operate responsibly within the boundaries of a National Park.

Manila was born from a passion for high quality natural foods made possible by combining decades of experience in aquaculture and food production with a commitment to environmentally sound practices in pristine settings.

After ten years, we are proud to be producing some of the best premium rainbow trout in the planet while fostering safe environmental practices that safeguard the purity of Patagonia's waters.

FARM

The combination between Lake Alicura's rapidly moving waters, ideal temperatures and low density aquaculture create an optimal environment for raising natural rainbow trout.

Our products



- **Butterfly trout with head and tail from 12 to 17 oz.**

- **Butterfly trout without head and tail from 12 to 17 oz.**



- **Trout file trim C PBO from 9 to 16 oz, vacuum packed.**

- **Cold smoked Trim C PBO trout file, from 7 to 12 oz, vacuum packed.**



- **Cold smoked trout file, 4.2 to 5.3 oz, vacuum packed.**

- **Hot smoked trout file, 4.2 to 5.3 oz, vacuum packed.**



Butterfly trout with head and tail

12 to 17 oz.

INGREDIENTS:

Butterfly trout with head and tail.

PRESENTATION:

Bulk sale packaging.
Primary packaging: polyethylene bag.

STORAGE

CONDITIONS:

Should be kept at -18 o C during storage and distribution.





Butterfly trout without head and tail

12 to 17 oz.

INGREDIENTS:

Butterfly trout without head and tail.

PRESENTATION:

Bulk sale packaging.
Primary packaging:
polyethylene bag.

STORAGE

CONDITIONS:

Should be kept at -18 °C during storage and distribution.





Trout fillet trim C PBO

**From 9 to 16 oz, vacuum
packed.**

INGREDIENTS:

Rainbow Trout fillet with skin, with head and tail.

PRESENTATION:

Bulk sale packaging.

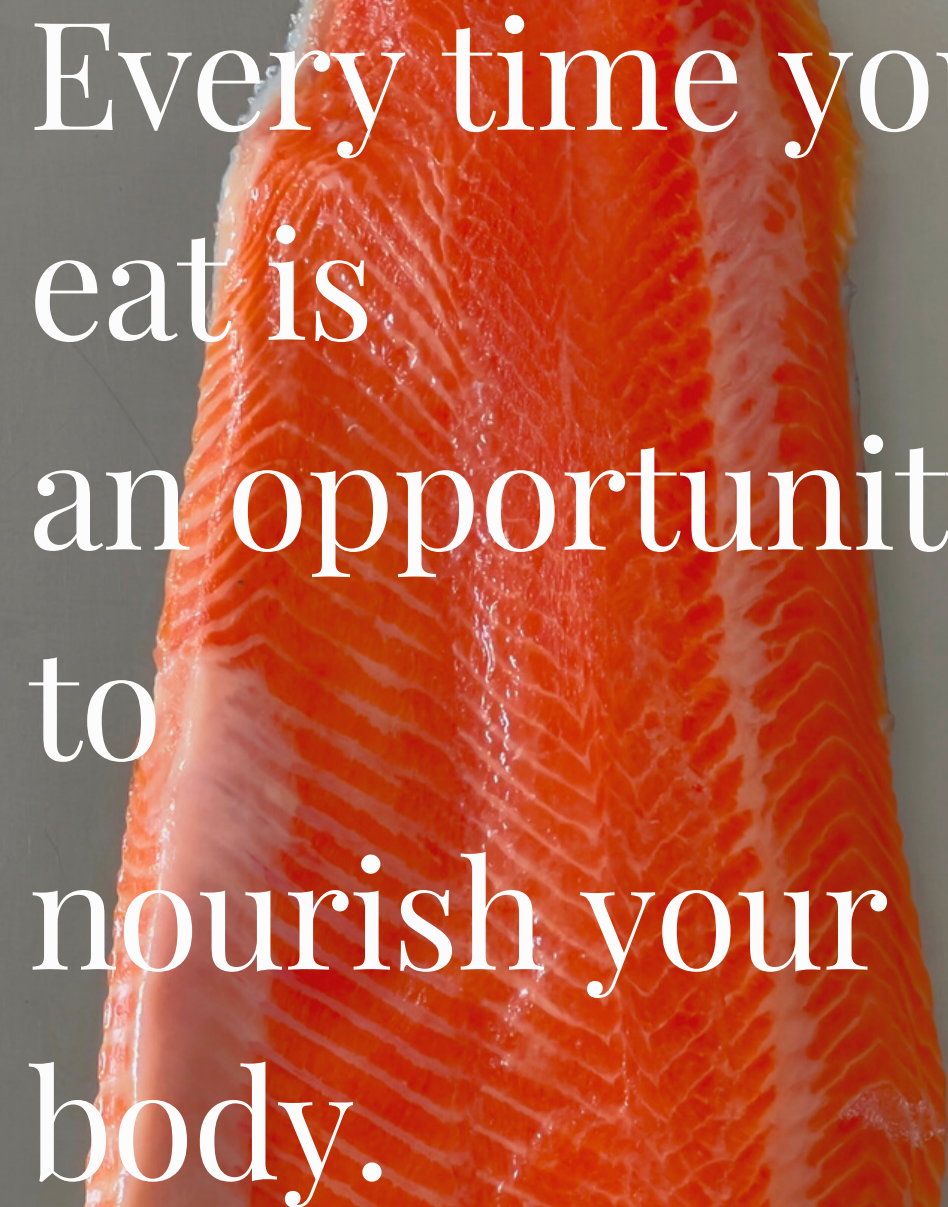
Primary packaging: polyethylene vacuum bag.

STORAGE CONDITIONS:

Should be kept at -18 o C during storage and distribution.

DIRECTIONS FOR USE:

- Once the package is opened keep between 0 and 5 degrees and consume within 48 hs.
- Do not refreeze.



Every time you
eat is
an opportunity
to
nourish your
body.

Cold smoked Trim C PBO trout filet

12 to 17 oz.

INGREDIENTS:

Rainbow trout fillet, salt, dextrose,
pepper.

CHARACTERISTICS OF THE PRODUCT:

Cold smoked trout fillet in natural
form, ready to eat. It may contain
the skin in the presentation.

PRESENTATION:

Bulk sale packages.

Primary packaging: polyethylene
vacuum bag.

STORAGE CONDITIONS:

Should be kept at -18 °C during
storage and distribution.

DIRECTIONS FOR USE:

Once the package is opened keep
between 0 and 5 °C and consume
within 48 hs.

Do not refreeze.





Cold smoked trout filet

From, 4.2 to 5.3 oz,
vacuum packed.

INGREDIENTS:

Rainbow trout fillet, salt, dextrose, pepper.

CHARACTERISTICS OF THE PRODUCT:

Cold smoked trout fillet in natural form, ready to eat. It may contain the skin in the presentation.

PRESENTATION:

Bulk sale packages.

Primary packaging: polyethylene vacuum bag.

STORAGE CONDITIONS:

Should be kept at -18 o C during storage and distribution.

DIRECTIONS FOR USE:

Once the package is opened keep between 0 and 5 oC and consume within 48 hs.
Do not refreeze.

Hot smoked trout filet.

4.2 to 5.3 oz,
vacuum packed.

INGREDIENTS:

Rainbow trout fillet, salt,
pepper, dextrose.

CHARACTERISTICS OF THE PRODUCT:

Hot smoked trout fillet in natural
form, ready to eat. It may
contain the skin in the
presentation.

PRESENTATION:

Bulk sale packages.
Primary packaging: polyethylene
vacuum bag.

STORAGE CONDITIONS:

Should be kept at -18 °C during
storage and distribution.

DIRECTIONS FOR USE:

Once the package is opened
keep between 0 and 5 °C and
consume within 48 hs.
Do not refreeze.

