

# FISH & SEAFOOD CATALOG



GRACELAND FOODS

**GRACELAND FOODS LLC** offers personalized attention to our clients as an investment for their companies to save time and money, guaranteeing to obtain products of excellent quality and prices at the best time. How do we do it?

It is an advantage to have a company that deals directly to getting the best quality products, at the best price, at the right time. customers can [register](#) with **Graceland Foods** LLC to obtain these services at NO additional cost on the price product.

Direct connection with several fish processing plants allow us to know:

- Immediate information of open & closing seasons
- Optimal times in prices and quality for each species
- Best products preference for our members.
- Daily monitoring information of existing species.
- Immediate attention and to our members requirements.
- Priority hold reservation on high demand specie requirements.
- Follow up on members merchandise, inventory & stocks closely.

These service will be provide to our members so they have the ability to relax and stop company expenses on searches, logistic and time in certain products, since **Graceland Foods** LLC will be taking care this for you directly!



# BULLET TUNA (AUXIS ROCHEI)



# BULLET TUNA (AUXIS ROCHEI)

**Bullet Tuna is processed in whole with viscera or in H.G. cuts, using fresh raw material (Auxis Rochei), Bullet tuna reception, storage and processing are carried out under the specifications contained under the Quality Assurance Program (PAC), sealed on HACCP standards. The entire process is developed and compromised with good manufacturing practices.**

The prime material reception: The species capture is industrial and artisanal. Industrial fishing boats have refrigerated cellars with ice water pipes, at temperature of 32 ° F, this water is pumped from the process plant to the boats by a centrifugal water pump to the boat cellars in an artisanal way, once the fishes has been caught in the net, the industrial boat is bend by fiberglasses boats with ice cellars, the fishes are transfer in the sea, from the industrial boat to the fiberglass boats, to take the product immediately to the port. Then the fishes are placed into ice drawers to transport them in a thermal car to the processing plant, where the fish is graded and classified by size, then stored in fiberglass or ice steel box, waiting for the process programming. The age limit of the product is 6 hours.

**III.-Cut:** the initial process is h.g cut, no head, no tail, no viscera, when is ordered this way. Otherwise, we move to the next step.

**IV.- PREPARATION:** if the product is in block presentation , the fish is moved to a 10 kilos container. First set a layer of Film paper, and then the whole fish, then the next fish and the same process continues until the container is full.

**V.- Freezing:** It is done in static freezing tunnel, until reaches a temperature equal to or lower than -18°C in the thermal center of the product, then it is move into the maintenance chamber at -18°C

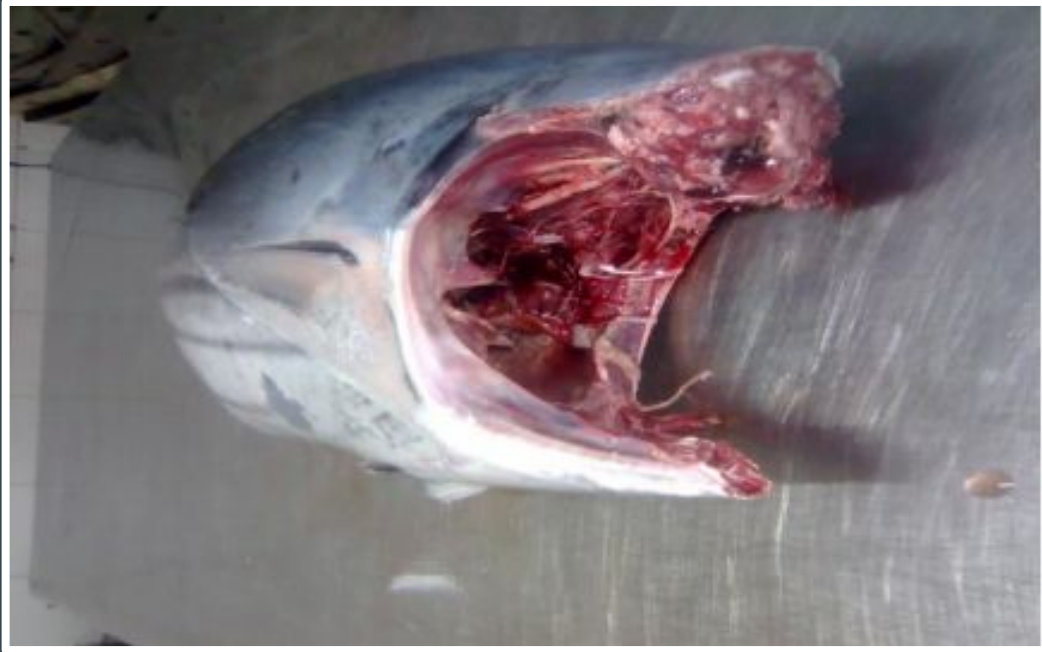
**VI.- PACKAGING:** Bags of 20 kilos, (2 blocks 10 kg. are included)  
It can also be in cartons of 10 kg, with an additional cost \$ 60 per ton.

**VI.- Calibre & FOB Price Guayaquil- Ecuador (Packaged in bags)**  
100/150 gr.  
150/200 gr.  
200/400 gr.  
400/600 gr.  
600/UP gr.

Bullet Tuna HG fob. Guayaquil

**VI.- SUPPLY-** All year

# SKIPJACK TUNA (KATSUWONUS PELAMIS)



# SKIPJACK TUNA (KATSUWONUS PELAMIS)

Skipjack Tuna is processed in whole with viscera or in H.G. cuts, using fresh raw material (katsuwonus Pelamis), Skipjack tuna, Bonito or Listado reception, storage and processing are carried out under the specifications contained under the Quality Assurance Program (PAC), sealed on HACCP standards. The entire process is developed and compromised with good manufacturing practices.

**II.- The Reception:** The capture of this species is artesanal totally, the fish is captured by transmallos (nets) a few hours from the port. then outboard motor fiberglass speed boats, take the fishes to the port in 4 hours max time. In the fishing port, the skipjack tuna fish is received at collection centers, where the fishes are frozen until are shipped in thermal cars to the local places, for local distribution such as shopping markets, supermarkets and sometimes to refrigeration plants. The fish is qualified by quality.

**III.- Preparation:** The fish is set on individual frozen fiberglass or steel carts.

**V.- Freezing:** It is done in static freezing tunnel, until it reaches a temperature equal to or lower than  $-18^{\circ}\text{C}$  |  $64.40^{\circ}\text{F}$  in the thermal center of the product, then it is move into the maintenance chamber at  $-18^{\circ}\text{C}$  |  $64.40^{\circ}\text{F}$

**VI.- Packaging:** 20 kilos, in IQF, (individually frozen ) or 50 kg carton box, or as customer requests, the price may vary.

**VI.- Caliber & Price FOB Guayaquil- Ecuador (Packaged in bags)**

**VII.- Packaging:**

2-4 kg.

Ton whole without viscera

Ton in H.G.

**VIII.- PROVISIONS.-All year**

# BULLET TUNA (VOMER DECLIVIFRONS)



# BULLET TUNA (VOMER DECLIVIFRONS)

**Bullet Tuna is processed in whole with viscera or in H.G. cuts, it used fresh raw material (Auxis Rochei). Bullet Tuna or Carita reception, storage and processing are carried out under the specifications contained under the Quality Assurance Program (PAC), sealed on HACCP standards. The entire process is developed and compromised with good manufacturing practices.**

The prime material reception: The species capture is industrial and artisanal. Industrial fishing boats have refrigerated cellars with ice water pipes, at temperature of 32 ° F, the water is pumped from the process plant to the boat by a centrifugal water pump to the boat cellars in an artisanal way, once the fishes has been caught in the net, the industrial boat is bend by fiberglasses boats with ice cellars, the fishes are transfer in the sea, from the industrial boat to the fiberglass boats, to take the product immediately to the port. Then the fishes are placed into ice drawers to transport them in a thermal car to the processing plant, where the fish is graded and classified by size, then stored in fiberglass tub or ice steel box, waiting for the process programming. The age limit of the product is 6 hours.

**III.-Cut:** the initial process is h.g cut, no head, no tail, no viscera, when is order this way. Otherwise, we move to the next step.

**IV.- Preparation:** if the product is in block presentation , the fish is moved to a 10 kilos container. First set a layer of film paper, then the whole fish, then the next fish, and continues the same process until the container is full.

**VI.- Freezing:** It is done in static freezing tunnel, until it reaches a temperature equal to or lower than -18°C |64.40°F in the thermal center of the product, then it is move into the maintenance chamber at -18°C|64.40°F

**VI.- Packaging:** IQF, BLOCK, WR

20 kilos bags, with 2 blocks of 10 kg. Also, boxes of 10 kgs, (for an additional cost) \$ 60 per ton.

**VI.- Calibre y Precio FOB Guayaquil- Ecuador (packaged in bags)**

200/400 gr.

400/600 gr.

600/UP gr.

Bullet Tuna price HG fob. Guayaquil

**VI.- SUPPLY.-All Year**



# ALBACORE ( THUNNUS ALBACARES)



# ALBACORE (THUNNUS ALBACARES)

**Albacore is processed in whole with viscera or in H.G. cuts, using fresh raw material (Tunnus Albarace). Albacore, Yellowfin Tuna or Carita reception, storage and processing are carried out under the specifications contained under the Quality Assurance Program (PAC), sealed on HACCP standards. The entire process is developed and compromised with good manufacturing practices.**

**II.- The Reception:** The capture of this species totally artisanal, the fish is captured by transmallos (nets) with hook a few hours from the port, then our fiberglass speed boats take the fishes to the port in 4 hours max time. In the fishing ports, the Yellowfin tuna fish is received at collection centers, where the fishes are frozen until are shipped in thermal cars to the local places, for local distribution such as farmer markets and shopping markets and sometimes to refrigeration plants. The fish is qualified by quality. The raw material is acquired in the discharged port area, and it is frozen without visera, no head and no tail, after that it is subjected a physical-organoleptic evaluation to decided the freshness, texture, color, fat and temperature grade, then the fish is stowed in ice boxes and transported in a thermal vehicle to the plant, to do a new quality evaluation. Then the fish is storage in steel or fiberglass container, waiting for the programing process: Aging Product 12 hours.

**III.- Preparation:** The fish is set in individual frozen fiberglass or steel carts.

**IV.- Freezing:** It is done in static freezing tunnel, until it reaches a temperature equal to or lower than  $-18^{\circ}\text{C}$ | $64.40^{\circ}\text{F}$  in the thermal center of the product, then it is moved into the maintenance chamber at  $-18^{\circ}\text{C}$ | $64.40^{\circ}\text{F}$

**V.- Packaging:** 45 kilos carton box in IQF, (individual frozen), or as client requests

**VI.- Caliber and Price FOB Guayaquil- Ecuador (packaged in bags) 5-10 kg. the ton in H.G.**

**VII.- Supply:** All Year

# YELLOWFIN TUNA (THUNNUS ALBACARES TUNA BIG EYE)



# YELLOWFIN TUNA THUNNUS ALBACARES TUNA BIG EYE

**II.- Raw material reception:** The prime material is acquired in the discharged por and is frozen without visera, no head and no tail, and then is subjected a physical-organoleptic evaluation to decide the freshness, texture, color, fat and temperature grade. Then the fish is stowed and in an ice transportation to be transported to the plant, to do a new quality evaluation, where is the qualification is provided as AA1, AA2, o B assigned the final destination of the process, then the fish is stored in steel or fiberglass container, waiting for the programing process: Aging Product 24 hours.

**III.- Tuna fillet qualified B or AA1 tuna o AA2 minor at 15 kilos** is chosen for fish loin, from the body of HG (no head, no tail and no viscera), by a manual hand cut with a steel knife to obtain 2 fillets, and from each fillets obtain 2 loins (from the tuna top and bottom).

**V.- Skin Removed:** Loins are skin peeled with a stain steel knife, then the fish loin are cleaned removing the veins, clog bloods, black areas and fish bones, then is cut in slices after is washed.

## **FROZEN:**

**V.- Preparation:** After the fish loin are manually handle selected and separated from one the other into a plastic tray covered with film paper in the top and the bottom

**VI.- Freezing:** IQF, in a Freezing Static Tunnel, until it reaches a temperature equal to or lower than -18°C |64.40°F,

**VII.- Caliber Kilos -Loins** 1 – 1,7kg 1.8 – 2.8 2.9 – 4.9 5.0 – UP

**VIII.- Seal.-** Once frozen, the loins are glazed and individually packed in bags according to the client requirements.

**Pack:** 25 kilos box with plastic straps.

**IX.- Expiration/Lot:** Preparation Date: Productivity unit, Day-Month-Year Traceability Code:(MM/YY/lot) Expiration: 12 months from elaboration day.

# YELLOWFIN TUNA THUNNUS ALBACARES TUNA BIG EYE

**X.- Finished storage product:** Corresponds to the storage pallets finished product with their respective traceability, in a chamber maintenance at temperature of  $-18^{\circ}\text{C}$  or lower.

**XI.- Market destination:** ALL



**FRESH:**

**V.- Package:** The tuna loin is set at zero degrees Celsius in pvc bags, and then placed on cardboard inside which is covered with styrofoam sheets to keep the cold line. Gel packs included. The package can keep the cold line for 30 hours.



# PACIFIC HAVERSFISH (*PEPRILUS MEDIUS*)



# PACIFIC HAVERSFISH (PEPRILUS MEDIUS)

**Pacific Harvest Fish, is processed in whole with viscera or in H.G. cuts, using fresh raw material (Peprilus Medius). Pacific Haversfish, Pampanito, Gallinazo, Palomata, storage and processing are carried out under the specifications contained under the Quality Assurance Program (PAC), sealed on HACCP standards. The entire process is developed and compromised with good manufacturing practices.**

**II.- The prime material reception:** The species capture is industrial and artisanal. Industrial fishing boats have refrigerated cellars with ice water pipes, at temperature of 32 ° F, this water is pumped from the process plant to the boats by a centrifugal water pump to the boat cellars in an artisanal way, once the fishes has been caught in the net, the industrial boat is bend by fiberglasses boats with ice cellars, the fishes are transfer in the sea, from the industrial boat to the fiberglass boats, to take the product immediately to the port. Then the fishes are placed into ice drawers to transport them in a thermal car to the processing plant, where the fish is graded and classified by size, then stored in fiberglass or ice steel box, waiting for the process programming. The age limit of the product is 6 hours

**III.- Cleaning:** the visere remove process started, depend of request order, the fish is washed with cold water and ice.

**V.- Emparrillado:** a 10 kilos interfolded block presentation, added pvc clear layer then the fishes, and continue with the same process until the weight is reached.

**VI.- Freezing:** It is done in static freezing tunnel, until it reaches a temperature equal to or lower than -18°C|64.40°F in the thermal center of the product, then it is moved into the maintenance chamber at -18°C|64.40°F

**VII.- Caliber & Price FOB Guayaquil-Ecuador** 100-150 grams . 150-200 grams. 200-300 grams

**VIII.- PROVISION Y VOLUMES**

We can dispatch from 2 months from June to October November each year, 75-100 ton. Monthly

# MACKEREL (*SCOMBER JAPONICUS*)





# MACKEREL (Scomber Japonicus)

**Mackerel is processed whole with viscera, raw material is used (Scomber Japonicus), the storage and processing are carried out under the specifications contained under the Quality Assurance Program (PAC), sealed on HACCP standards. The entire process is developed and compromised with good manufacturing practices.**

**II.- The prime material reception:** The species capture is industrial and artisanal. Industrial fishing boats have refrigerated cellars with ice water pipes, at temperature of 32 ° F, this water is pumped from the process plant to the boats by a centrifugal water pump to the boat cellars in an artisanal way, once the fishes has been caught in the net, the industrial boat is bend by fiberglasses boats with ice cellars, the fishes are transfer in the sea, from the industrial boat to the fiberglass boats, to take the product immediately to the port. Then the fishes are placed into ice drawers to transport them in a thermal car to the processing plant, where the fish is graded and classified by size, then stored in fiberglass or ice steel box, waiting for the process programming. The age limit of the product is 6 hours

**III.-Cut:** the initial process is h.g cut, no head, no tail, no viscera, when is order this way. Otherwise, we move to the next step.

**IV.- PREPARATION:** if the product is in block presentation, the fish is moved to a 10 kilos container. First set a layer of Film paper, and then the whole fish, then the next fish and repeat same process until the weight is reached.

**V.- Freezing:** It is done in static freezing tunnel, until it reaches a temperature equal to or lower than -18°C|64.40°F in the thermal center of the product, then it is moved into the maintenance chamber at -18°C|64.40°F

**VI.- Pack of 20 kilos bag, included 2 blocks of 10 kg. Also, boxes of 10 kgs, with an additional cost of \$60 per ton. BLOCK, WR**

**VI.- Caliber Price FOB Guayaquil-Ecuador, in block presentation of 10 kilos and 20 kg bags (Bag presentation)**

80/100  
100/150  
150/200  
200/300  
300/400  
400-up

**VII.-PROVISION from March to September**

# TILAPIA



# TILAPIA (*Oreochromis Niloticus*)

The elaboration of Tilapia fillet, without bone, raw material is used (*Oreochromis niloticus*), the storage and processing are carried out under the specifications contained under the Quality Assurance Program (PAC), sealed on HACCP standards. The entire process is developed and compromised with good manufacturing practices.

**II.- Receipt of Raw Material:** The raw material is received in the fully alive aquaculture pools, once it is removed from the network, TILAPIA TECHNICAL SHEET is placed in tubs with ozonated clean water for the purpose of purging the fish and leaving it free of impurities and ensure that it has no earthy flavor, then it is placed in ice drawers to transport them in a thermal car to the processing plant, where the fish is received and qualified and classified by size to begin selecting future sizes of fillets, then stored in fiberglass tub or ice steel waiting for process programming; The age limit of the product is 12 hours.

**III.- Filleting:** the process begin removing the viseras and cutting the head and tail manually with a steel knife is started, then filleted and 2 fillets are obtained

**IV.- Cleaning:** the fillets are manually slice with a stainless steel knife , the small strips left are cut and then washed in ice water

**V.- Grate:** if the product is IQF presentation, it is manually handle selected and separated from one the other into a plastic tray covered with film paper in the top and the bottom. if the product is in block presentation , the fish is moved to a 10 kilos container. First set a layer of Film paper, and then the whole fish, then the next filet and repeat same process until the weight is reached.

**VI.- Freezing:** It is done in static freezing tunnel, until it reaches a temperature equal to or lower than  $-18^{\circ}\text{C}$ | $64.40^{\circ}\text{F}$  in the thermal center of the product, then it is moved into the maintenance chamber at  $-18^{\circ}\text{C}$ | $64.40^{\circ}\text{F}$

**VII.- Caliber**

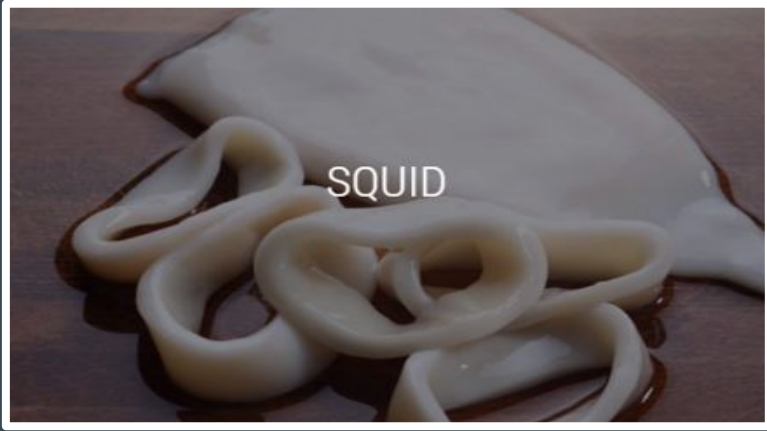
Ounces-Filets

2-3 oz

3-5 oz

5-up oz

# SQUID ( DESIDUCUS GIGAS)



# SQUID ( DESIDUCUS GIGAS)

Squid is processed in whole on its ink, fresh raw material is used (Dosidicus Gigas), Squid, Calamar or Potilla, reception, storage and processing are carried out under the specifications contained under the Quality Assurance Program (PAC), sealed on HACCP standards. The entire process is developed and compromised with good manufacturing practices.

**II.- The Reception:** The capture of this species totally artisanal, the fish is captured with hook, a few hours from the port, by fiberglass boats, then it is take to the port in 4 hours max time. In the fishing ports, the squid is received at collection centers, where the squids are frozen until are shipped in thermal cars to the local places, for local distribution such as farmer markets and supermarkets and sometimes to refrigeration plants. The fish is qualified by quality. Limited aging 4 hours

**III.- Preparation:** The whole squid is set on trays of 10 kg. with ink, to start the frozen process in freezing carts.

**V.- Freezing:** It is done in static freezing tunnel, until reach a temperature equal to or lower than -18°C|64.40°F in the thermal center of the product, then it is move into the maintenance chamber at -18°C|64.40°F

**V.- Packaging:** 20 kilos Bag in 2 Blocks of 10 kilos each.

**VI.- Caliber & Price FOB Guayaquil- Ecuador (package Bags), Ton whole with ink**  
300-500 gr. 500-1000 gr. 1000-1500 gr. 1500-2000 gr. 2000-up

**VII.- PROVISION.- During June through December**

# BUTTERFISH

Product: PEZ PAMPANO

Commun Name: BUTTERFISH

Scient Name: PREPILUS MEDIUS

Family: PELAGICOS

Order: PERCIFORMES

Fish Season: ALL YEAR, EXCEPT MARCH AND SEPTEMBER

PRESENTATION

IQF, BLOCK, WR

SECONDARY PACKAGE:

BOX 10 Kg

BOX 10 Kg INTERCALADOS

BUTTERFISH 80-100 GRAMS

BUTTERFISH 100-150 GRAMS

BUTTERFISH 150-200 GRAMS

BUTTERFISH 200-300 GRAMS



# BULLET TUNA/PEZ BOTELLA

Product: BULLET TUNA

Commun Name: BOTELLA

Scient Name: FRIGATE BULLET TUNA & AUXIS THAZARD

Family: SCOMBRIDAE

Order: SCOMBRIFORMES

Fish Season: ALL YEAR, EXCEP MARCH AND SEPTEMBER

Referential Cost:

Presentation: IQF, BLOCK, WR

SECONDARY PACKAGE

BOX 10 Kg INTERCALADO

SIZE:

100 – 150 / 150 – 250 / 200 – 350 UP Grams



# Pacific Moonfish/Carita

Product: Pacific Moonfish  
Common Name: Carita  
Scient Name: Selene Peruvian

## PRESENTATION

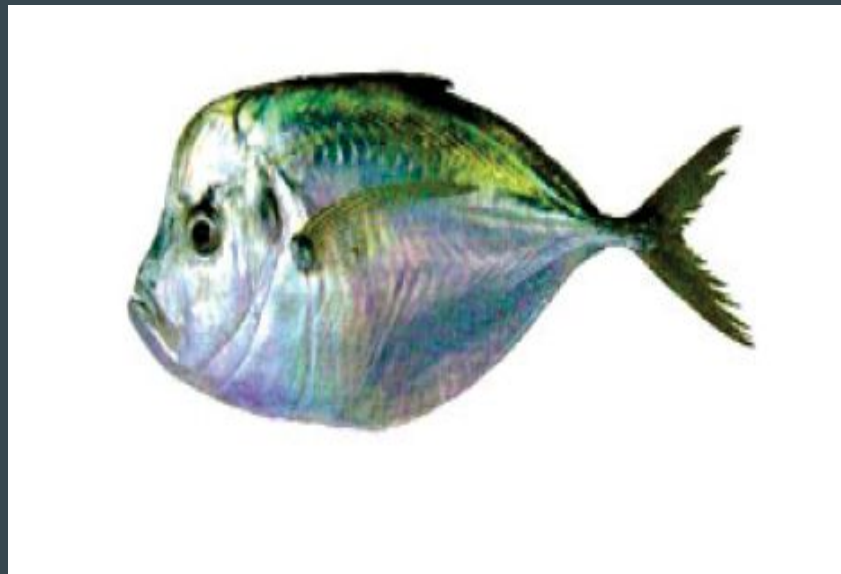
IQF, BLOCK, WR

SECONDARY PACKAGE:

BOX 10 Kg INTERCALADOS

SIZE:

80 -100 / 100 -150 / 150 -200 / 200 UP Grams





# Bumperfish/Hojita

Product: Bumperfish  
Commun Name: Hojita  
Scient Name: Chloroscombrus Orqueta

## PRESENTATION

BLOCK, WR  
SECONDARY PACKAGE:

BOX 10 Kg INTERCALADOS  
SIZE:

80 -100 / 100 -150 / 150 -200 / 200 UP Grams



# Hake/Merluza

Product: Hake

Common Name: Merluza

Scient Name: Merluccius Gayi

## PRESENTATION

IQF, WR, HGT, BLOCK 10 Kg.

SECONDARY PACKAGE:

BOX 10 Kg INTERCALADOS

SIZE:

WR 100 – 200 / 200 -300 / 400 UP Grams

HGT 150 -250 / 250 – 350 / 350 -500 / 500 – 800 UP Grams



# Golden Croaker/Torno

Product: Golden Croaker

Commun Name: Torno

Scient Name: *Micropogonias Altipinnis*

## PRESENTATION

WR, HGT, HG

SECONDARY PACKAGE:

BULK 25 Kg

SIZE:

1 KG / 1 – 2 / 2 – 4 / 4 – 6 Kg



# Escobar/Miramelindo

Product: Escobar

Commun Name: Miramelindo

Scient Name: *Lepidocybium Flavobrunneum*

## PRESENTATION

HGT, LOINS SKIN ON-OFF, SAKU BLOCK

SECONDARY PACKAGE:

BULK PACK 30 Kg APPROX., BOX

SIZE:

HGT 4 – 6 Kg. 6 Kg UP

LOINS 2 – 4 Kg. 4 – 6 Kg. 6 Kg UP



# Swordfish/Pez Espada

Product: Wahoo

Commun Name: Peje Sierra

Scient Name: *Acanthocybium Solandri*

## PRESENTATION

HGT, LOINS, PORTIONS

PRIMARY PACKAGE:

IVP, IWP

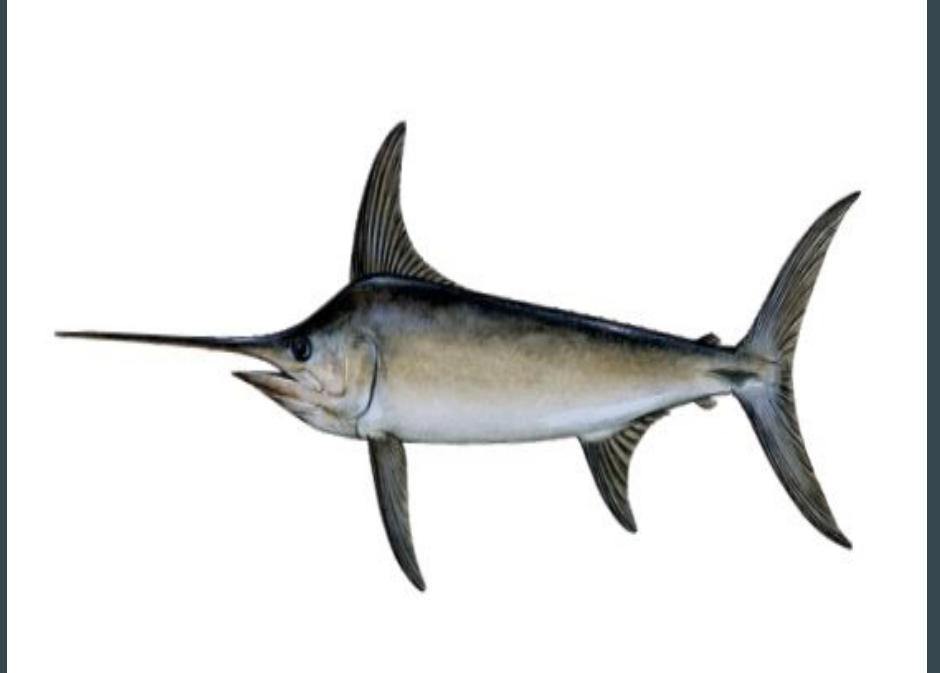
EMPAQUE SECUNDARIO:

BULK PACK, BOX

SIZE:

LOINS 3 – 5 / 5 – 8 Lbs.

PORTIONS 4 / 6 / 8 Oz..



# Sardine/Sardina

Product: Sardine

Commun Name: Sardina

Scient Name: *Opisthonema libertate*

## PRESENTATION

WR, HGT

PRIMARY PACKAGE:  
BLOCK

SECONDARY PACKAGE:

BULK PACK, BOX 10 Kg  
SIZE:

3.5" UP



# PEZ BRUJO DE GALAPAGOS

Commun Name: Brujo

Scient Name: MOTTLED SCORPIONFISHES O ROCKFISHES

Family: SCORPAENIFORMES

Specie: PONTINUS STRIGATUS

Clase: ACTINOPTERIGII

Fish Season: All Year

Weight: FROM 1 POUND TO 7 POUND APPROX.

Referral Cost:



# GALAPAGOS DEEP WATER GROUPER FISH

Commun Name: Mero  
Scient Name: EPINEPHELIS MYSTACINUS  
Family: MISTY GROUPER  
Specie: SERRANIDE  
Clase: ACTINOPTERIGII  
Fish Season: All Year

Referral Cost:





# PEZ CONGRIO

Product: PEZ CONGRIO – CORVINA CHILENA

Commun Name: SAFIO, CULEBRA O NEGRILLO

Scient Name: OPHIDION GALEOIDES

Family: CONGRIDAE

Order: ANGUILLIFORMES

Class: CHORDATA

Fish Season: ALL YEAR, MORE FREQUENT ON THE SECOND SEMESTER



# PEZ RAVIJUNCO

Product: PEZ RAVIJUNCO (CHERNITAS)

Commun Name: CHERNITAS (SEAPERCHE)

Scient Name: RAVIJUNCO (HEMANTHIAS PERUANUS)

Family: SERRADES

Order: PERCIFORMES

Class: ACTINOPTERYGII

Fish Season: ALL YEAR

Referential Cost:



# PEZ CORBATA

Product: PEZ CORBATA

Commun Name: PEZ CORBATA O CORREA

Scient Name: RIBBONFISH - TRICUIRIS LEPTURUS

Family: CONGRIDAE

Order: PELAGICOS

Class: LAMPRIFORMES

Fish Season: ALL YEAR, EXCEPT MARCH AND SEPTEMBER

Referential Cost:



# PEZ TROMPETA

Product: PEZ TROMPETA

Commun Name: TROMPETA

Scient Name: CORNETFISH

Family: FISTULARIA CORNETA

Order: SYNGNATHIFORMES

Fish Season: ALL YEAR , EXCEPT MARCH AND SEPTEMBER

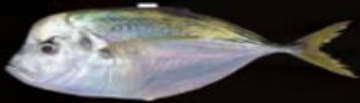
Referential Cost:



# OTHERS

## PEZ CARITA

SELENE PERUVIANA



## PEZ PAMPANO

Peprilus MEDIUS



## PEZ NECK

Trichiuris lepturus



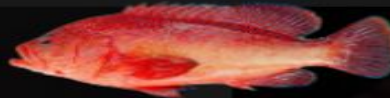
## MERE

EPINEPHELUS mystacinus



## PEZ BRUJO

MOTTLED scorpionfish



## PEZ BACALAO

Mycteroperca olfax



## PEZ PALOMETA

SERIOLA rivoliana



## WAHOO FISH

Guaju



## PEZ ALBACORA

THUNNUS ALALUNGA



# Ecuadorian King Crab - “Centolla Ecuatoriana”



# Ecuadorian King Crab - "Centolla Ecuatoriana"

Located in the Ecuadorian coast along the fishing ports including Santa Rosa, Santa Elena, Anconcito, Manta, Playas and Valdivia. Ecuador's waters are abundant in a great variety of fish and seafood species. The Ecuadorian King Crab lives in deep waters at a depth exceeding the 180 meters beneath the seabed. One of the largest and most impressive crabs caught in the world. It is a very gourmet prized crab with an outstanding look and exquisite snow white meat and scarlet red membrane. Its meat is delicate, sweet, high in protein and one of the most delicious. It's a Ecuadorian delicacy.

<b>SCIENTIFIC NAME:</b>	<b>MAIOPSIS PANAMENSIS</b> (Faxon 1983)
<b>FAMILY:</b>	<b>MAJIDAE</b>
<b>SPECIES:</b>	<b>PANAMENSIS</b>
<b>CLASS:</b>	<b>MALACOSTRACA</b>
<b>ORDER:</b>	<b>DECAPOD</b> <b>CRUSTACENAS</b>

## LENGHT CARAPACE

SMALL 12 -14 cm  
LARGE 15- 16 cm  
JUMBOS 22- 24 cm

## AVERAGE WEIGHT


SMALL: From 1.5 to 2.0 Pounds  
LARGE : From 2.1 to 3.00 Pounds  
JUMBOS: From 4.00 to 7.0 Pounds

**It has very long legs and an oval-shaped body.**

## Data Sheet:

NAME OF THE COMPANY: GRACELAND FOODS LLC  
 PRODUCT: ECUADORIAN CRAB  
 COMMON NAME: CENTOLLA  
 SCIENTIFIC NAME: MAIOPSIS PANAMENSIS


FAMILY: MAJIDAE  
 SPECIES: PANAMENSIS  
 CLASS: MALACOSTRACA  
 ORDER: DEPAPOD

<b>COMMERCIAL NAME OF THE PRODUCT:</b>	<b>CENTOLLA - ECUADORIAN KING CRABS</b>										
<b>PICTURE</b>	<b>PRODUCT DESCRIPTION</b>										
	<ul style="list-style-type: none"> <li>Native to the coasts of Ecuador as Spider Crabs</li> <li>It is a decapodo crustaceo of depth. More than 140 meters</li> <li>Very rich in proteins. Test lobster and pangora together</li> </ul> <table border="1"> <tr> <td>Color</td> <td>It is a red Crustaceo</td> </tr> <tr> <td>Size</td> <td>Its measurements vary up to 80 cm. long</td> </tr> <tr> <td>Weight</td> <td>From 1 to 7 pounds reported</td> </tr> <tr> <td>Temp</td> <td>2' - 4' C</td> </tr> <tr> <td>Performance</td> <td>Whole 92.59% and steak 40.74%</td> </tr> </table>	Color	It is a red Crustaceo	Size	Its measurements vary up to 80 cm. long	Weight	From 1 to 7 pounds reported	Temp	2' - 4' C	Performance	Whole 92.59% and steak 40.74%
Color	It is a red Crustaceo										
Size	Its measurements vary up to 80 cm. long										
Weight	From 1 to 7 pounds reported										
Temp	2' - 4' C										
Performance	Whole 92.59% and steak 40.74%										
<b>QUANTITY - WEEKLY PRODUCTION</b>	6.000 pounds - 2.727 kg										
<b>PREFERENTIAL PRICES</b>	\$ 3,0 - 4.06 per pound / 6,75 -8,95 per kilogram										
<b>CUSTOM TARIFF</b>											
<b>OTHER FEATURES</b>	Oval-triangular carapace, as long as wide and covered wit strong thorn. Prominent face, formed by two horns or teeth or slightly divergent, each one provided with a strong accessory dorsal tooth near its base, forming an almost straight angle with the axis of the face.										
<b>PRODUCT PRESENTATION</b>	Individually stored in plastic bags, three stamps, own label and sanitary register, master boxes of 30 kg										

## Data Sheet:

NAME OF THE COMPANY: GRACELAND FOODS LLC  
 PRODUCT: ECUADORIAN KING CRAB  
 COMMON NAME: CENTOLLA PULP  
 SCIENTIFIC NAME: MAIOPSIS PANAMENSIS

FAMILY: MAJIDAE  
 SPECIES: PANAMENSIS  
 CLASS: MALACOSTRACA  
 ORDER: DEPAPOD

<b>COMMERCIAL NAME OF THE PRODUCT:</b>	<b>ECUADORIAN KING CRABS - PULP</b>										
<b>PICTURE</b>	<b>PRODUCT DESCRIPTION</b>										
	<p>Fresh Ecuadorian spider pulp - precooked and frozen</p> <table border="1"> <tr> <td>Color</td> <td>Light brown</td> </tr> <tr> <td>Size</td> <td>454 gr</td> </tr> <tr> <td>Weight</td> <td>1 pound</td> </tr> <tr> <td>Temp</td> <td>-19' C</td> </tr> <tr> <td>Performance</td> <td>50 cc transparent plastic container with airtight safety lock</td> </tr> </table>	Color	Light brown	Size	454 gr	Weight	1 pound	Temp	-19' C	Performance	50 cc transparent plastic container with airtight safety lock
Color	Light brown										
Size	454 gr										
Weight	1 pound										
Temp	-19' C										
Performance	50 cc transparent plastic container with airtight safety lock										
<b>QUANTITY - WEEKLY PRODUCTION</b>	800 pds - - 364 kgs										
<b>REFERENTIAL PRICES</b>	\$ 18,5 per pound , \$40,70 per kg										
<b>CUSTOM TARIFF</b>											
<b>OTHER FEATURES</b>	The meat of this sea crab is very rich in protein, lobster and pangora flavor together. Special for salads and ceviches										
<b>PRODUCT PRESENTATION</b>	50 cc transparent plastic container with airtight safety lock, Individually stored in box of 8 pounds, own label and sanitary register, master boxes of 15 kg.										



# Ecuadorian King Crab - "Centolla Ecuatoriana"

- ★ 100% of the Ecuadorian King Crabs are wild caught.
- ★ Trap Caught only, by licenced artisanal fishers only.
- ★ Ability to process specialty orders and various sizes of catch.
- ★ Well maintained facilities.
- ★ Traditionally skilled workforce.

Energy (Calories) 293 KJ (70KCAL) 4 Energy from fat (calories from fat) 84 KJ (20KCAL) %VDR.

Maintain Refrigerated at -18°C

Ecuadorian King Crab Meat is packed in plastic containers with lid full of meat from claw meat, broken leg meat and large whole pieces of shoulder meat.

Our pack is single frozen which maintains the top quality of fresh picked meat.

## Nutrition Facts

8 servings per container

**Serving size** 1 (55g)

**Amount Per Serving**

**Calories** 70

% Daily Value\*

**Total Fat** 2g 3%

Saturated Fat 0.5g 3%

*Trans* Fat 0g

Polyunsaturated Fat 1g

Monounsaturated Fat 0.5g

**Cholesterol** 50mg 17%

**Sodium** 260mg 11%

**Total Carbohydrate** 0g 0%

Dietary Fiber 0g 0%

Total Sugars 0g

Includes 0g Added Sugars 0%

**Protein** 11g 22%

Vitamin D 0mcg 0%

Calcium 0mg 0%

Iron 0mg 0%

Potassium 0mg 0%

\*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

# RED LOBSTERS

Product: GALAPAGO LOBSTER

Commun Name: Red Lobster

Scient Name: RED SPINY LOBSTER PANULIRUS PENICILLATUS

Family: MISTY GROUPE

Specie: CRUSTACEAN

Fish Season: START ON THE 2ND SEMESTER FROM JULY THRU  
DECEMBER

Cost:



# ASIAN TIGER SHRIMP

Product: Asian tiger shrimp

Commun Name: Giant tiger prawn

Scient Name: PANAEUS MONODON

Family: LANCOSTADAE

Order: DECAPODA

Class: MELACOSTRACA

Fish Season: ALL YEAR, WITH MORE FREQUENCY DURING THE SECOND SEMESTER.

Cost:

## **WHITE WITH HEAD**

U7 U8

U10 U12

U15/16/20

## **WHITE WITHOUT HEAD**

U6 U8

U10 U12

U15/U16/20



# WILD CAUGHT JUMBO SHRIMP



## Artisanal wild caught shrimp

### SCIENTIFIC NAME:

- *Litopenaeus Stylirostris*
- *Litopenaeus Vannamei*

### COMMERCIAL NAME:

- Stimpson / Blue Shrimp
- Boone / White Shrimp

## Deep wild caught shrimp

### SCIENTIFIC NAME:

- *Farfantepenaeus Californiensis*
- *Farfantepenaeus Brevirostris*

### COMMERCIAL NAME:

- Holmes / Brown Shrimp
- Kingsley / Pink Shrimp

# BLOCK/IQF - HOSO



# PICS

(BLUE/WHITE/BROWN/PINK)

SIZES
07
010
5-10
10-15
15-20
20-30
30-40





HLSO

SIZES
U6
U7
U8
U10
U12
U15
16-20
21-25
26-30
31-35
36-40
41-50





P&D

SIZES
U6
U7
U8
U10
U12
U15
16-20
21-25
26-30
31-35
36-40
41-50





# EZ-PEEL

SIZES
U6
U7
U8
U10
U12
U15
16-20
21-25
26-30
31-35
36-40
41-50





# WILD CAUGHT TITI SHRIMP



## SCIENTIFIC NAME:

- *Protrachipene Precipua*

## COMMERCIAL NAME:

- Burkenroad / Titi Shrimp



## FRESH

SIZES
110-130
130-150
150-200
200-300

# FROZEN (PTO – PUD)

PTO

SIZES
110-130
130-150
150-200
200-300

PTO

SIZES
110-130
130-150
150-200
200-300

# (PTO – PUD) FOTOS



# FARM RAISED SHRIMP



SPECIE: *Litopenaeus Vannamei* A2 y A3

BLOCK/IQF

SIZES
20-30
30-40
40-50
50-60
60-70
70-80
80-100
100-120



# HLSO



SIZES	
✓	21-25
	26-30
	31-35
	36-40
	41--50
	51-60
	61-70
	71-90
	91-110



P&D



SIZES

21-25

26-30

31-35

36-40

41--50

51-60

61-70

71-90

91-110



# BUTTERFLY



SIZES
21-25
26-30
31-35
36-40
41--50
51-60
61-70
71-90
91-110



# Frozen Food Service





# Kingclip

## WEIGHT

3 to 6 units of 90 to 150 gr. each unit.

## DESCRIPTION

Skinless portions, cross-section, boneless, bloodline, packed in vacuum primary cover and secondary cover presentation supermarket.

## PACKAGE

Boxes 10 to 25 and 50 pounds.



# Corvinilla

## WEIGHT

3 to 6 units of 90 to 150 gr. each unit.

## DESCRIPTION

Skinless portions, cross-section, boneless, bloodline, packed in vacuum primary cover and secondary cover presentation supermarket.

## PACKAGE

Boxes 10 to 25 and 50 pounds.



# WAHOO

## WEIGHT

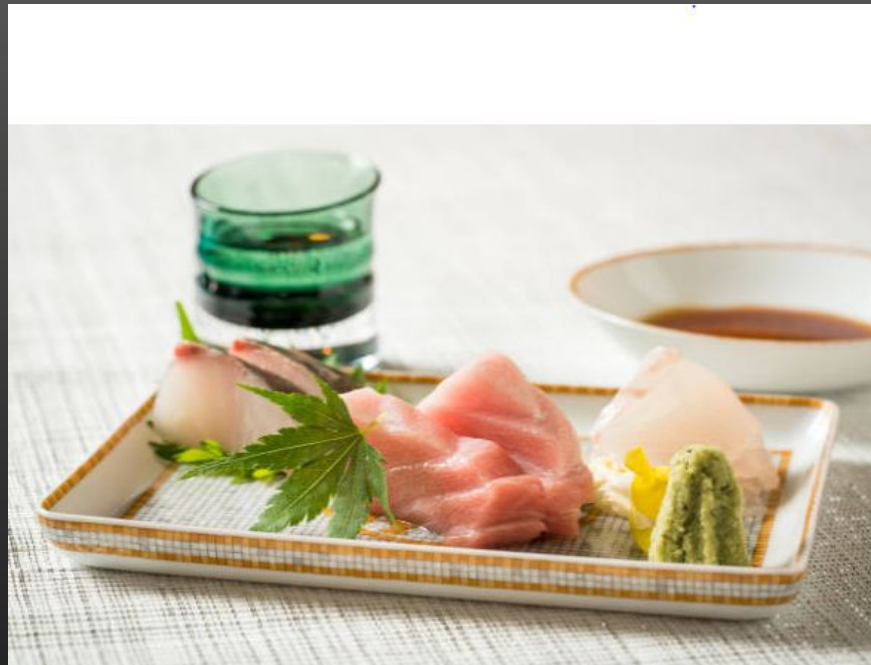
3 to 6 units of 90 to 150 gr. each unit.

## DESCRIPTION

Skinless portions, cross-section, boneless, bloodline, packed in vacuum primary cover and secondary cover presentation supermarket.

## PACKAGE

Boxes 10 to 25 and 50 pounds.



# TUNA

## WEIGHT

3 to 6 units of 90 to 150 gr. each unit.

## DESCRIPTION

Skinless portions, cross-section, boneless, bloodline, packed in vacuum primary cover and secondary cover presentation supermarket.

## PACKAGE

Boxes 10 to 25 and 50 pounds.



# SEAFOOD MIX

## WEIGHT

3 to 6 units of 90 to 150 gr. each unit.

## DESCRIPTION

Packed in vacuum cover primary and secondary supermarket presentation case.

## PACKAGING

Boxes 10 to 25 and 50 pounds.



# Fish Ceviche

WEIGHT: 450 gr.; 1 Kg. y 2 Kg.

## DESCRIPTION

Small pieces of fish, traditional Ecuadorian court, packed in primary and secondary vacuum jacket sleeve presenting supermarket.

## PACKAGING

Boxes 10 to 25 and 50 pounds.

## PRESENTATION

Albacora / Tuna; Dorado, Wahoo, Weevil





Lobstera



Pampano de Galapagos



Pez carita (Selene Periviana)



Pez Tempano (Peprilus Medio)



Red Spiny Lobster



Pez Corbata (Trichiuri Lepturus)



Langostino de Mar (Litopenaeus Vannamei)



Centolla (Maiopsis panamensis)



Langostino de Mar (Litopenaeus Vannamei)



Palometa/Huayaipo/Almaco Jack/  
Seriola Rivoliana



Pez Albacora



Pontinus Clemenci Fish

# Thanks!

Contact us:

**Graceland Foods LLC**

Dallas, Texas

info@gracelandfoods.com

+1 (469) 616-9007

+1 (469) 404-6648

<https://www.gracelandfoods.com/>

