

An aerial photograph of the ocean with deep teal and dark blue waves, creating a textured, swirling pattern. The text is centered over this background.

# NORD MILE

PREMIUM SEAFOOD



# NORD MILE LLC

FROM THE DEPTHS OF THE NORTHERN SEAS!

## SUSTAINABLE FISHING PRACTICES

Our fishing methods align with sustainability principles to preserve marine ecosystems and species populations for the long term. By adopting eco-friendly practices in our fleet and operations we demonstrate our commitment to sustainability.

## QUALITY CONTROL

With complete control over the process, we focused on maintaining the highest quality standards for our products. Proper handling, storage, transportation, and well-managed logistics ensure timely deliveries to our customers and are crucial to preserving the freshness and taste of our seafood.

We maintain the highest quality standards for our products. Implement proper handling and storage procedures during fishing, processing, and transportation to keep our products fresh and safe for customers.

## REGULATORY COMPLIANCE

We stay updated on international and regional regulations to ensure our fishing and distribution practices remain legal and environmentally responsible. The unique advantage of controlling the entire supply chain from catch to delivery presents an excellent opportunity to streamline our operations and ensure product quality from the source to the end consumer.

## DIVERTED PRODUCT RANGE

Depending on the availability of different marine products, we diversify our product range and cater to varying customer preferences.

## CUSTOMER RELATIONS

We maintain a strong relationship with our clients by providing excellent service and reliable deliveries. We offer loyalty programs or incentives to encourage repeat business. To explore the opportunities to diversify our product range and for the mutual benefit of the partners, we offer related equipment that aligns with our core business, which opens revenue streams and expands a customer base.





## WILD-CAUGHT MAGADAN PRAWNS

These northern shrimps are caught in the Sea of Okhotsk. Because of the characteristics of their natural surroundings and the very low temperature of the water, these shrimps are fairly large compared to other types of cold-water shrimp and have a unique taste. These bright coloured with a sweetish, sometimes pronounced iodine taste shrimps were recognized as the “Gastronomic heritage of Magadan” in 2019.

Prepared in seawater right on the Vessel.  
Ready to be served after defrosted.

Packed: Bulk in carton 5 kg., 18x0,4 kg./ctn. and 16x0,8 kg./ctn.  
Sizes: 40/60, 50/70, 50/+, 70/90, 80/100, 90/120,  
Shelf life: 12 Months



## WILD-CAUGHT AMA EBI PRAWNS

The name of these freshly frozen shrimps translates as “sweet prawns”. These red-coloured shrimps have a pronounced sweet taste and are rich in easy digestive protein, vitamins A, D, B, and K. They are favoured in Japan, where they are often consumed raw.

Fresh-frozen right on the Vessel.

Packed: 12x1 kg/ctn.  
Sizes: 3L, 2L, L, LA  
Shelf Life: 12 Months



## WILD CAUGHT SHELLLED PRAWNS

Shelled Magadan Prawns have a unique marine taste. Long shelf life, heat-treated, and vacuum-packed prawns.

Hand-shelled, cooked, packed, and frozen on the Vessel.

Ready to be served after defrosted.

Packed: 6x0,25 kg./ctn.  
Shelf life: 12 Months  
Note, Magadan Prawn meat



## WILD CAUGHT BEAR-CUB SHRIMPS

A deep-water seafood species found in grate depths of the northern seas are less common. These shrimp have dense meat with a rich crab flavour and got their name from their shells covered with small villi. Depending on the season the catch is made they contain brightly orange caviar.

Cooked and IQF-Frozen on the Vessel.

Ready to be served after defrosted.

Packed: bulk in carton 4,5 kg., 18x0,4 cg./ctn. And 16x0,7 kg./ctn.

Shelf life: 12 Months

Sizes: 30/50, 50/80, 80/100, 80/130







## WILD CAUGHT KURO SHRIMPS

The closest relative of the bear-cab shrimps, but with the tinner shell, more tender meat, with rich a bit sweetish crab flavor.

Cooked, shock freeze on the Vessel.  
Ready to be served after defrosted.

Packed: 400/800 Gr.  
Shelf Life: 12 Months  
Size: 60/100



## WILD-CAUGHT HUMPBAC SHRIMPS

Humpback Shrimps are harvested exclusively in the Far East (territorial waters of Russia). Unlike the other shrimps, they are harvested by traps (like a crab) and manually packed after freezing. It takes less than one hour from the capture to freezing which permits us to maintain a high quality of products.

Cooked in sea water and frozen on the Vessel.  
Ready to be served after defrosted.  
Fresh-frozen on the Vessel.

Frozen-cooked  
Packed: 12x1 kg./ctn.  
Sizes: 18/20, 21/30, 32/40



## WILD-CAUGHT SHELLED WHELKS

True whelk is a cephalopod, especially loved for its rich taste and great benefit for health. Whelk meat is sweetish and dense, retains weight after heat treatment, and the network structure of protein allows to combine it with various spices.

Shelled, shock freeze on the Vessel.  
Fresh-frozen.

Packed: 500 Gr., 1 Kg., 10 Kg., 21 Kg.  
Shelf Life: 12 Months



## WILD-CAUGHT WHELK

A cephalopod, especially loved for its rich taste and great benefit for health. Whelk meat is sweetish and dense. Its retains weight after heat treatment. The network structure of protein allows one to combine it with various spices.

Fresh-frozen on the Vessel.

Packed: bulk in carton 10 Kg.  
Shelf Life: 12 Months







## WILD-CAUGHT SCALLOP - FILLET

Sustainably harvested in the North Kulir zone of the Pacific Ocean, Sea scallops are considered a real delicacy with a pleasant sweetish taste. It's known to every gourmet. Tender and nutritious meat contain phosphorus, calcium, copper, iron, and iodine. Sea scallops are an excellent source of vitamins.

Fresh-frozen.  
Packed on the Vessel.

Packed: 12 Kg. ( 12 x 500 Gr. ) Shelf  
Life: 12 months  
Size; Small, Medium, Large, Extra  
large



## WILD-CAUGHT WHOLE SCALLOP

"Laperuso" scallops are sold in medium sizes. "Vityaz" scallops are sold in large sizes. They are caught by the divers in the Pacific Ocean. The scallops go through several stages of purification before frost.

Fresh-frozen.  
Frosting less than 7%.

Packed: 1 Kg., 5 Kg., 10 Kg.  
Shelf Life: 12 Months  
Size; Large, Medium



## WILD CAUGHT GRAY MUSSEL

They inhabit the Sea of Japan and the Sea of Okhotsk, caught by divers. One of the largest mussels, the length of the shell can exceed 21 cm, and the weight is up to 1.6 kg. They go through several stages of purification after their upper shell is removed, and then the mussels get frozen.

It is required to wash the mussel before cooking to remove the sand.

Fresh-frozen.

Packed: Box of 6 Kg. ( 12 x 500 Gr. Vacuum packs)

Shelf Life: 12 Months

Size: 1 mussel 80/120 Gr. (4/7 pcs. /pack )



## WILD-CAUGHT PACIFIC FLYING SQUID

A type of squid which is rarely in the assortment of suppliers due to the volume of catch usually does not exceed 300 tons per year. Its thin skin absorbs sauces perfectly and is not required to be peeled off.

Fresh-frozen.

Less than 7% frosting.

Vacuum Packed: 500 Gr., 9 KG.

Shelf Life: 12 Months

Size: Large







## WILD-CAUGHT MAGISTER ARMHOOK SQUID

Its meat is easily digested by the body. It is considered a dietary product that strengthens hair and nails. The calorie content of the Commander squid is only 100 kcal. It helps to decrease cholesterol and has a beneficial effect on blood pressure. Athletes, when trying to build muscle mass eat squid dishes with great efficiency.

Fresh-frozen.

Packed: 22 Kg. (11 Kg x 2)

Shelf Life: 12 Months

Size: large



## WILD-CAUGHT OPILIO CRAB LEGS

Opilio crab is the oldest of the crab species. It's believed that this type of crab has an exemplary crab taste. These species are not aggressive, feed on small crustaceans, and do not have such a dense shell as the royal one, which makes it convenient to clean them without additional cutlery.

Cooked, frozen.

Less than 7% frosting.

Packed: 5 Kg., 10 Kg.

Shelf Life: 12 Months

Sizes: H, L, 2L, 3L, 4L



## WILD-CAUGHT RED KING CRAB LEGS

Red King crab is the most popular due to its large size and high filling capacity. The occupancy may vary depending on the month of catch-a winter crab is considered the best, but at the same time, chitin is often not found in the meat.

Cooked, frozen.  
Less than 7% frosting.

Packed: 5 Kg, 10 Kg. or 20 Kg. Box  
Shelf Life: 12 Months  
Sizes: 4L, 3L, 2L, L



## WILD-CAUGHT OPILIO CRAB - SALAT MEAT

Opilio snow crab has a thin shell and an attractive price, which is why we use it for processing to offer you a quality product at a competitive price. Salad meat is a mix of all parts (the phalanx, the rose and the claw) except chitin.

Cooked, frozen, packed shelled meat.

Packed: 500 Gr., 6 Kg.  
Shelf Life: 12 Months  
Note, Opilio Crab salat meat







## WILD-CAUGHT OPILIO CRAB PHALANGES MEAT

Opilio snow crab has a thin shell and an attractive price, which is why we use it for processing to offer you a quality product at a competitive price. This meat is most valuable due to the big and tasty parts of the crab.

Cooked, frozen, packed shelled meat.

Packed: 6 Kg. Box (12 x 500 Gr. Vacuum packs)

Shelf Life: 12 Months

Note, Opilio Crab meat



## WILD-CAUGHT RED KING CRAB MEAT - FIRST AND SECOND PHALANGES

The “premium” among all crabs! The first and second phalanges of the crab are the most presentable parts, considered the most: appetizing, fleshly, and healthy. Its meat is free of chitin, completely ready to eat and does not require additional processing.

Cooked, frozen, packed shelled meat.

Packed: 10 Kg Box (10 x 500 Gr. Vacuum packs)

Shelf Life: 12 Months

Note, Reg King Crab meat



## WILD-CAUGHT RED KING CRAB SALAT MEAT

Crab is a pure protein, and protein pairs well with vegetables and light sauces. A win-win option for getting to know the product is to make a salad with fresh leaves, vegetables and a light dressing (olive oil and lemon). Do not add any spices, nuts, or caviar, the most important thing is the pure taste of this naturally ideal product.

Cooked, frozen, packed shelled meat.

Packed: 5 Kg Box ( 10 x 500 Gr. Vacuum packs)

Shelf Life: 12 Months

Note, Red King Crab meat



## WILD-CAUGHT OPILIO SNOW CRAB CLAW

Opilio snow crab has a thin shell and attractive price, which is why we use it for processing to offer you a quality product at a competitive price - It's a pure fillet from the crab claw meat.

Cooked, frozen, packed shelled meat.

Packed: 6 Kg Box ( 12 x 500 Gr. Vacuum packs)

Shelf Life: 12 Months

Note, Opilio Crab meat







## WILD- CAUGHT PACIFIC HALIBUT, H&G

A fish with very tender and tasty. It takes about 4 minutes to roast it, and dinner for the family is ready!

New to our catalogue!

Headed and gutted H&G fish and steaks are available.

Packed: 500 Gr. Vacuum pack

Shelf Life: 12 Months

Note, stakes are also available



## WILD-CAUGHT MAGADAN SILVER SALMON

This unique fish caught on the Yama River. Loved for its tender meat, which is considered the best of the reds in terms of taste. It is rich in vitamins (A, E, B3, PP, C) and minerals (calcium, nickel, phosphorus, iron, magnesium, fluorine, and iodine). There are a lot of saturated fatty acids, Omega-3 in particular.

Fresh-frozen.

Packed: 22 Kg Pack ( 2 x 11 Kg), 22 Kg. Pack

Shelf Life: 12 Months

Note, New on the Market!!!



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