



**TRATA**



**ΕΛΛΗΝΙΚΗΣ ΠΑΡΑΓΩΓΗΣ**







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## REAL GREEK SEAFOOD

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We grew up on the shores of the Aegean Sea and we fell in love with the flavors Greek nature has to offer in abundance. Our basic principle is to serve quality seafood. Our fish are caught mainly in the waters of Northern Aegean.

The unique conditions of this natural habitat and its diet are the reasons behind the superior quality of our fish, its light, tender and flavorful flesh. Properly preserving and preparing fish is an art that requires dedication, knowledge and passion. This quality is what we want to share with the world.

**WE ABSORB 40% OF THE ANNUAL GREEK FISHING INDUSTRY'S CATCH  
OF SARDINES AND ANCHOVIES**

**KONVA**





**ROBOTIC  
PRODUCTION**

**A UNIQUE  
WORLD CLASS  
INNOVATION**

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## A LARGE, MODERN, GREEK INDUSTRY

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Our long history is marked by several investments in infrastructure and technological equipment. The first robotized line for sardine production, the mechanized production line for tuna salad, squid and octopus with a multihead weigher, as well as the great flexibility in packing the end products, are just a few examples that demonstrate our commitment to progress and efficiency.

**PRODUCTION CAPACITY: 80 TONS OF FISH PER DAY**



## QUALITY CONTROL PROGRAM

We sail the seas in search of fresh and nutritious seafood. According to the strictest international quality standards, we select it carefully, transport it safely and apply all the necessary controls regarding food processing, preservation and handling of end products.

**SAFETY, HIGH QUALITY AND TASTE IN EVERY SINGLE PRODUCT**





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## TENDING TO CONSUMER NEEDS

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In recent years, seafood has gained the preference of consumers concerning a nutritious and balanced diet. At KONVA, we acknowledge this need and make sure that quality seafood is accessible to everyone, offering a wide range of products, as far as taste, preference and ease of use are concerned.

### OFFERING A CONVENIENT, BALANCED SEAFOOD DIET



## SOCIAL RESPONSIBILITY

Respecting humanity, protecting the natural environment and supporting the economic and social stability of Greece, constitute the main pillars of our social action. Management and employees alike, consider it our duty to give back to the community; we care for the sustainability of the natural ecosystem, employing fishing methods which guarantee that the environment is not harmed in any way.





## CANNED SEAFOOD



Sardine | Anchovy | Tuna | Tuna salad  
Octopus | Musky octopus | Squid | Mackerel | Herring



## FISH IN A POUCH



Tuna | Salmon



## FROZEN SEAFOOD



Sardine | Anchovy | Squid | Tuna



## CHILLED SEAFOOD



Anchovy | Herring | Octopus | Mackerel

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## ΚΑΙΝΟΤΟΜΕΣ ΠΡΟΪΟΝΤΙΚΕΣ ΠΡΟΤΑΣΕΙΣ

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Εξειδικευόμαστε στο ψάρι και στόχος μας είναι να προσθέτουμε πάντα κάτι νέο στις υπάρχουσες προτάσεις προϊόντων ψαριού της αγοράς. Το έμπειρο και σωστά εξειδικευμένο προσωπικό μας, με την υποστήριξη της σύγχρονης υποδομής μας, εργάζεται συστηματικά προς αυτή την κατεύθυνση και πετυχαίνει μεγάλες προϊόντικές καινοτομίες.

Τα προϊόντα μας εξάγονται εδώ και δεκαετίες σε περισσότερες από 20 χώρες, ενώ σημαντική είναι η ανάπτυξη συνεργασιών για παραγωγή προϊόντων ιδιωτικής ετικέτας.



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