



Barkas was set up in 1987 by Eugeniusz Świderek, in Obrotły near Kołobrzeg. What was formerly a small family business increased its production capacity and both the range and quality of its products thanks to a series of development and improvement processes. Today Barkas is a recognised brand with a well-established position, selling its products in Germany, the Netherlands, the United Kingdom, Denmark, Romania and Poland.

Thanks to grants from EU funds, it introduced innovative technologies related to smoking, both vacuum and MAP packing, more attractive products, and minimizing any adverse impacts on the environment. Currently, Barkas processes more than 40 types of smoked fish, ranging from sprats to cold salmon, supplying products in salted, fresh and frozen forms.

30 years of tradition

COMPANY OWNERS



EUGENIUSZ ŚWIDEREK

"Barkas is a family business, whose aim has always been to provide customers with products of the best quality, just as we would like to see on our own tables. I am proud that we have been doing this successfully for more than 30 years."



GRZEGORZ ŚWIDEREK

"At our company every processing stage is important. We purchase the freshest fish from trusted suppliers. We apply the highest standards of quality control and do our best to meet the expectations of our customers."



ANNA SKORUPIŃSKA

"In our job we rely on passion and experience. Our company aims for constant development and improvements to our products. We invest in technology, equipment and people, because these are the most important pillars of our operation."

OUR PRODUCT RANGE



SMOKED FISH

Smoking constitutes one of the main themes of our operations. Thanks to our know-how and experience we are able to capture unique taste within our products. We pay attention to the slightest details, such as the kind of wood, spices, time and temperature. This is why our fish are fragrant and retain their freshness and taste.



SALTED FISH

Here at Barkas, our production processes rely on proven materials and traditional recipes. Popular in salads and fish dishes, our salted herring is prepared without artificial additives, and so maintains its long-lasting taste and freshness.



FROZEN FISH

Thanks to our thorough examination of the material available on the market and the careful selection of our suppliers, we can deliver frozen fish with the guarantee of quality and freshness. To achieve this, we source our raw materials from such countries as the Netherlands, Ireland, Norway, Iceland, Indonesia, Denmark and Poland. Thanks to this, our customers can enjoy tasty and healthy sea fish at any time.



NAME

LATIN NAME

PROCESSING
TYPE

TYPE OF CUT

INGREDIENTS

PACKAGING

BEST BEFORE



SMOKED FISH

MACKEREL

1

*SCOMBER
SCOMBRUS*

HOT-SMOKED

HEADED
& GUTTED,
GUTTED HEAD-ON

MACKEREL, SALT

VACUUM, MAP
PACKAGE

10-28 DAYS

MACKEREL FILLETS

2

*SCOMBER
SCOMBRUS*

HOT-SMOKED

FILLET

MACKEREL, SALT

VACUUM, MAP
PACKAGE

10-28 DAYS

HOT-SMOKED
MACKEREL FILLET
"PIZZA"

3

*SCOMBER
SCOMBRUS*

HOT-SMOKED

FILLET

MACKEREL, SALT
MACKEREL, SALT, MUSTARD,
PAPRIKA, ONIONVACUUM, MAP
PACKAGE

10-28 DAYS

SMOKED MACKEREL
FILLETS WITH SPICES
"BARKASIK"

4

*SCOMBER
SCOMBRUS*

HOT-SMOKED

FILLET

MACKEREL, SALT, PEPPER,
MUSTARD, RED PAPRIKA,
DRIED GARLIC, ONIONVACUUM, MAP
PACKAGE

10-28 DAYS

ROLLED SMOKED
MACKEREL

5

*SCOMBER
SCOMBRUS*

HOT-SMOKED

FILLET

MACKEREL, SALT, ONION,
PAPRIKA, CUCUMBER, BLACK
PEPPER, MUSTARDVACUUM, MAP
PACKAGE

10-28 DAYS

HADDOCK

6

*MELANOGRAMMUS
AEGLEFINUS*

HOT-SMOKED

HEADED
& GUTTED

HADDOCK SALT

VACUUM, MAP
PACKAGE

10-28 DAYS

HALIBUT

7

*REINHARDTIUS
HIPPOGLOSSOIDES*

HOT-SMOKED

STEAK

HALIBUT, SALT

VACUUM, MAP
PACKAGE

10-28 DAYS

SALMON STEAK

8

SALMO SALAR

HOT-SMOKED

STEAK

SALMON, SALT

VACUUM, MAP
PACKAGE

10-28 DAYS

SALMON LOINS

9

SALMO SALAR

HOT-SMOKED

LOINS

SALMON, SALT

VACUUM, MAP
PACKAGE

10-28 DAYS

SALMON BELLIES

10

SALMO SALAR

HOT-SMOKED

PIECES

SALMON, SALT

VACUUM, MAP
PACKAGE

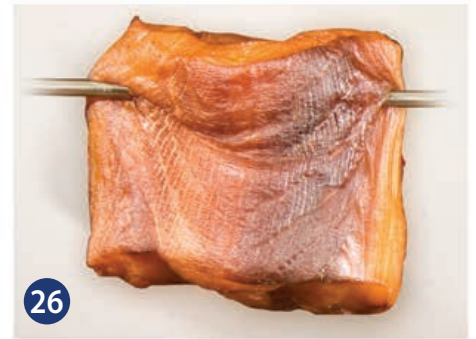
10-28 DAYS





SMOKED FISH

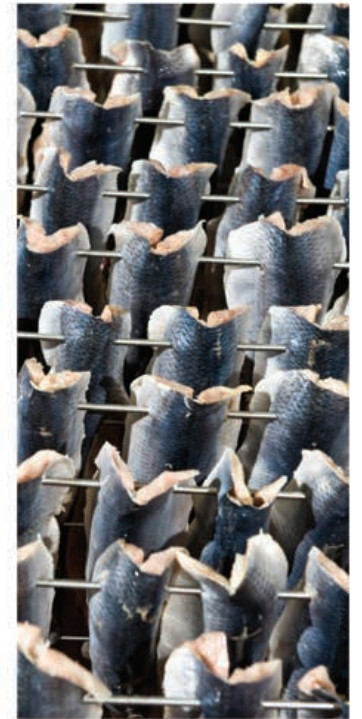
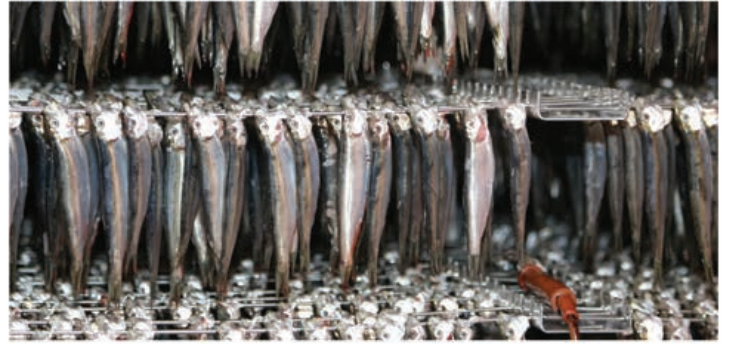
SALMON SHASHLIK	11	<i>SALMO SALAR</i>	HOT-SMOKED	PIECES	SALMON, SALT, CUCUMBER, PAPRIKA	VACUUM, MAP PACKAGE	10-28 DAYS
EEL	12	<i>ANGUILLA ANGUILLA</i>	HOT-SMOKED	GUTTED HEAD-ON	EEL, SALT	VACUUM, MAP PACKAGE	10-28 DAYS
GOLDEN REDFISH	13	<i>SEBASTES MARINUS</i>	HOT-SMOKED	HEADED & GUTTED	ROSE FISH, SALT	VACUUM, MAP PACKAGE	10-28 DAYS
SILVER WAREHOU	14	<i>SERIOLELLA PUNCTATA</i>	HOT-SMOKED	HEADED & GUTTED	SILVER WAREHOU, SALT	VACUUM, MAP PACKAGE	10-28 DAYS
PATAGONIAN ICEFISH	15	<i>PATOGONHOTOTHEN RAMSAY</i>	HOT-SMOKED	HEADED & GUTTED	COD ICEFISH, SALT	VACUUM, MAP PACKAGE	10-28 DAYS
TROUT	16	<i>ONCORHYNCHUS MYKISS</i>	HOT-SMOKED	GUTTED HEAD-ON	TROUT, SALT	VACUUM, MAP PACKAGE	10-28 DAYS
BANDED WHIPTAIL	17	<i>COELORINCHUS FASCIATUS</i>	HOT-SMOKED	HEADED & GUTTED	BANDED WHIPTAIL, SALT	VACUUM, MAP PACKAGE	10-28 DAYS
BUCKLING	18	<i>CLEPEA HARENGUS</i>	HOT-SMOKED	WHOLE	BUCKLING, SALT	VACUUM, MAP PACKAGE	10-28 DAYS
HERRING FLAPS	19	<i>CLEPEA HARENGUS</i>	HOT-SMOKED	FLAPS	HERRING, SALT	VACUUM, MAP PACKAGE	10-28 DAYS
ROLLED HERRINGS	20	<i>CLEPEA HARENGUS</i>	HOT-SMOKED	FILLET	HERRING, SALT, SUGAR, VINEGAR, ONION, CUCUMBER, PAPRIKA, MUSTARD, BLACK PEPPER	VACUUM, MAP PACKAGE	10-28 DAYS
HERRING CARCASS	21	<i>CLEPEA HARENGUS</i>	HOT-SMOKED	HEADED & GUTTED	HERRING, SALT	VACUUM, MAP PACKAGE	10-28 DAYS





SMOKED FISH

SPRAT	22	<i>SPRATTUS SPRATTUS</i>	HOT-SMOKED	WHOLE	SPRAT SALT	VACUUM, MAP PACKAGE	10-28 DAYS
VENDACE	23	<i>COREGONUS ALBULA</i>	HOT-SMOKED	GUTTED HEAD-ON	VENDANCE SALT	VACUUM, MAP PACKAGE	10-28 DAYS
BUTTERFISH	24	<i>LEPIDOCYDIUM FLOWBRUNNEUM</i>	HOT-SMOKED	FILLET	BUTTER FISH, SALT	VACUUM, MAP PACKAGE	10-28 DAYS
SHARK BELLIES	25	<i>SQUALUS ACANTHIAS</i>	HOT-SMOKED	FILLET	SHARK BELLIES, SALT	VACUUM, MAP PACKAGE	10-28 DAYS
SHARK FILLET	26	<i>PRIONACE GLAUCA</i>	HOT-SMOKED	FILLET	SHARK, SALT	VACUUM, MAP PACKAGE	10-28 DAYS
TOOTHFISH	27	<i>DISOSTICHUS ELEGINOIODES</i>	HOT-SMOKED	HEADED & GUTTED	TOOTHFISH, SALT	VACUUM, MAP PACKAGE	10-28 DAYS
HAKE	28	<i>MERLUCCIIUS HUBBSI</i>	HOT-SMOKED	HEADED & GUTTED	HAKE, SALT	VACUUM, MAP PACKAGE	10-28 DAYS
SALMON	29	<i>SALMO SALAR</i>	COLD-SMOKED	FILLET	SALMON, SALT	VACUUM, MAP PACKAGE	14-21 DAYS
TUNA LOINS	30	<i>THUNNUS ALBACARES</i>	COLD-SMOKED	LOINS	TUNA, SALT	VACUUM, MAP PACKAGE	14-21 DAYS
HERRING FLAPS	31	<i>CLEPEA HARENGUS</i>	COLD-SMOKED	FLAPS	HERRING, SALT	VACUUM, MAP PACKAGE	10-21 DAYS
MACKEREL FILLETS	32	<i>SCOMBER SCOMBRUS</i>	COLD-SMOKED	FILLET	MACKEREL, SALT	VACUUM, MAP PACKAGE	10-21 DAYS





SALTED FISH

HERRING FILLETS A'LA MATJAS	33	CLUPEA HARENGUS	SALTED	FILLET	HERRING, SALT	PLASTIC BOXES, VACUUM	30-40 DAYS
SALTY HERRING	34	CLUPEA HARENGUS	SALTED	HEAD-OFF	HERRING, SALT	PLASTIC BOXES, VACUUM	30-90 DAYS
SALTY AND SPICY HERRING	35	CLUPEA HARENGUS	SALTED	HEAD-OFF	HERRING, SALT, SPICES	PLASTIC BOXES, VACUUM	30-90 DAYS



FROZEN FISH

COD FILLETS	36	GADUS MORHUA	FROZEN	FILLET	COD	CARDBOARD	18 MONTHS
SAITHE FILLETS	37	POLLACHIUS VIRENS	FROZEN	FILLET	COD	CARDBOARD	18 MONTHS
LIMANDA FILLETS	38	LIMANDA ASPERA	FROZEN	FILLET	LIMANDA	CARDBOARD	18 MONTHS
SHARK CATFISH FILLETS	39	PANGASIANODON HYPOPHthalmus	FROZEN	FILLET	SHARK CATFISH	CARDBOARD	18 MONTHS
TILAPIA FILLETS	40	OREOCHROMIS NILOTICUS	FROZEN	FILLET	TILAPIA	CARDBOARD	18 MONTHS
BLUE HAKE FILLETS	41	MACRURONUS NOVAEZELANDIAE	FROZEN	FILLET	BLUE HAKE	CARDBOARD	18 MONTHS
HAKE FILLETS	42	MERLUCCIUS HUBBSI	FROZEN	FILLET	HAKE	CARDBOARD	18 MONTHS
TUNA FILLETS	43	THUNNUS ALBACARES	FROZEN	FILLET	TUNA	CARDBOARD	18 MONTHS

ALSO:

MACKEREL, HALIBUT, HADDOCK, HERRING, SALMON, EEL, GOLDEN REDFISH, SILVER WAREHOU, PATAGONIAN ICEFISH, TROUT, SPRAT, TUNA, BUTTERFISH, SHARK, BANDED WHIPTAIL AND MANY OTHERS

PACKAGING



PRODUCT PACKAGING

Suitably packed products support the sales process and form a guarantee of quality. On the basis of a market analysis, we introduced a wide range of boxes and displays of fishery products. We guarantee the safety and hygiene of our products, the attractive and fresh appearance of the fish, as well as convenient and modern branding.

TYPES OF PACKING:

MAP IN A MODIFIED ATMOSPHERE

This type of packaging guarantees an extended best-before date for the products without modifying their physical and chemical properties or the addition of artificial ingredients. The MAP method is safe, healthy and preserves the fresh appearance and taste of the products. It is a natural method, one which ensures the attractive display of the products on convenient trays, and their branding.

VACUUM PACKING

Vacuum packing is a convenient method of preserving food products. It involves removing the air from the packages, since air is one of the causes of the early spoilage of food. If the packing is done correctly, the food retains its taste, texture and appearance for many days. Vacuum-packed fish have an aesthetic appearance, are resistant to mechanical damage and pollution, and are also space-saving, which makes them easy to transport. These are the main advantages of this type of packaging.

BULK: TRADITIONAL PACKAGING, WITH PARCHMENT AND PAPER