



RIFON

Product Catalog

Selected seafood from Galicia
for discerning professionals

www.rifonseafood.com

About us

We deliver carefully selected Premium seafood to your business, straight from Galicia - a region of Spain with which we are directly connected and one of Europe's most respected seafood regions.

At Rifon, we specialize in the selection and distribution of seafood, working directly with Galician fishers and producers, where quality is defined every morning.

This allows us to maintain full control over quality, product formats, and delivery regularity, allowing professionals to work with confidence, clarity and predictability.

We work with restaurants, specialty stores, and professionals from the gastronomic industry across Poland, offering solutions designed specifically for the B2B channel - where quality, continuity of supply, and trust in a partner are essential.

What our clients gain

- Quality and selection over mass distribution
- Clear origin and consistent product quality
- Expert advice on selecting the right formats and assortment
- Support in unlocking the full potential of each product
- Products tailored to the needs of foodservice and retail
- Regular deliveries and long-term partnerships

Rifon - a reliable partner in Premium seafood supply.



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Galicia Premium

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Galicia Premium

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Mussels

Mejillón

Sourced from familiar, traditional Galician farming platforms, built on craftsmanship and years of experience. Available in three different formats, they allow for flexible use both in concise menu items and in full dishes.

Mussels in shells

Classic, closed-shell mussels, perfect for a wide range of dishes.

1 kg (30 - 50 pcs)

Species: *Mytilus galloprovincialis*

Origin: Galicia, Spain

Harvest area: Northeast Atlantic, FAO 27, Subarea IXa

Production method: Farmed

Product form: Pasteurised, chilled

Shelf life: Approx. 60 days from packing date



Mussels

Mejillón

Half-shell mussels

Carefully selected, large mussels. Perfect for tapas and elegant presentation.

350 g (15 - 22 pcs)

500 g (30 - 45 pcs)

1,5 kg (90 - 135 pcs)

Mussel meat

Hand-selected, large meat, ensuring precise portion control and consistent yield.

300 g (30 - 48 pcs)

500 g (50 - 80 pcs)

900 g (90 - 144 pcs)

2 kg (200 - 300 pcs)

Species: *Mytilus galloprovincialis*

Origin: Galicia, Spain

Harvest area: Northeast Atlantic, FAO 27, Subarea IXa

Production method: Farmed

Product form: Cooked, in brine, chilled

Shelf life: Approx. 30 days from packing date



Octopus tentacles

Pulpo

Harvested using traditional methods in the cold waters of Galicia, it is characterised by a firm texture and a refined, clean flavour. Carefully divided into selected tentacles, it allows for precise control over form, portion size, and presentation.

1 tentacle approx. 225 g (200 - 250 g)

1 tentacle approx. 500 g (475 - 525 g)

2 tentacles approx. 275 g (250 - 300 g)

Species: *Octopus vulgaris* (OCC)

Origin: Galicia, Spain

Fishing area: Northeast Atlantic, FAO 27, Subarea IXa

Production method: Wild-caught

Fishing method: Pots and traps

Product form: Pasteurised, chilled

Shelf life: Approx. 90 days from packing date



Razor clams

Navaja

Its delicate texture and clean form make razor clams an ideal ingredient for dishes built on aesthetics and simplicity. It is a product that highlights a kitchen's style, adding lightness and refinement. Ideal where first impressions and purity of form matter.

12 pcs (approx. 200 g)

Species: *Ensis magnus*

Origin: Galicia, Spain

Fishing area: Northeast Atlantic, FAO 27, Subarea IXa

Production method: Wild-caught

Fishing method: Hand-harvested – diving

Product form: Pasteurised, frozen





White clams

Almeja

Subtle in flavour yet distinctive in character. Clams allow for the creation of light, elegant dishes full of marine freshness, ideal for kitchens that value naturalness and precision in execution. Suitable for both classic and modern cuisine.

500 g

Species: *Spisula solida*

Origin: Galicia, Spain

Fishing area: Northeast Atlantic, FAO 27, Subarea IXa

Production method: Wild-caught

Product form: Raw, frozen

King scallop

Vieira

A scallop in its full shell, around which an entire dish can be built. Large, elegant, and rarely encountered, it allows for a composition that is minimalist yet expressive - one that needs no additions to make an impression. A scallop that is not an accent, but the main protagonist of the plate.

1 pc (approx. 200 g)

Species: *Pecten maximus*

Origin: Galicia, Spain

Fishing area: Northeast Atlantic, FAO 27, Subarea VIIIc

Production method: Wild-caught

Product form: Raw, frozen





Oysters

Ostra rizada

Oysters with an elegant profile, distinguished by balance and purity. Perfect when served on their own, they create an experience from the very first contact with the product. They convey quality from origin through to final presentation.

1,5 kg (12 - 16 pcs.)

Species: *Crassostrea gigas*

Origin: Galicia, Spain

Harvest area: Northeast Atlantic, FAO 27, Subarea IXa

Production method: Farmed

Product form: Raw, frozen



European lobster

Bogavante

A blue lobster of exceptional gastronomic value, intended for menus designed to make an impression. Its noble meat and intense, natural flavour allow for the creation of dishes that elevate a venue's prestige and clearly communicate the highest culinary standards. A choice for those who seek to offer an experience, not a compromise.

1 pc (approx. 700 g)

Species: *Homarus gammarus*

Fishing area: Coast of Scotland and Ireland, FAO 27

Production method: Wild-caught

Fishing method: Pots and traps

Product form: Raw, frozen





Langoustines

Cigala

Delicacy that rewards precision. Langoustines are made for refined dishes in which technique and balance of flavour play a leading role. Ideal for elegant small plates and tasting menus, where every detail matters.

2 kg (32 - 40 pcs)

Species: *Nephrops norvegicus*

Fishing area: Northeast Atlantic, FAO 27, Subarea IIIa

Production method: Wild-caught

Fishing method: Trawl nets

Product form: Raw, frozen



Scallops

Zamburiña

Scallops on half shells, with a defined texture and a clean, marine profile. Natural in flavour and clear on the plate, they allow dishes to be built around the product itself, without the need to mask it with additions. The Pacific scallop ensures consistency and predictable results on the plate, making it a reliable choice for everyday kitchen operations.

1 kg (20 - 30 pcs)

Species: *Argopecten purpuratus*

Harvest area: Peru

Production method: Farmed

Product form: Raw, frozen



Argentine red shrimps

Gambón

Juicy, meaty, and bold in flavour, they give the kitchen freedom of use and a wide range of compositional possibilities. Ideal for both main courses and sharing formats, consistently delivering an intense flavour impact. Frozen by Galician fishers directly on board immediately after catch, they retain their natural freshness, texture, and juiciness.

2 kg (36 - 40 pcs)

Species: *Pleoticus muelleri*

Fishing area: Northwest Atlantic, FAO 41

Production method: Wild-caught

Fishing method: Trawl nets

Product form: Raw, frozen






Let's talk about the right products for your business

We will advise you and propose formats tailored to your needs

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