

An underwater photograph of a shark swimming towards the camera. The water is clear and blue, with light rays filtering through from above. The shark's head and dorsal fin are visible in the upper right quadrant.

JORDAN
SEAFOOD
From Patagonia Clear Waters.

*Seafood
Products*

Index

☞ <i>Chilean King Crab (Lithodes antarticus).</i>	<i>Page 03.</i>
☞ <i>Chilean Snow Crab (Paralamis granulosa).</i>	<i>Page 05.</i>
☞ <i>Mussel (Mytilus chilensis).</i>	<i>Page 07.</i>
☞ <i>Golden Kingclip (Genypterus blacodes).</i>	<i>Page 08.</i>
☞ <i>Southern Hake (Merluccius australis).</i>	<i>Page 09.</i>
☞ <i>Southern Scallops (Chlamys vitrea).</i>	<i>Page 10.</i>
☞ <i>Octopus (Octopus vulgaris).</i>	<i>Page 11.</i>
☞ <i>Sea Urchin (Loxechinus albus).</i>	<i>Page 12.</i>
☞ <i>Our Company.</i>	<i>Page 13.</i>

Chilean King Crab

Scientific name:

📄 *Lithodes antarticus.*

Origen:

📄 Wild catch.

Product:

Bentonic crustacean that inhabits mainly the clear and cold waters of the Magallanes region in the southern part of Chile (Patagonia). This crab lives in depths of up to 600 meters, the head mean size is 12 cmts. and the product is available from July to November of each year. It´s extraction is by artisanal fishing and only permitted with the use of traps or pots.

📄 **Whole King Krab:**

Pre-cooked or cooked crab, gutted, frozen IQF, each unit a polybag weighting about 700 up to over 2000 grs., packed in a master carton with 6 to 8 units with a total weight of 10 to 12 kgs.

📄 **Fancy King Crab Meat:**

Cooked meat in blocks of 5 lbs., 45% leg meat and 55% salad meat. Each block in a polybag. Master carton 30 lbs (6 x 5 lbs.). This product is also available in 400 grs., master carton 9,6 kgs (24 x 400 grs.).

📄 **King Crab Single Legs:**

Pre-cooked or cooked, single Crab legs, Frozen IQF, master carton of 15 lbs.

📄 **King Crab Clusters:**

Pre-cooked or cooked crab legs in clusters, frozen IQf, master carton of 15 lbs.

📄 **King Crab Claws:**

Pre-cooked or cooked claws, frozen IQF in 5 lbs. Polybags, master carton of 15 lbs.

📄 **King Crab Cluster with or without thorn:**

Product in its skin in an individual pack made up of four legs, all linked at the basis, the first leg has a claw, IQF frozen in polyethylene bags and packed in a cardboard boxes with 10 to 12 units each, approximate box weight 15 lbs.



* Chilean King Crab is available with no label, labeled and packed in boxes.



☑ Canned king Crab:

Cooked meat, net weight 190 grs., drain weight 120 grs., in master carton 12,24 or 48 cases.

Chilean Snow Crab

Scientific name:

 *Paralamis granulosa.*

Origen:

 Wild catch.

Product:

Bentonic crustacean that inhabits mainly the clear and cold waters of the Magallanes region in the southern part of Chile (Patagonia). This crab lives in depths of up to 100 meters, the head mean size is 8 cmts. and the product is available from February to November of each year. It's extraction is by artisanal fishing and only permitted with the use of traps or pots.

Whole Snow Crab:

Pre-cooked or cooked crab, gutted, frozen IQF, each unit in a polybag weighting about 250 up to over 600 grs., packed in a master carton with 12 to 15 units with a total weight of 10 to 12 kgs.

Snow Crab Fancy Meat:

Cooked meat in blocks of 5 lbs, 40% leg meat and 60% salad meat, each block in a polybag, master carton 30 lbs. (6 x 5 lbs). This product is also available in 400 grs., master carton 9,6 kgs. (24 x 400 grs.)



* Chilean Snow Crab is available with no label, labeled and packed in boxes.



 **Snow Crab:**

Cooked meat, net weight 190 grs., drain weight 120 grs., in master carton 12,24 or 48 cases.

Mussel

Scientific name:

☞ *Mytilus chilensis.*

Origen:

☞ Farming.

Fishing season:

☞ All year round.

Product:

☞ Cooked meat, IQF.

Sizes (calibres):

☞ 100 - 200 units x Kgs.

☞ 200 - 300.

☞ 300 - Up.



Golden Kingclip

Scientific name:

📄 *Genypterus blacodes.*

Origen:

📄 Wild catch.

Fishing season:

📄 The annual quota is 100 tons.

Product:

📄 HGT: Headed, gutted, tail off, frozen.

📄 Fillet: Skinless, boneless, frozen, vacuum-packed.

Sizes (calibres):

📄 HGT:
1200 - 1800 grs.
1800 - 2500.
2500 - up.

📄 Fillet:
1200 - 1800 grs.
1800 - 2500.
2500 - up.



Southern Hake

Scientific name:

Merluccius australis.

Origen:

Wild catch.

Fishing season:

The annual quota 1000 tons.

Product:

HGT: Headed, gutted, tail off, frozen.

Fillet: Skin on, boneless, frozen, vacuum-packed.

Sizes (calibres):

HGT:
900 - 1200 grs.
1200 - 1500.
1500 - 2100.
2100 - 3000.
3100 - up.

Fillet:
250 - up grs.




Southern Scallops

Scientific name:

 *Chlamys vitrea.*


Origen:

 Wild catch.


Fishing season:

 February 1st to March 15th.

Product:

 Roe off, raw IQF.

Sizes (calibres):

 10 - 20 lbs.
20 - 30.
30 - 40.
40 - 50.

 Master carton of 20 Kgs. (4 x 5) or according to client instructions.



Octopus

Scientific name:

☞ *Octopus vulgaris.*

Origen:

☞ Wild catch.

Fishing season:

☞ All year round.

Product:

☞ Raw, IQF, vacuum-packed.

Sizes (calibres):

☞ < - 1 kgs.
1 - 2.
3 - up.

☞ Master carton of approximately 20 kgs.



Sea Urchin

Scientific name:

📄 *Loxechinus albus.*

Origen:

📄 Wild catch.

Fishing season:

📄 From March 15th to September 15th.

Product:

- 📄 EFS: Raw in salt water type Mix A - B - C.
- 📄 EFM: Classified tongues frozen type A -B - C.

Sizes (calibres):

- 📄 EFS: Master carton 13,6 Kgs.
(16 Units of 850 grs.)
- 📄 EFM: Master carton 3 Kgs.
(30 Units of 100 grs.)



Our company was founded in 1907 in Punta Arenas, Chile by my grandfather Mr Jorge Jordan , who arrived from Croacia in 1889 at the age of 19 years old. The company mainly dealt with clothing and food products. In 1943 My father Mr Danilo Jordan started working with his father and started dealing with hardware products converting the business in a big hardware store, although clothing and food products were kept in the company and later on in 1977 when the government craeted a free zone of Punta Arenas, a special company was created in order to be able to work in the free zone and this products.

Clothing and food were transfer to this new company which is still running today. In 1978, I arrived in the company and took over the administration, In 1980 we started the fishing business mainly King crab and Snow crab and we have been exporting our products to Holland, Italy, Taiwan, Japan, France, U.S.A., and Belgium both frozen and canned products.

We also offer Mussel, Golden Kingclip, Southern Hake, Southern Scallops, Octopus, Sea Urchin y and Salmons, all frozen products.

O´ Higgins 1120, Punta Arenas, Chile.

Tel +56 (61) 220 2700.

jdjordan@danilojordan.cl

www.danilojordan.cl



The image features a white outline map of South America and Chile against a dark blue background with a wavy, water-like texture. The word 'Southamerica' is written in white serif font to the right of the continent. 'Chile' is written in white serif font to the right of the Chilean coast. 'Punta Arenas' is written in white serif font at the southern tip of Chile, with a small red circle and a white building icon highlighting the location.

Punta Arenas

JORDAN
SEA FOOD
From Patagonia Clear Waters.