



SOGEL...the catch of the day.



- Created in 1976
- Head Office, Montréal.
- Processing plants: P.E.I, NB, Quebec + USA production.
- Serving our customers for more than 40 years.... In over 30 countries.



Product line

- Full line of frozen fish and shellfish from East and West coast Canada/USA.
- Unique and diversified line of products with brand recognition + unique Value added products with niche markets throughout the world.
- Imports from overseas for local distribution.



Customers

- Supermarket chain
- Wholesalers
- Distributors
- Restaurant chains
- Importers
- Pasta Manufacturers
- Ready meal manufacturers



THE “SOGEL®” BRANDS

- The CROWN PAC™
- The CROWN PAC™ (NT Microwavable)
- The DELI MAGIC®
- The CHEFS SUPRÈME®
- The LOBSTER INFUSED OIL
- The LOBSTER MEATS
- The LOBSTER TAILS
- The LOBSTERINE™, CRABTERINE™, SHRIMPTERINE™.
- The LOBSTERINE™, CRABTERINE™ NG (FORTÉ)
- The SOGEL® GOURMET
- The (MULTIPLE INTERNATIONAL AWARDS)



R&D of Sogelco

- Registered brands.
- Patented processes.
- New unique and exclusive retail and institutional products ready to launch.
- New « chef » approuved recipes for ready to use culinary bases for sauces, soups, stuffings for the restaurant trade.

THE ULTIMATE IN PORTION CONTROL



Have fun.....

THE CHOICE OF WHOLE LOBSTERS ANY WAY YOU WANT IT.....

THE CROWN-PAC™ (DOUBLE)



CROWN PAC™

SOGELO

FROZEN LOBSTER
HOMARD CONGELÉ
SOGELCO INTERNATIONAL
FROZEN LOBSTER
HOMARD CONGELÉ
SOGELCO INTERNATIONAL

SOGELO INTERNATIONAL
RÉCOMPENSÉ DE
MÉDAILLE D'OR POUR LA
QUALITÉ DE 1990 À 1995
PAR L'ASSOCIATION DES
"CHIEFS D'AMÉRIQUE"

SOGELO INTERNATIONAL GOLD
MEDAL WINNERS FOOD
SERVICE CERTIFICATION
FROM 1990 TO 1995
"CHIEFS OF AMERICA"

The "Crown Pac" Lobster Double

The most exquisite presentation of a lobster yet.
A unique patented process.
New technology,
2 year shelf life.

Le Homard "Crown Pac" Double

Une présentation de homard.
Un concept unique et breveté.
"Du Jamais Vu"
Nouvelle technologie,
conservation 2 ans.

SOGELCO
INTERNATIONAL

715 Square Victoria,
Suite 400,
Montréal, Québec,
Canada H2V 2H7
Tél: (514) 849-2414
Fax: (514) 849-0645
E-Mail: sogelco@sogelco.com

THE CROWN-PAC™ (SINGLE/SOLO)

SPÉCIFICATIONS

Special steam cooked process, vacuum, skin pack, barrier materials. Available in the following sizes: 300g, 350g, 400g, and 450g, cooked, raw or blanched.

CROWN PAC™
SINGLE/SOLO
Ideal for Retail Idéal Pour Grande Distribution



Procédé spécial de cuisson vapeur, scellé sous vide, "skin pack", matériaux barrière. Disponibles dans les tailles de 300g, 350g, 400g, et 450g, cuit, cru ou blanchi.

1 or 2
ou 2



THE SOGEL™ “POPSICLE” PACK

CERTIFIED
SUSTAINABLE
SEAFOOD
MSC
www.msc.org



WHOLE COOKED NETTED LOBSTERS



From sustainable fisheries
MSC Certified

WHOLE RAW NETTED LOBSTERS



From sustainable fisheries
MSC Certified

SPLIT LOBSTERS – MEAT IN– MEAT OUT



From sustainable fisheries
MSC Certified

LOBSTER TAILS SPECIALTY

..... TELL US ABOUT YOUR NEEDS

.....WE WILL PACK FOR YOU....

FROZEN RAW LOBSTER TAILS



From sustainable fisheries
MSC Certified

SKIN PACK TRAYS



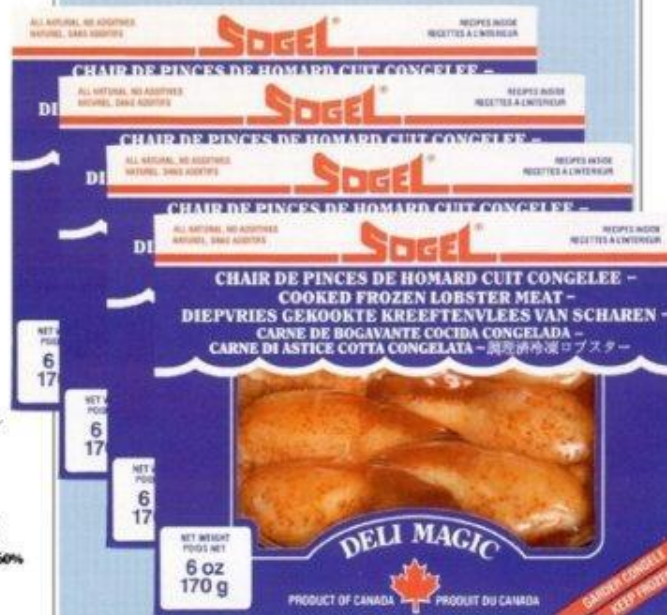
From sustainable fisheries
MSC Certified

SPLIT RAW LOSBTER TAILS



THE SPECIALTY LOBSTER MEAT PRODUCTS

DELI MAGIC



*"Designed by
chefs
for chefs"*

A CONTROLLED PORTION

- 6 CLAWS
(CARTILAGE REMOVED) 60%
- KNUCKLE MEAT 40%

100% NATURAL

CUSTOMIZED PACKAGING GRAPHICS
AVAILABLE UPON REQUEST

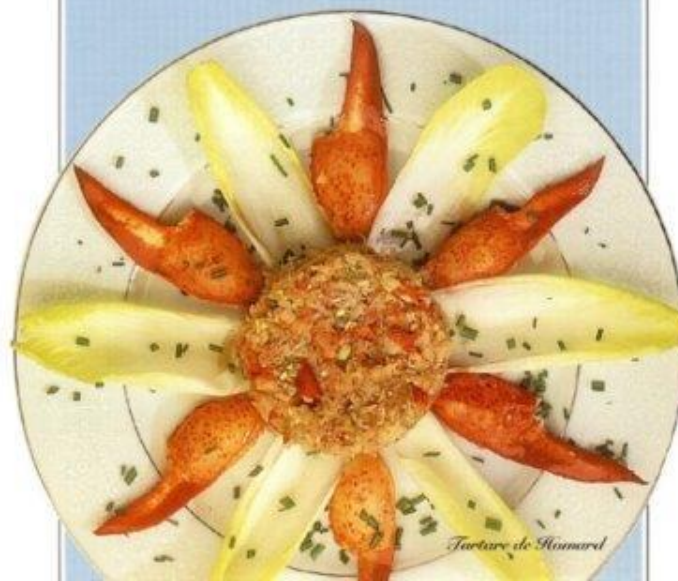
*"Conçu par
des chefs
pour des chefs"*

PORTION CONTRÔLÉE

- 6 PINCES
(CARTILAGE ENLEVÉ) 60%
- CHAIR DE HOMARD 40%

100% NATUREL

EMBALLAGE PERSONNALISÉ
SUR DEMANDE



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CHEFS SUPREME



CHEFS SUPREME™

*"Designed by
chefs
for chefs"*

A CONTROLLED PORTION FOR:
- FOR FOOD SERVICE
- AND SUPERMARKETS

THE MEAT OF 2
WHOLE LOBSTERS
- TWO DEVEINED TAILS
- FOUR CLAWS
- (CARTRIDGE FREE)
- LOBSTER MEAT

100% NATURAL

CUSTOMIZED PACKAGING GRANTED
AVAILABLE UPON REQUEST



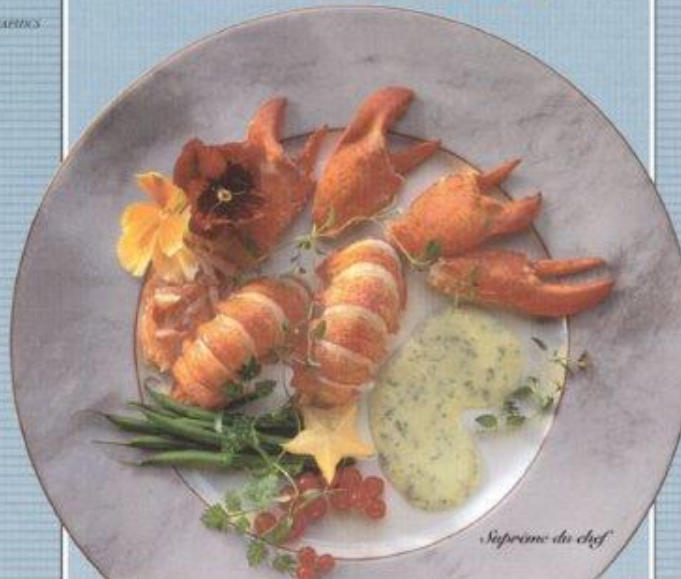
*"Conçu par
des chefs
pour des chefs"*

PORTION CONTRÔLÉE POUR:
- LA RESTAURATION
- HORS D'OEUVRE
- GRANDE DISTRIBUTION

LA CHAIR DE 2
HOMARDS ENTIERES
- DEUX QUEUES DEVEINÉES
- QUATRE PINCES
- SANS CARTILAGE
- CHAIR DE HOMARD

100% NATUREL

EMBALLAGE PERSONNALISÉ
SUR DEMANDE



Supreme du chef

SOGELCO
INTERNATIONAL

715, Square Victoria,
Suite 400, Montreal,
Quebec, Canada
H2V 2H7
Tel: (514) 849-2414
Fax: (514) 849-0645

100% TAILS MEAT



DICED CLAW MEAT



LOBSTER CLAW MEAT



LOBSTER CLAW MEAT



CK and CKL



LOBSTER SALAD MEAT



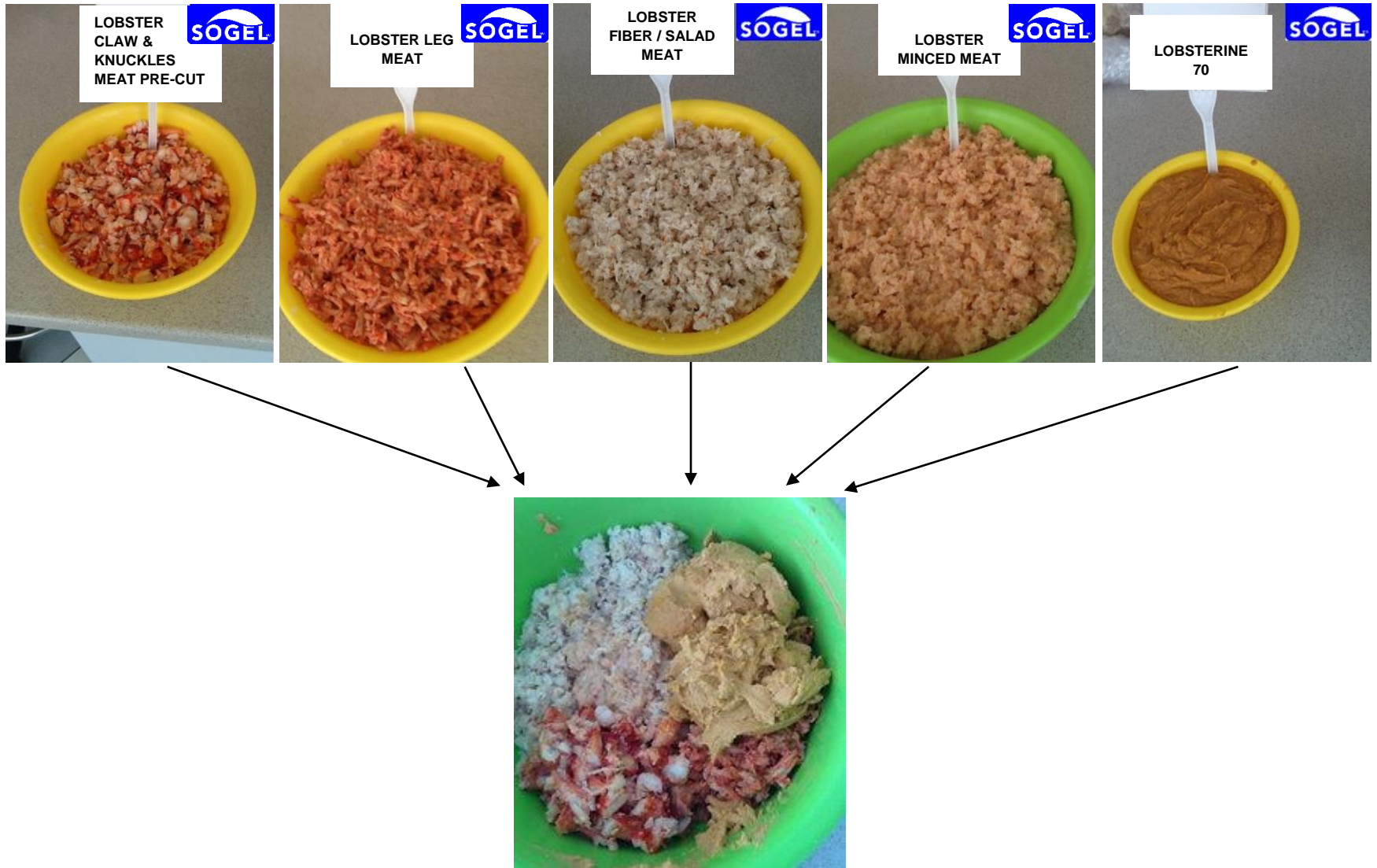
SOGEL™ COOKED SCORED LOBSTER CLAWS



SOGEL™ COOKED COCKTAIL LOBSTER CLAWS



R & D



R & D



SOGEL™
LOBSTER STUFFING



SOGEL™
LOBSTER STUFFING/PROTEINE



SOGEL™
LOBSTER RILLETTE



Lobsterine™ - Crabterine™

FOR INDUSTRIAL USE ONLY
4 kg vacuum industrial pillow pack bag





4 kg pillow pack

**NO ADDITIVES, NO PRESERVATIVES,
NON-GMO, GLUTEN FREE**

2 kg pillow pack





4 kg pillow pack

CRABTERINE 70

**NO ADDITIVES, NO PRESERVATIVES,
NON-GMO, GLUTEN FREE**

2 kg pillow pack



THE SOGEL™ “LOBSTER OIL”



Characteristics

Our original SOGEL Lobster oil is made of 100% natural products:

- Product of Canada from the cold waters of the North-West Atlantic
- Lobster from sustainable fishery
- Refined cold pressed grapeseed oil
- Rich in unsaturated fatty acid and contains natural Vitamine E with good antioxidant properties
- Infused grape seed oil with our Lobsterine™, lobster base from our patented process

Natural Ingredients

Refined cold pressed Grape seed oil, lobster flavor infused from:
(Lobsterine™*: 98%, lobster meats and bodies, lobster cooking juice),
sea salt, Yunnan sweet pepper, paprika extract, rosemary extract.

*Patented process

THE SOGEL™ “LOBSTER OIL”

Usage

Our SOGEL™ lobster oil will enhance your meals and add a wonderful taste and delightful smell of lobster into all your culinary preparations.

- :
- A drizzle over a salad
- A dash on a fish
- A lobster risotto and pasta dish
- A lobster quiche
- A splash over lobster dumplings



Valeurs nutritives Nutrition Facts

Pour 2 cuillères à thé (9g)
For 2 teaspoons (9g)

| Teneur Amount | % Valeur quotidienne % Daily Value |
|------------------------------------|---------------------------------------|
| Calories / Calories 80 | |
| Lipides / Fat 9 g | 14 % |
| Saturés / Saturated 1,2 g | 7 % |
| Glucides / Carbohydrate 0 g | 0 % |
| Protéines / Protein 0 g | |

source négligeable de lipide trans, sodium, fibre, cholestérol, sucre, vitamine A, calcium et fer.

not a significant source of trans fat, sodium, fibre, cholesterol, sugar, vitamin A, calcium and iron.

Packaging information

SOGEL Master carton with 6 languages

200 ml – 6.8 oz. bottle

French & English label

6 bottles per master carton



Frozen Canned lobster meat



2 lbs
(907 g)

**COLD-PACK FROZEN
LOBSTER MEAT IN CANS**

**CHAIR DE HOMARD
CONGELÉE EN BOÎTE**



11.3 oz
(320 g)

FROZEN COLD PACK LOBSTER MEAT

- Regular (natural proportions)
- Claw and knuckle
- All tail
- Tail and claw
- Broken

CHAIR DE HOMARD CONGELÉE

- Régulier (proportions naturelles)
- Pinces et bras (jointure)
- Queues
- Queues et Pinces
- Brisures

**“ SOGEL SPECIALTY
LOBSTER MEAT ”**

“ SOGEL AU NATUREL ”

The ultimate lobster meat “au naturel”. No additives, no preservatives and no cartilage. Available in every form imaginable, attractively packaged and totally visible on all sides: Claw & knuckle, (TCK) tail claw & knuckle, tail & claw, all-tail, all-claw, broken, bodymeat, legmeat. Hand-laid in plastic trays in any size desired.
2 lbs for foodservice.

La chair de homard dans sa qualité “ultime” emballée “au naturel”, sans additifs, sans cartilage, dans de nouveaux conditionnements sous vide, skin, et barrière permettant à l'utilisateur de voir ce qu'il achète.

- Chair de queues, pinces et bras.
- Chair de queues.
- Chair de pattes.
- Brisures.

- Chair de pinces et bras.
- Chair de queues et pinces.
- Tout venant.

Portions contrôlées : 907 g, 1 kg, 500 g, 220 g, 180 g

Pour la G.M.S. et restaurants, demandez nos tous derniers produits.

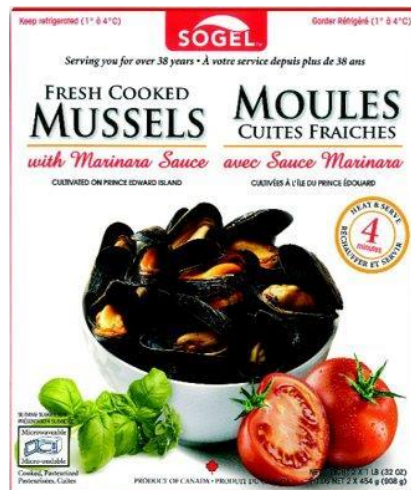
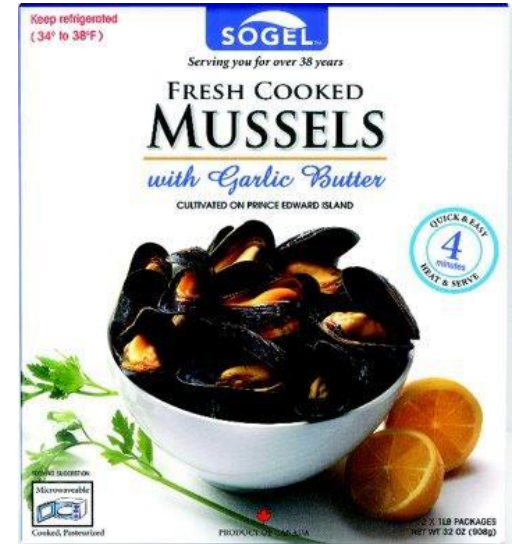
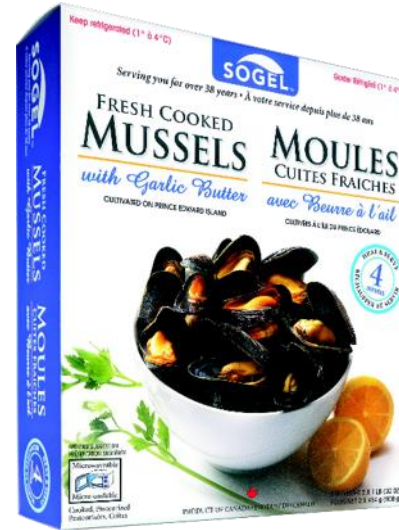
- Chêls suprême.

- Deli magic.

- Tartare de homard.



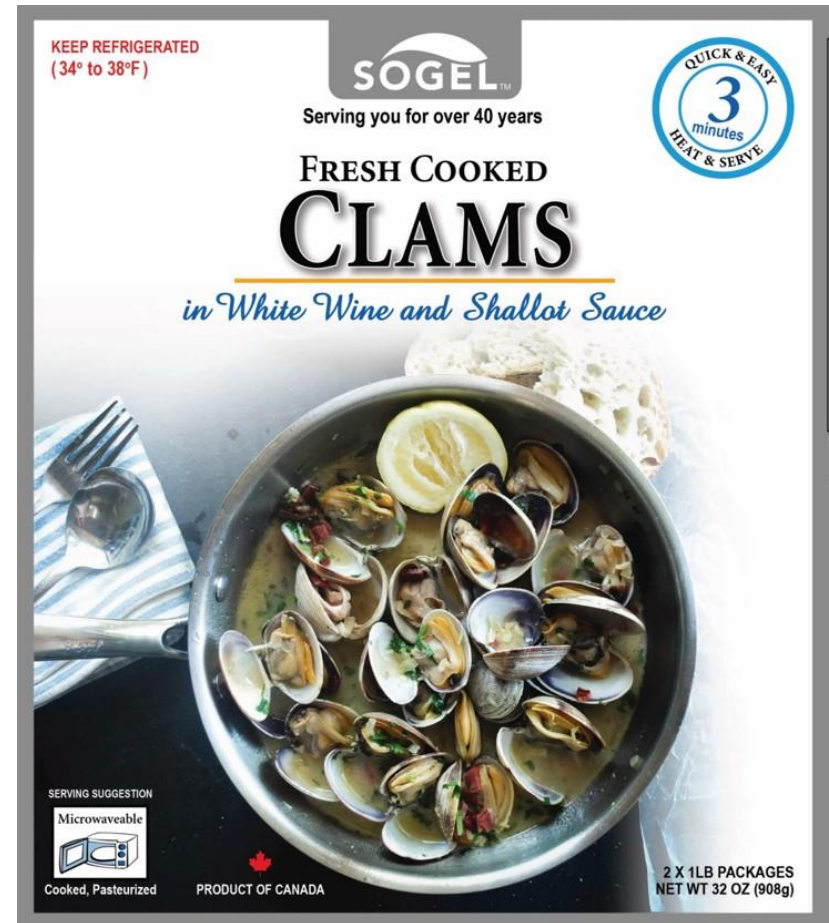
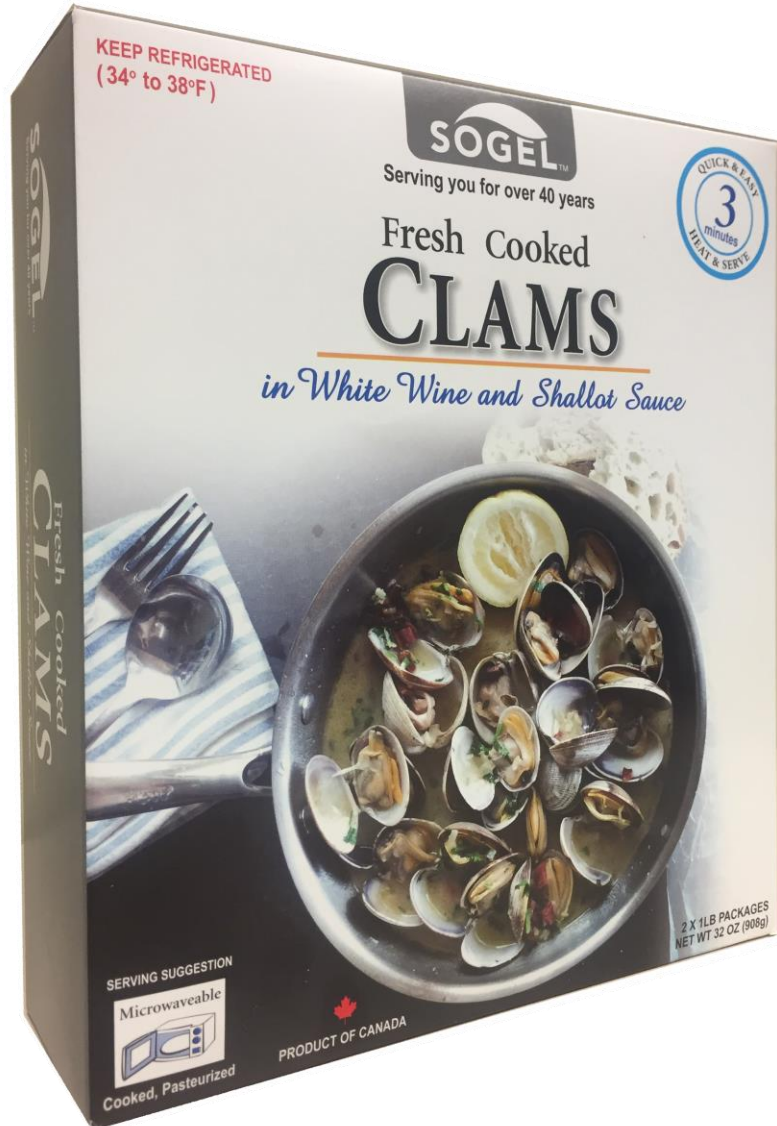
PASTEURIZED ORGANIC MUSSELS – NEVER FROZEN – REFRIGERATED 90 DAYS SHELF LIFE



SOGEL™

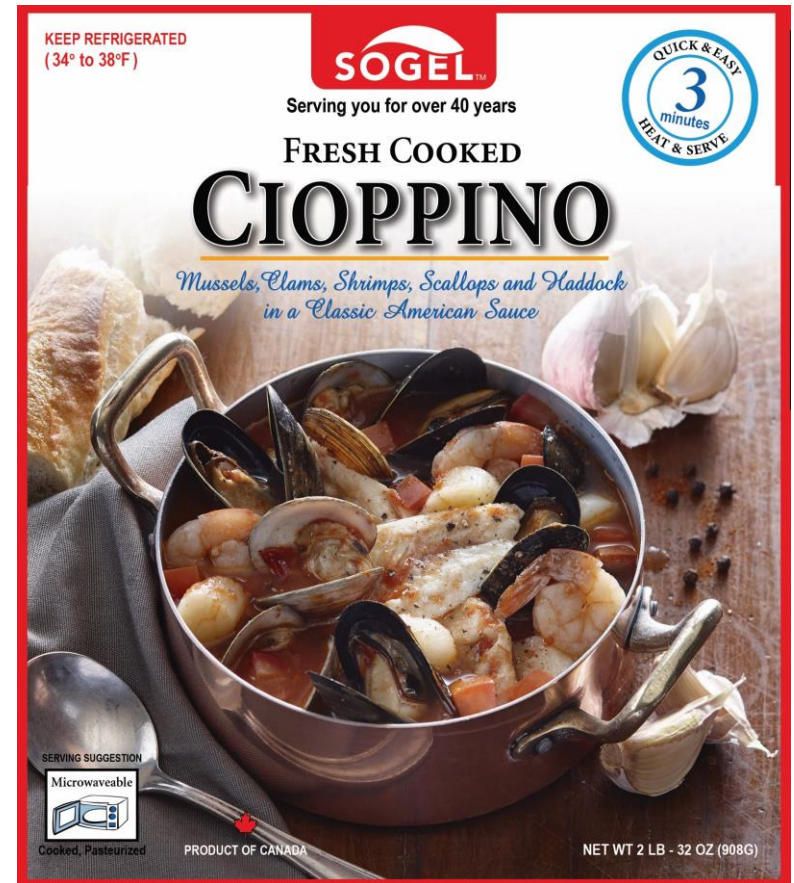
CLAMS

in White Wine and Shallot Sauce





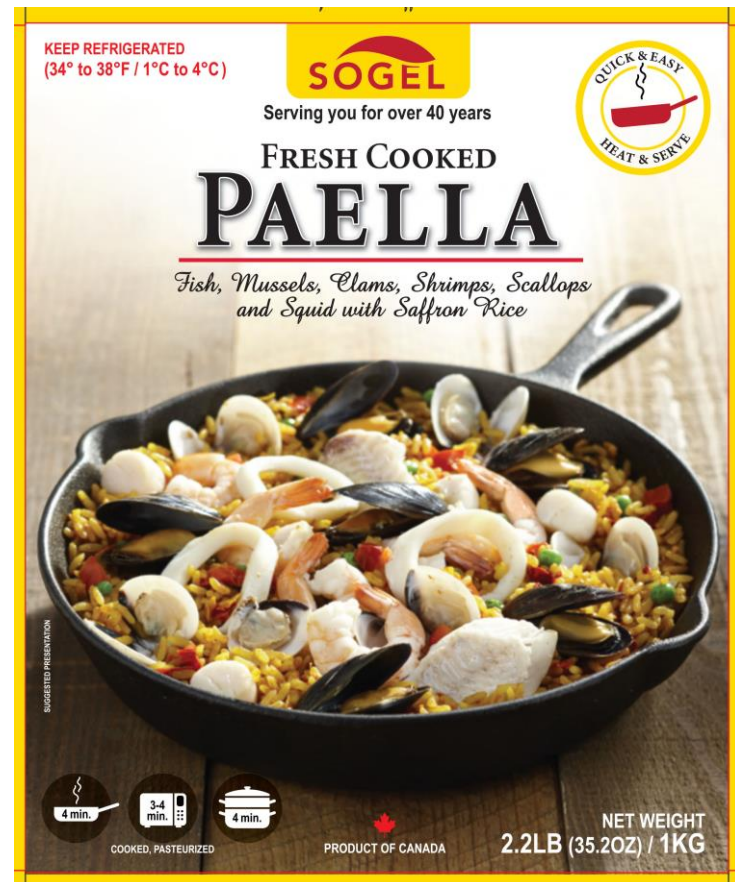
CIOPPINO



SOGEL

PAELLA

NEW !





The best chilled and frozen seafood products in the market





RAW LOBSTER TAILS

KEEP FROZEN
(-18 °C / 0° F)



WILD CAUGHT

Serving you for over 40 years

FROZEN RAW LOBSTER TAILS

100%
NATURAL
NO ADDITIVES



PRODUCT OF CANADA

NET WEIGHT
2LB (32 OZ) / 908g

And many more.....



SOGEL™

What's in your freezer?





**OTHERS
PRODUCTS**

SOGEL™ SMELTS/EPERLANS



SOGELCO
INTERNATIONAL™

714 Square Victoria,
Suite 400,
Montréal, Québec,
Canada H2Y 2H7
Tél: (514) 849-2444
Fax: (514) 849-0645
E-Mail: sogelco@sogelco.com

SEA CUCUMBER



DRIED SEA CUCUMBER SKINS & MEAT



DRIED SEA CUCUMBER FOOTBALL CUT



DRIED SEA CUCUMBER SKINS



RAW FROZEN SEA CUCUMBER
GUTTED MEAT

SEA CUCUMBER



FROZEN SEA CUCUMBER MEAT



SEA CUCUMBER MEAT

SOGEL™ ROCK CRAB MEAT (HAND PICKED)



SNOW CRAB SECTIONS



HGT HAKE

(Merluccius Hubbis)



Origin Argentina / Uruguay

| | | | |
|-----------|-------------------|-------------|-----|
| 80/200 g | Interleaved / IWP | 800/1200 g | IWP |
| 200/350 g | Interleaved / IWP | 1200/1500 g | IWP |
| 350/500 g | Interleaved / IWP | 1500 g up | IWP |
| 500/800 g | Interleaved / IWP | | |

Interleaved:
IWP

3x7 Kg / 1x18 Kg
1X10 Kg/ 1 x14 Kg

HGT HAKE

(Merluccius Hubbis)



Origin Canada / USA

| | |
|---------------|-----|
| 500/700 g | IWP |
| 700/1000 g | IWP |
| 1000/1500 g | IWP |
| 1.5 kg/2 kg + | IWP |

| | |
|----------------|----------------|
| <i>Packing</i> | <i>2X10 Kg</i> |
|----------------|----------------|



HGT HOKI

(Macruronus Magellanicus)



Origin Argentina / Uruguay

200/400 g

400/600 g

600/800 g

800/1200 g

1200 g up

Interleaved / IWP

Interleaved / IWP

Interleaved / IWP

Interleaved / IWP

IWP

Interleaved:

IWP

3x7 Kg / 1x18 Kg

1X10 Kg/ 1 x14 Kg



HEADLESS RED SHRIMP

(Pleoticus Muelleri)



Origin Argentina
Seafood
Blast frozen
Packed 6 x 2 kg
Product approved for USA, China,
EU and Russia



RED SHRIMP PEELED AND DEVEINED IQF

(Pleoticus Muelleri)



Origin Argentina

Land Frozen

IQF

Packed 25 lb master / 1 lb / 2 lb polybag

Product approved for US, China, EU and Russia



MSC HALIBUT



SOGEL TM

DO NOT REFREEZE THAWED PRODUCT/MAINTAIN AT - 18° C / 0° F OR COLDER

ALASKA FROZEN IQF H/G HALIBUT
(Hippoglossus Stenolepsis)

PRODUCTION DATE: 278 /11
BEST BEFORE: 02/2013
CFN 302-2702

PACKED FOR:
SOGELCO INTERNATIONAL INC
MONTREAL – QUEBEC – CANADA
SOGELCO@SOGELCO.COM

INGREDIENTS: HALIBUT
SEA CATCH: WILD CAUGHT – Pacific Ocean -FAO AREA 67.
PRODUCT OF USA

2 FISH PER BOX
20/40

NET WEIGHT: 65.10 LBS

W/O: 34735 IPC27811 Ref: 293898 Pallet: 18833

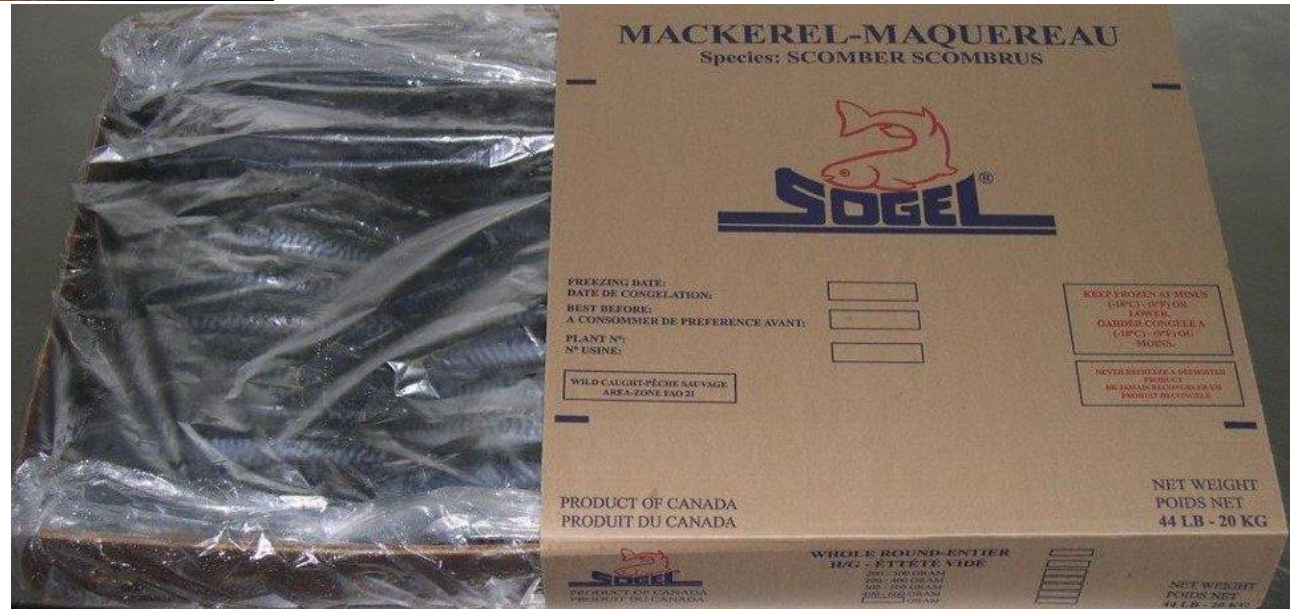
COD LOINS



PINK SALMON PORTIONS



MACKEREL SCOMBER SCOMBRUS



MAHI MAHI



And many more.....

- **Sogelco** has been in business for more than 40 years, a Producer, exporter, importer, global marketer.
- **Sogelco** export's to more than 30 countries.
- **Sogelco** distributes all over Canada and the USA.
- **Sogelco** has a strong team of R&D specialists.
- **Sogelco** maintains inventory year around basis and secures all your program needs.

- **Call us @ (+1) 514 849 2414**
sogelco@sogelco.com