

FOR IMMEDIATE RELEASE



**Kalaneuvos Crispy Rainbow Trout Schnitzel
Selected as a Finalist in the 2026 Seafood Excellence Global Awards**



Sastamala, Finland, 7 April 2026 – Kalaneuvos Crispy Rainbow Trout Schnitzel has been selected as a finalist in the Best Hotel/Restaurant/Catering (HORECA) Product category for the 2026 Seafood Excellence Global Awards. Winners of the competition will be selected and announced at a reception on 21 April during the 32nd edition of [Seafood Expo Global/Seafood Processing Global](#) which will take place from 21 to 23 April 2026 at Fira de Barcelona’s Gran Via venue in Barcelona, Spain.

The crispy rainbow trout schnitzel takes the classic to a new level! This fillet schnitzel, made with 88 percent fish, is protein-rich, full-flavoured and quick to prepare for lunches, while also being perfect for festive occasions. Made from genuine rainbow trout fillet and coated in a lightly seasoned, corn-based breading, it delivers exceptional crispiness. Ready in just a few minutes in a pan, oven or air fryer. Serve it like a classic Wiener schnitzel with mashed potatoes, salad or fries – or create new favourites in burgers, tacos, tortillas or ramen. The product is gluten-free and lactose-free, and it is the first fish-based Wiener schnitzel on the market.

The Seafood Excellence Global Awards competition features and recognizes the best seafood products represented at the Expo. Crispy Rainbow Trout Schnitzel will be displayed during the three-day event in the Seafood Excellence Global stand located in Galleria, between halls 4 and 5, and can also be viewed on

the Expo's website at www.seafoodexpo.com/global/seafood-excellence-global-awards-product-showcase.

Kalaneuvos brings Finnish fish expertise at its finest. One of Finland's most versatile fish product selections serves both consumers and professional kitchens – from smoked fish and roe to fresh fish and innovative fish products, all crafted without compromise using modern production technology.

Our pioneering spirit is showcased through bold innovations, with **Rainbow Trout Bacon** as a shining example. This award-winning product impressed both judges and audiences by winning the Seafood Excellence Global Horeca Grand Prize in Barcelona, as well as being named Audience Favourite and Future Food Product in Finland.

Visit our stand and experience the difference in taste. We will be serving delicious bites made with Rainbow Trout Roe and hot-smoked rainbow trout. Kalaneuvos' experts will be on hand to inspire, share insights about our products, and guide you to the world of clean Finnish flavours and high-quality raw ingredients.

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Kalaneuvos Ltd is a Finnish fish processing company and part of the Nordic Fish Group. The company was founded in 1975 and has grown from a family business into one of Finland's leading seafood companies. Today, the group has an annual turnover of approximately €135 million and employs around 300 people.

Kalaneuvos is known for its wide product range, modern production technology, and full control of the value chain from fish farming to processing and sales. The company processes and sells fish products for the domestic market, the HoReCa sector, and export.

Its operations are driven by high quality standards, responsibility, and efficient production processes. Kalaneuvos exports its products to international markets and represents Finnish expertise in the seafood industry worldwide.

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