

About us

Our technological project is located in the SMART TECH INDUSTRY industrial park, set in the vast steppes of Ukraine. We specialize in fish farming using Recirculating Aquaculture Systems (RAS), designed by the Danish company NIRAS, ensuring maximum safety for both the environment and consumers.

Fish grown in our closed RAS system are protected from diseases, antibiotics, and microplastics, which are common risks in wild-caught or cage-farmed fish. This advanced technology enables us to cultivate fish year-round, independent of weather conditions, ensuring a stable supply for processing.

Each stage of our production is meticulously monitored using specialized software and sensors that track oxygen saturation, water temperature, feeding schedules, and feed quantities. Additionally, real-time growth monitoring allows us to optimize fish quality at every stage.

Our fish are raised in pristine water with optimal temperature and oxygen levels, guaranteeing superior freshness and taste.

Processing takes place on-site, maintaining maximum product freshness and optimizing logistics for efficiency.



Automated production & efficient logistics

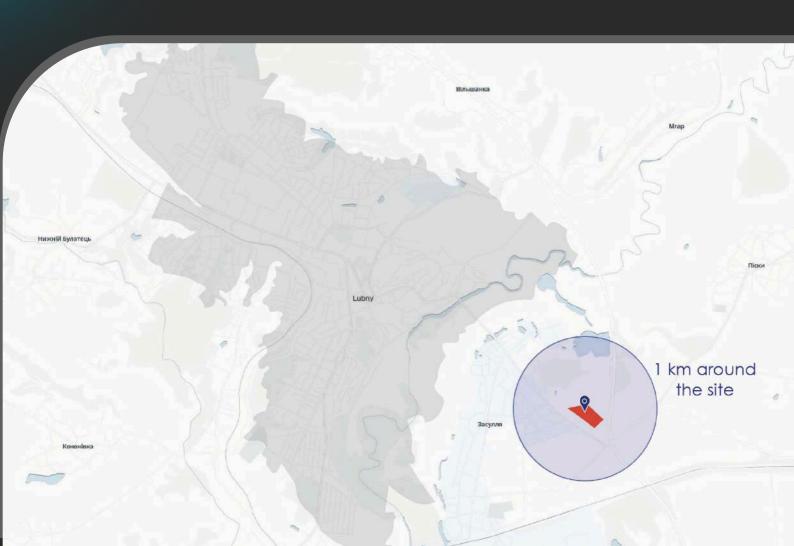
Automated production & efficient logistics

Our production facility integrates automated processing for fast and precise fish handling while maintaining manual packaging to ensure strict quality control. This hybrid approach optimizes workflows, minimizes raw material waste, and guarantees consistent product quality in every batch.

Strategically located near the E40 international highway, our facility enjoys direct access to key transportation routes. This allows us to efficiently distribute our products across Ukraine and international markets, ensuring optimal delivery times.

Proximity to major logistics hubs reduces transportation time, which is crucial for preserving the freshness and quality of our fish. Partnering

with reliable logistics providers, we ensure fast, stable deliveries that meet the highest industry standards.



Our products & production

Our products & production

We specialize in the farming and processing of rainbow trout, a freshwater variant of the Pacific steelhead salmon. By providing a controlled and optimized growing environment, our trout develop exceptional flavor, delicate texture, and high nutritional value.

Through innovation, sustainability, and precision farming, we deliver premium-quality fish that meet the demands of modern consumers.



Whole gutted trout with head (0.8–1.5 kg)



Skin-on, boneless fillet (0.25–0.5 kg)



Portion-cut, skin-on, boneless fillet (from 0.15 kg)

Our rapid processing ensures maximum freshness. From the moment of harvest to packaging, no more than 60 minutes pass, preserving the taste, texture, and nutritional value of the trout. The controlled rearing process throughout the fish's life cycle, combined with fast and careful processing, guarantees a premium-quality product that meets international standards of safety and sustainability.

By-products

We strive for maximum resource efficiency, ensuring that every part of the fish is fully utilized. During processing, we produce high-quality by-products that undergo careful handling, rapid freezing, and packaging in compliance with international quality standards. These products are suitable for use in the food, feed, and pharmaceutical industries:



Heads (20 kg block)



Minced fish (20 kg block)

We offer flexible packaging options, including block freezing, vacuum packaging, and portioned packs, tailored to customer needs.

Thanks to efficient logistics, modern transportation conditions, and strict compliance with international quality standards, our products retain their full nutritional value and meet the highest safety requirements.

Sustainable organic trout farming

Sustainable organic trout farming

Our facilities are committed to the sustainable production of organic trout, adhering to the highest quality and environmental standards. We ensure safe farming conditions while minimizing our impact on the environment.

Organic aquaculture imposes stricter health and welfare requirements for fish compared to

conventional farming. These standards are governed by strict regulations and guidelines, which we rigorously follow.

In organic trout farming, every stage—from egg incubation and juvenile growth to feeding, maintenance in specialized tanks, and processing—must comply with stringent organic standards.

Throughout the process, we prioritize water quality, fish welfare, and ecological balance. Using advanced technologies such as Recirculating Aquaculture Systems (RAS) and closed-loop production, we minimize environmental impact, optimize resource use, and reduce waste levels.

Additionally, having both farming and processing facilities within the same building significantly lowers logistics costs, reduces our carbon footprint, and extends product shelf life. This not only enhances production efficiency but also makes our products more sustainable and of superior quality for consumers.



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