

America's Finest

RAINBOW TROUT

Get inspired with something fresh. Our American-raised trout are a versatile option that will elevate your menu.



RIVERENCE BROOD

It all starts with the egg

Vertically integrated, from egg to plate.









Rocky Mountain Spring Water

Oxygen-rich, crystal clear, 58° F spring water — the perfect temperature for raising trout, all year long.







Responsible, efficient USA farms

- 1. Raceway Aquaculture Systems
- 2. Energy Efficient "Gravity Flow" Water
- 3. 58° F Pure Spring Water
- 4. Fed by Natural Springs Along the Snake River Valley
- 5. Egg-to-Plate Traceability
- 6. Recaptured Fish Waste
- 7. Processed Within Hours of Harvest
- 8. ASC Certified









Riverence logistics -We have you covered

- Riverence Fleet: Operates its own fleet of semi-trucks
- Delivery Capacity: 14 team-driver trucks for fresh and frozen deliveries
- Nationwide Coverage: Two weekly deliveries across the country
- Real-Time Monitoring: GPS tracking and temperature checks 24/7





Rainbow Trout Fillets -Fresh & Frozen

Indulge your taste buds with our premium Rainbow Trout Fillets. Sourced from crystal clear waters, each bite unveils a succulent texture and a rich, buttery taste. Our Rainbow Trout Fillets are a chef's dream, lending themselves to diverse culinary creations. Elevate your menu with Rainbow Trout Fillets – where excellence meets taste.

Product Specifications

- D-Trim, Pinbone Out
- Skin-On
- Chemical-Free
- ASC Certified
- Flash Frozen
- 14-day Fresh Shelf Life
- High in Omega 3s



Single Sided Fillets

- 3/5 oz.
- 5/7 oz.
- 7/9 oz.

Various pack size options are available upon request.

Misc. Items

- 2–5 oz. PBO Portions
- 5 oz. UP Portions
- 9-11 oz. Boned, Skin-On
- 11–13 oz. Boned, Skin-On
- 7-9 oz. PBO, Head-Off
- 9-11 oz. PBO, Head-Off





Riverence Smokehouse -Smoked USA Trout Fillets

Fillets are slowly smoked in small batches over Apple wood while our smoke master watches over the process, making sure each fillet achieves the right level of moisture and a delicate texture.

Product Specifications

Smoked Trout – Original Flavor

Smoked Trout – Garlic Pepper Flavor

• **Fillet Size:** 3.5–5 oz.

• Master Case: 1 x 10 lb.

• Shipping: Ships frozen; thaw as needed

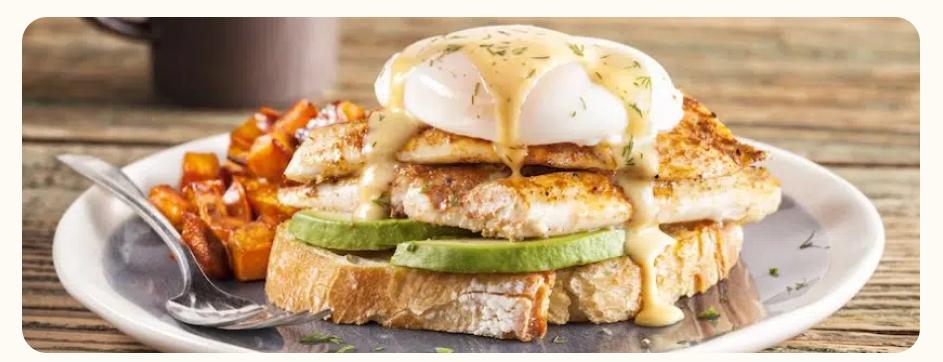
• Shelf Life: 30 days thawed















Trout Trends

1. Breakfast & Brunch

Skillet Rainbow Trout Huevos Rancheros with fresh salsa, corn tortillas, avocado, and fried egg.

2. Casual & Delicious

Riverence Trout Burger on Toasted Buttered Brioche Bun with Mixed Greens, Thick Fried Red Onion Rings, and Trout Roe Aioli

3. Center of Plate

Trout Riverence with Crispy Skin, Creamy Green Peppercorn Sauce, Basil Oil, and Steamed Snap Peas



Ready to take your menu to the next level?

Let's have a conversation about how our trout can enhance your offerings.

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