

by UNDA

MORETHAN ANNED FISH-HERITAGEINEWERY









HANDCRAFTED GOURMET FISH SINCE 1907. BORN ON THE BALTIC COAST, REFINED BY TRADITION AND TIME. EVERY TIN IS A MARK OF CRAFTSMANSHIP, ELEGANCE, AND TASTE.

seal, each detail is cared for with

OUR PRODUCTION IS LOCATED IN THE EUROPEAN UNION, ON THE COAST OF THE BALTIC SEA — WHERE TRADITION, QUALITY, AND SUSTAINABILITY COME

HIGH QUALITY FISH PRODUCTS HAVE BEEN THE TRADITIONAL EXPORT PRODUCT OF LATVIA FOR AT LEAST A CENTURY





OUR HISTORY





1907

Our great story begins!
The first fish canning factory was built in Engure by the order of well known at the time confectionery and canned fish manufacturer "L.W. Goegginger".

1987

The renovation of packing area has been completed. The old part of production facility is connected with the new one. A boiler house has also been built, which supplies heat also to the entire town of Engure. New refrigeration equipment has been installed.

1931

Engure fish canning factory becomes the exclusive owner of "Diplomats" brand.

1992

Independence of Latvia is being restored and "Padomju Zvejnieks" (Soviet fisherman) ceased to exist. The company was given its current name - Unda. For the first time in the company's history, production was organized in 2 shifts.

1955

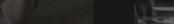
The port of Engure is being expanded and deepened with state support. This opens up opportunities for the industry to grow and expand.

1965

The rodding area is being reconstructed - concrete floors are built, second "Quernerbrook" smoking furnace was installed.

1966

Sprats production was organized according to a new technological method, which allows to ensure even better quality of raw materials and improve exporting opportunities to new markets.





2021

"Unda" has been recognized as the winner in the nomination "Company of the year in fish processing" in Latvia.

2023

Marked the opening of the world's first Diplomats concept store — in Engure, Latvia.

WE RESPECT THE PLANET, CHERISH NATURE, AND ALWAYS PUT YOU FIRST



Future generations must be able to enjoy seafood and oceans full of life, so we buy wild caught fish from fisheries that have been certified to the MSC Fisheries Standard, a set of requirements for sustainable fishing.



We use solar energy from our own solar park located in our premises. Solar energy is one of the ways we can help to prevent the effects of climate change.



We proudly put the Highest Quality Guarantee label on all our products because each product in our facility is produced with love and great responsibility.



Our products are naturally smoked according to local traditions and in accordance with highest product safety requirements.



Hand packed products - our sprats, brisling sardines and most other products are produced using qualified hand work.



We use liquified natural gas (LNG) in our production. It is better than any other fossil fuel for the environment. The combustion of natural gas releases significantly less CO2, NOx and SO2 and virtually no ash or particulates.



We are Clean label - clean label means making a product using as few ingredients as possible, and making sure those ingredients are items that consumers recognize and think of as wholesome—ingredients that consumers might use at home.



GMO Free - we use no genetically modified organisms (GMOs) in our production.



Our products are safely and naturally sterilized and have a long shelf life of up to 4 years.



Production process is organized and constantly improved based on high quality and safety requirements of International Food Standard (IFS).



REAL TASTE. REAL FOOD.

FOR OVER A CENTURY, DIPLOMATS HAS DELIVERED AUTHENTIC CANNED FISH PRODUCTS MADE FOR REALLIFE.

NO FUSS, NO FRILLS - JUST STRAIGHTFORWARD FLAVOR AND NOURISHING INGREDIENTS, READY TO ENJOY ANYTIME, ANYWHERE.

EVERYDAY GOODNESS SINCE 1907

Diplomats brings the rich heritage of Baltic fish canning to your table. Our everyday range is made for those who appreciate the essentials: clean ingredients, natural flavor, and consistent quality. A tradition you can taste in every bite.



SMOKED SPRATS

FOR EVERYDAY MOMENTS THAT DESERVE SOMETHING EXCEPTIONAL.

A true Baltic icon, our traditional smoked sprats have stood the test of time — cherished by generations, trusted by connoisseurs, and loved for their honest, unmistakable taste.



















RIGA SPRATS IN OIL

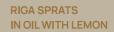
RIGA SPRATS IN OIL TRANSPARENT LID

THESE ARE THE PRODUCTS THAT STARTED IT ALL—GOLDEN SMOKED SPRATS, CRAFTED WITH THE SAME CARE, TECHNIQUE, AND DEDICATION SINCE DAY ONE.

Naturally smoked over wood, hand-packed with precision, and preserved in oil to highlight their rich flavour and delicate texture.









SMOKED SPRATS
IN EXTRA VIRGIN OIL



SMOKED SPRATS IN OIL

SMOKED SPRATS

OUR TIME-HONOURED SMOKED SPRATS – NOW BEAUTIFULLY PRESENTED IN GLASS JARS.

The same authentic flavour, golden colour, and delicate texture that have defined Diplomats since the beginning, elevated with a touch of modern refinement.





SMOKED SPRATS

SMOKED SPRATS IN TOMATO SAUCE



BRISLING SARDINES

BALTIC-CAUGHT. HAND-PACKED. FULL OF CHARACTER.

OUR BRISLING SARDINES ARE MADE FROM THE FINEST SPRATS — SMALL, DELICATE FISH CAUGHT IN COLD BALTIC WATERS AND KNOWN FOR THEIR TENDER TEXTURE AND RICH FLAVOUR.







BRISLING SARDINES IN OLIVE OIL



BRISLING SARDINES IN OLIVE OIL WITH MEDITERRANEAN SPICES



BRISLING SARDINES IN OLIVE OIL WITH CAYENNE PEPPER

SMALL FISH.BIG LEGACY. PURE BALTIC CHARACTER

EACH TIN IS CAREFULLY PACKED BY HAND AND PRESERVED IN OIL TO RETAIN THE NATURAL INTEGRITY AND MILD TASTE OF THE FISH.

These sardines are a timeless staple of Northern cuisine — light, nutritious, and deeply satisfying. Whether served simply on fresh bread or paired with gourmet ingredients, they deliver a refined experience rooted in tradition.

Highest Quality

FISH CANNING UNDA



BRISLING SARDINES IN OLIVE OIL WITH LEMON AND BASIL



BRISLING SARDINES IN OIL



BRISLING SARDINES IN OLIVE OIL

FRIED BRISLING SARDINES

THESE FRIED BRISLING SARDINES ARE A FRESH TAKE ON A BALTIC FAVOURITE - GENTLY FRIED, TENDER IN TEXTURE. AND COATED IN A LIGHT LAYER OF SOY FLOUR INSTEAD OF TRADITIONAL WHEAT, MAKING THEM NATURALLY GLUTEN-FREE.

Available in 10 exotic flavour variations inspired by to zesty herbs — each tin delivers a surprising and









FRIED BRISLING SARDINES IN GARLIC SAUCE



FRIED BRISLING SARDINES IN SWEET CHILI SAUCE



FRIED BRISLING SARDINES IN GREEN CHILI SAUCE

WITH VIBRANT PACKAGING AND **GLOBALLY INSPIRED TASTE, THESE** SARDINES ARE MADE FOR TODAY'S CURIOUS EATERS — EASY TO ENJOY, RICH IN FLAVOUR, AND COM-



FRIED BRISLING SARDINES IN RED CHERMOULA SAUCE



FRIED BRISLING SARDINES IN SRIRACHA SAUCE



FRIED BRISLING SARDINES IN TERIYAKI SAUCE

FRIED BRISLING SARDINES IN OLIVE OIL WITH LEMON



FRIED BRISLING SARDINES IN CAUCASIAN SAUCE



FRIED BRISLING SARDINES IN OIL WITH PINK PEPPERS



FRIED BRISLING SARDINES IN TIKKA MASALA SAUCE



FRIED SPRATS

OUR FRIED SPRATS ARE MADE USING ONE OF THE OLDEST AND MOST TREASURED RECIPES IN THE DIPLOMATS LEGACY. LIGHTLY FRIED AND PRESERVED IN OIL OR SAUCE, THEY OFFER A RICH, FAMILIAR FLAVOUR THAT HAS DELIGHTED GENERATIONS OF CUSTOMERS.





Available in four flavourful variations, including our signature in-house tomato sauce, classic oil, spicy tomato sauce with jalapeño, and oil infused with jalapeño — each tin brings its own character while staying true to tradition







FRIED SPRATS
IN TOMATO SAUCE

FRIED SPRATS
IN TOMATO SAUCE

FRIED SPRATS WITH JALAPENO IN TOMATO SAUCE

CRAFTED WITH CARE AND ROOTED IN BALTIC CULINARY HERITAGE, THESE SPRATS REMAIN A TIMELESS FAVOURITE.

SIMPLE. HONEST. UNMISTAKABLY DIPLOMATS.







FRIED SPRATS IN OIL FRIED SPRATS IN OIL

FRIED SPRATS WITH JALAPENO IN OIL

BRISLING PATES

DIPLOMATS PATES ARE CRAFTED TO SURPRISE AND SATISFY

OUR BRISLING PATES OFFER A NEW WAY TO EXPERIENCE THE RICH TASTE OF BALTIC SPRATS — BLENDED INTO A SMOOTH, FLAVOURFUL SPREAD THAT'S PERFECT FOR BREAD, CRACKERS, OR CREATIVE PLATING.

The range includes four distinctive recipes: from our classic pâté made with smoked brisling based on the original house recipe, to more daring variations like spicy chili, creamy tikka masala, and the aromatic red chermoula — inspired by bold global flavours





FISH PATE CHILI FISH PATE CLASSIC

SPREAD THE FLAVOUR. TASTE THE DIFFERENCE.











FISH PATE CHILLI FISH PATE TIKKA MASALA FISH PATE RED CHERMOULA

ATLANTIC SALMON

SALMON PRODUCTS ARE A GREAT CHOICE OF NUTRITIOUS PRODUCT.

THE RANGE INCLUDES PURE SALMON IN ITS OWN JUICE, PERFECT FOR THOSE WHO SEEK AN UNADULTERATED GOURMET EXPERIENCE. FOR A CITRUSY TWIST, TRY THE VERSION WITH A NATURAL LEMON SLICE.

Explore the salmon in Teriyaki sauce, enjoy the nostalgic comfort of original tomato sauce, or indulge in our hearty salmon with vegetables in tomato sauce — a satisfying and flavourful complete meal.



SALMON FILLETS IN BRINE SALMON FILLETS WITH LEMON IN BRINE SALMON FILLETS IN TERIYAKI SAUCE

REAL SALMON. REAL FLAVOUR. NO FUSS.







SALMON FILLETS
IN TOMATO SAUCE

SALMON WITH VEGETABLES IN TOMATO SAUCE



GIFTPACK

SPRATS IN TOMATO SAUCE

A BALTIC FAVOURITE, THREE WAYS.

TOMATO SAUCE AND SPRATS — A TIMELESS PAIRING THAT HAS DELIGHTED GENERATIONS. OUR CLASSIC VERSION FEATURES TENDER SPRATS GENTLY PRESERVED IN OUR SIGNATURE TOMATO SAUCE, RICH IN FLAVOUR AND TRADITION.

For those seeking something with a modern edge, we offer two fried sprat variations in a sleek 100g format: one with a spicy jalapeño kick, and another in our original in-house tomato sauce, reimagined for today's tastes.

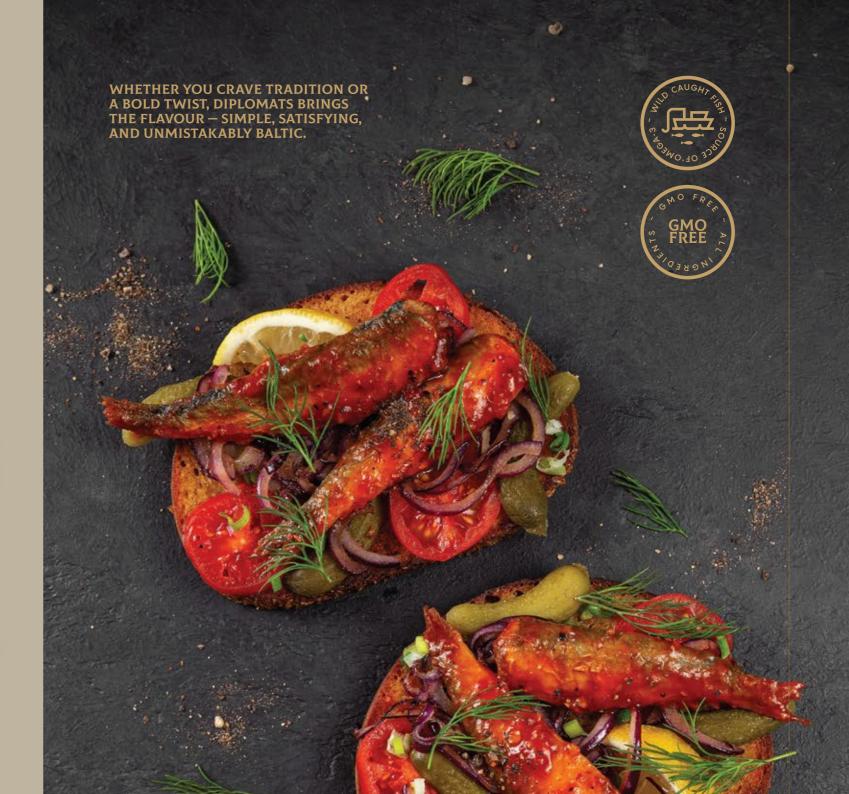


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SPRATS IN TOMATO SAUCE FRIED SPRATS WITH JALAPENO IN TOMATO SAUCE

FRIED SPRATS IN TOMATO SAUCE



FRIED HERRING FILLETS





OUR DELICIOUS FRIED HERRING FILLETS ARE A MODERN TAKE ON A TIMELESS CLASSIC – JUICY, FLAVORFUL, AND READY TO ENJOY. AVAILABLE IN OILS AND A VARIETY OF BOLD, COLORFUL SAUCES, THEY SUIT EVERY TASTE AND LIFESTYLE.

From mild and creamy to spicy and exotic, there's a perfect option for every moment. A vibrant, versatile choice for today's table.



FRIED HERRING FILLETS
IN GARLIC SAUCE



FRIED HERRING FILLETS
IN SWEET CHILI SAUCE



FRIED HERRING FILLETS
IN GREEN CHILI SAUCE

FOR EVERY TASTE AND OCCASION

GOURMET QUALITY FRIED HERRING FILLETS. EXTRAORDINARY, DELICIOUS TASTE.

DELICIOUS RIGHT OUT OF THE CAN, IN SALADS, WITH PASTA, POTATO DISHES OR ON BREAD.



FRIED HERRING FILLETS
IN RED CHERMOULA SAUCE



FRIED HERRING FILLETS
IN CAUCASIAN SAUCE



FRIED HERRING FILLETS
IN SRIRACHA SAUCE



FRIED HERRING FILLETS
IN OIL WITH PINK PEPPERS



FRIED HERRING FILLETS
IN OLIVE OIL WITH LEMON



FRIED HERRING FILLETS IN TERIYAKI SAUCE



FRIED HERRING FILLETS IN TIKKA MASALA SAUCE



SAVOR THE BALTIC.
DISCOVER THE EXCEPTIONAL



WHERE TRADITION MEETS CULINARY EXCELLENCE



OUR GOURMET LINE REPRESENTS THE FINEST EXPRESSION OF THE DIPLOMATS LEGACY — HAND-CRAFTED DELICACIES MADE FROM CAREFULLY SELECTED FISH, GENTLY SMOKED OR COOKED, AND PRESERVED WITH REFINED TECHNIQUES DEVELOPED OVER GENERATIONS.

Every tin is a celebration of taste, texture, and timeless quality — created for those who appreciate the true art of gourmet preservation. Whether served at elegant dinners or enjoyed as a moment of everyday indulgence, Diplomats Gourmet products deliver a flavour experience that is both luxurious and unforgettable.



HISTORICAL HERITAGE PRODUCTS



Smoked Sprats in Unrefined Sunflower and Extra Virgin Olive oil 160g Smoked Sprats with Slice of Lemon in Unrefined Sunflower and Extra Virgin Olive oil 160g Smoked Sprats with Bay Leaf in Unrefined Sunflower and Extra Virgin Olive oil 160g

PRESERVING THE PAST, TASTING THE LEGACY

THE HISTORICAL HERITAGE LINE CELE-BRATES TIME-HONOURED RECIPES AND TRADITIONAL PRESERVATION METHODS PASSED DOWN THROUGH GENERATIONS.

EACH TIN EMBODIES THE AUTHENTIC FLAVOURS AND CRAFTSMANSHIP THAT DEFINE THE RICH CULINARY HISTORY OF THE BALTIC REGION.



TRADITIONALLY SMOKED
WITH NATURAL WOOD CHIPS
TO BECOME PERFECTLY GOLDEN.





DIPLOMATS GOURMET — THE GOLD STANDARD OF SPRATS

OUR FINEST SPRATS ARE GENTLY SMOKED WITH NATURAL WOOD CHIPS. HAND-SORTED. AND PACKED WITH PRECISION TO PRESERVE THEIR DELICATE TEXTURE AND GOLDEN BRILLIANCE. ONLY THE HIGHEST-QUALITY FISH ARE SELECTED FOR THE DIPLOMATS GOURMETLINE - FIRM, UNIFORM, AND RICH INTASTE.

Delicately wood-smoked and hand-packed in elegant glass jars, our gourmet sprats embody the essence of Baltic craftsmanship and flavour.

Each variant offers a unique twiston this traditional delicacy, enhanced with carefully selected oils and herbs for a truly elevate experience.

A BALTIC CLASSIC, REFINED IN FIVE GOURMET VARIATIONS IN **GLASS JARS**











SMOKED SPRATS IN EXTRA VIRGIN OLIVE OIL WITH DILL







Produced using time-honoured Baltic methods and uncompromising quality standards, these sprats are more than a delicacy — they are a mark of true culinary craftsmanship.

ELEGANT. AUTHENTIC. UNMISTAKABLYBALTIC.

SMOKED SPRATS IN PISTACHIO OIL

SMOKED SPRATS IN AVOCADO OIL

SMOKED SPRATS IN GRAPE SEED OIL

SMOKED SPRATS ROUND (ANS



EXPERIENCE THE PERFECT BLEND OF TRADITION AND INNOVATION.

OUR SMOKED SPRATS ARE GENTLY WOOD-SMOKED, HAND-SELECTED, AND BEAUTIFULLY PRESENTED IN SLEEK TRANSPARENT CANS—OFFERING A CLEAR VIEW OF THE QUALITY WITHIN.



PURE CRAFTSMANSHIP. DISTINCTIVE FLAVOUR. VISIBLE QUALITY.



SMOKED SPRATS IN PISTACHIO OIL



Each can showcases golden sprats at their finest — delicately packed, full of flavour,

and ready to impress. Ideal for modern tables,

refined gifting, or moments of indulgence.

SMOKED SPRATS IN GRAPE SEED OIL







SMOKED SPRATS INAVOCADO OIL



SMOKED SPRATS IN EXSTRA
VIRGIN OLIVE OIL WITH ROSEMARY



SMOKED SPRATS IN EXSTRA VIRGIN OLIVE OIL WITH DILL

ENGURE SMOKED SPRATS IN OIL









TRADITION FROM THE BALTIC. ESSENCE OF THE SEA.

Crafted from wild-caught sprats fished in the Baltic Sea, this product is a tribute to the region's rich maritime heritage. Naturally wood-smoked and preserved in sunflower oil, it offers a delicate balance between flavour and symbolism.

The sunflower oil reflects the warmth and brightness of summer, while the sea salt captures the strength and timeless presence of the Baltic — ever shaping the coast and its people.

FROM ENGURE, WITH TIMELESS RESPECT FOR THE SEA — AND FOR THOSE WHO LIVE BESIDE IT.

These sprats are more than a delicacy—they are our heartfelt tribute to over a century of collaboration with Engure, a fantastically beautiful seaside village.



A place where hardworking, honest people have helped keep traditions alive with care, dignity, and dedication.

TROUT FILLET

BALTIC CRAFTSMANSHIP. EXCELLENT QUALITY. PURE TASTE.

Our trout fillets are gently prepared from carefully selected fish, preserved in high-quality oil to highlight their delicate texture and naturally refined flavour — without smoking, just pure simplicity and elegance.

Raised in clean, cold waters, this trout reflects the clarity and calm of Northern nature. Packed with care, each tin offers a fresh, silky, and subtly rich experience — light, nourishing, and unforgettable.

A product of excellence, made with respect for nature and for those who appreciate honest, high-quality food.









TROUT FILLET

OFFERED IN 10 DISTINCTIVE GOURMET VARIATIONS, EACH RECIPE HIGHLIGHTS THE SUBTLE RICHNESS OF TROUT THROUGH CAREFULLY SELECTED OILS, HERBS, AND NATURAL INGREDIENTS.

From classic to bold, each tin delivers a refined experience that speaks of clarity, balance, and taste.





TROUT, DELICATELY CRAFTED FOR THOSE WHO APPRECIATE THE FINER THINGS IN LIFE.

Diplomats Gourmet trout is a gourmet discovery. With a perfect texture and expressive taste, it is ideal as an appetizer, main dish, or even as a special element on your festive table.



TROUT FILLET IN BRINE



TROUT FILLET WITH DILL



TROUT FILLET WITH MEDITERRANEAN SPICES



TROUT FILLET EXTRA VIRGIN OLIVE OIL



TROUT FILLET IN GRAPE SEED OIL



TROUT FILLET
IN AVOCADO OIL



TROUT FILLET IN PISTACHIO OIL



TROUT FILLET WITH LEMON



TROUT FILLET WITH ROSEMARY



TROUT FILLET WITH CHILI



READY MEALS

WE OFFER FIVE DISTINCT MEAL VARIATIONS, EACH INSPIRED BY THE RICH FLAVOURS OF DIFFERENT REGIONS — THE FRESHNESS OF THE BALTICS, THE RICHNESS OF ITALY, THE SPICE OF INDIA, THE BOLDNESS OF KOREA, AND THE

REAL MEALS. REAL FLAVOUR. NO SHORTCUTS.

For active minds, curious tastes, and modern lives.















KOREAN MEAL CARROT WITH SALMON



MEXICAN MEAL RICE WITH SALMON





INDIAN MEAL RICE WITH SALMON





ITALIAN MEAL GRUBOTTO WITH SALMON





DIPLOMATS FRANCHISE

WANT TO START YOUR OWN RETAIL BUSINESS WITH US?

Unda is looking for franchise partners who share an interest in professional long-term cooperation and the constant pursuit of excellence. Everything is taken care of, from excellent products and thoughtful store design to plenty of marketing materials to support businesses. Last but not least, Unda also offers a wide range of branded products such as pens, pencils, notebooks, t-shirts, windbreakers, umbrellas, hats, baseball caps, and gift sets for various occasions. Products are key, but there will be quality, flavour, and tradition on the shelf.

WHAT DO WE OFFER?

Our well known products are key, but we are actually offering experience, quality, great taste and traditions honed over the course of the century. We offer furniture specially designed to perfectly present our products. We provide carefully crafted sales and marketing materials and much more!



Check out our webpage diplomats.fish

WHY IS IT WORTH TRYING?

We can support you with everything. We will help you choose the right place for your store. We will draw a thoughtful and beautiful store design just for your chosen premises. We will design and manufacture fixtures according to your store project. We will deliver and help you install these fixtures if necessary. We will help you put together a thoughtful first order of products. We will help you develop product tasting events. We will provide you with marketing materials. With our experience and knowledge, we will support you in all matters so that your business brings joy.

HOW CAN I EXPLORE MORE?

If you are interested in representing a very experienced, tradition-based and quality product brand Diplomats in your country, please contact us by email franchise@diplomats.fish or call us +371 63181117.



PRIVATE LABEL

ARE YOU LOOKING FOR A SUPPLIER OF A HIGHEST QUALITY CANNED FISH PROD-UCTS UNDER YOUR PRIVATE LABEL?

WE ARE FLEXIBLE.
ALL OUR EXISTING RANGE
OF PRODUCTS AS WELL
AS NEW PRODUCTS CAN
BE PACKED IN DIFFERENT
PACKAGING:

Our production facility meets the highest quality requirements, which we confirm in annual IFS and MSC audits.

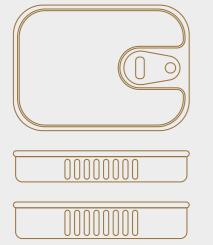


We are an experienced European manufacturer of canned fish with more than 110 years of experience. Our team are real professionals who do their work responsibly and take care of every product and every customer who will try it

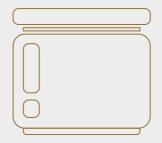


We are ready to cooperate with you to produce all our products under **your brand** and even create new products just for you!

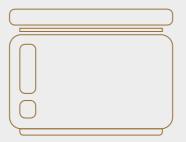




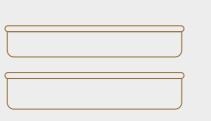
DINGLEY CAN 100G / 140G



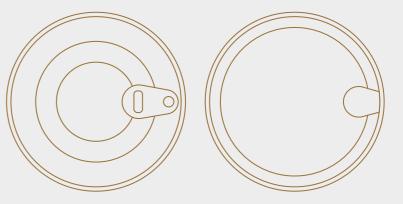
GLASS JARS 175G



GLASS JARS 250G



ROUND CAN 120G / 160G / 240G / 330G



CAN WITH TRANSPARENT LID 120G / 160G



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