

Oceana Fisheries

FRESH AND FROZEN SEAFOOD FROM SEYCEHLLES!

Contact Info

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Tuna

Thunnus albacares / Thunnus obesus

Fresh, wild, chilled, long line caught, GG/HG/HGT tuna, graded, histamine tested

Availability / Season:

- January to June
- September to December
- Peak season: mid January to May; October to mid December



Fresh products

TUNA, GG, HG, HGT, V CUT

Available sizes: Individual weight 25 to 30kg/30kg + Product: Headless, gutted, gilled, pectoral fins off,

belly, cavity cleaned

Packing: Wax carton box, plastic and insulation

bullets, net weight 70 to 100kg

Storage temperature: Chilled, 0 to 2°C Shelflife: 14 days from packing date

TUNA LOIN

- SASHIMI GRADE TUNA LOIN
- A GRADE TUNA LOIN
- TUNA LOIN

Available sizes: Individual weight 1.5 to 4.5kg

Product: Center/ natural cut, skin on/off, boneless, dark muscle removed, belly trimmed.

Packing: Fully wrapped/half wrapped in green "wasabi" paper, IVP/IWP, IL, packed in styrofoam box net weight ~ 20kg

Storage temperature: Chilled, 0 to 2° C



Emperor Red Snapper

Lutjanus sebae

Wild, hook and line caught by artisanal vessels, GG fish, premium quality

Availability /Season:

- January to June
- August to December
- Peak season: mid January to May; October to mid December



Fresh products

EMPEROR RED SNAPPER - GG/GGS STYLE

Available sizes: 3 to 7kg

Product: Gutted and gilled, scales on/off, belly cavity cleaned Packing: Soaker pad, plastic liner, styrofoam box net weight

~20kg

Storage temperature: Chilled, 0 to 2°C Shelflife: 14 days from packing date

EMPEROR RED SNAPPER - FRESH FILLETS / PORTIONS

FILLETS

Available sizes: Fillet size 0.8 to 2kg

Product: Whole fillet, skin on/descaled, belly

partially trimmed

Packing: IVP, styrofoam box net weight~20 kg

Steak / Portions: Product: Customized Packing: Customized





Humphead Snapper

Lutjanus sanguineus

Wild, hook and line caught by artisanal vessels, GG fish, premium quality

Availability / Season:

- January to June
- August to December



Fresh products

HUMPHEAD SNAPPER - GG & GGS STYLE

Available sizes: under 3 and 3 to 6kg

Product: Gutted and gilled, scales on/off, belly cavity cleaned Packing: Soaker pad, plastic liner, styrofoam box net weight ~20kg

Packing: Soaker pad, plastic liner, styrofoam box net weight

~20kg

Storage temperature: Chilled, 0 to 2°C Shelflife: 14 days from packing date

HUMPHEAD SNAPPER -FRESH FILLETS/PORTIONS

Fresh fillet

Available sizes: 0.6 to 1.8kg

Product: Whole fillet, skin on/descaled, belly

partially trimmed

Packing: IVP, styrofoam box net weight~20 kg

Steak / Portions: Product: Customized Packing: Customized





White Blotched Grouper

Epinephelus multinotatus

Wild, hook and line caught by artisanal vessels, GG fish, premium quality

Availability / Season:

- January to June
- August to December
- Peak season: mid January to May; October to mid December



Fresh products

WHITE BLOTCHED GROUPER - GG/GGS STYLE

Available sizes: 3 to 8kg

Product: Gutted and gilled, scales on/off, belly cavity

Packing: Soaker pad, plastic liner, styrofoam box net weight -20kg

Packing: Soaker pad, plastic liner, styrofoam box net

weight ~20kg

Storage temperature: Chilled, 0 to 2°C Shelflife: 14 days from packing date

WHITE BLOTCHED GROUPER - FRESH FILLETS/ PORTIONS

Fresh fillet

Available sizes: Fillet 0.8 to 2.5kg

Product: Whole fillet, skin on/descaled, belly

partially trimmed

Packing: IVP, styrofoam box net weight~20 kg

Steak / Portions:

Product: Customized Packing: Customized





Green Job fish

Aprion virescens

Wild, hook and line caught by artisanal vessels, GG fish, premium quality

Availability / Season:

- January to June
- August to December
- Peak season: February to April; November to December



Fresh products

GREEN JOB FISH - GG & GGS STYLE

Available sizes: under 3 kg and 3 to 6 kg Product: Gutted and gilled, scales on/off, belly cavity cleaned Packing: Soaker pad, plastic liner, styrofoam box net

Packing: Soaker pad, plastic liner, styrofoam box net weight ~20kg

Packing: Soaker pad, plastic liner, styrofoam box net

weight ~20kg

Storage temperature: Chilled, 0 to 2°C Shelflife: 14 days from packing date

GREEN JOB FISH - FRESH FILLETS/PORTIONS

Fresh fillet

Available sizes: Fillet 0.8 to 2 kg

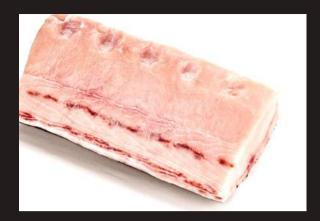
Product: Whole fillet, skin on/descaled, belly

partially trimmed

Packing: IVP, styrofoam box net weight~20 kg

Steak / Portions: Product: Customized Packing: Customized





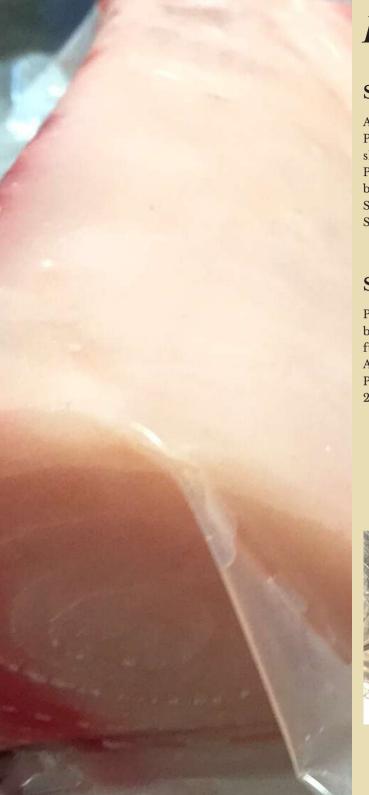
Swordfish

Xiphias gladius

Wild, chilled, long line caught, HG, graded swordfish

Availability / Season:

- January to June
- September to December
- Peak season: March to June



Fresh products

SWORDFISH-GG STYLE

Available sizes: Individual weight 15 to 60kg Product: HG swordfish, belly cavity cleaned, skin side cleaned

Packing: Wax carton box, plastic and insulation

bullets, net weight 70 to 100kg

Storage temperature: Chilled, 0 to 2°C Shelflife: 14 days from packing date

SWORDFISH - FILLETS

Product: Center cut/half moon cut, skin on, boneless, dark muscle partially removed, belly fully trimmed.

Available sizes: Individual weight 1.5 to 4 kg

Packing: IVP, IL, packed in styrofoam box net weight~

20 kg

