



## Presentation

Oceana Fisheries Co. (PTY) Ltd. is the leading fish & sea food processing specialist in Seychelles, with over 20 years of experience in processing, distributing and exporting of high-quality fish and seafood products. Factory carries out full cycle of production, starting from catching by its own fleet and finalizing with delivery of ready fish products to the end clients. Factory is located in a strategic spot in the middle of the Indian Ocean that gives it an access to wide range of products. Oceana Fisheries Co. (PTY) Ltd currently owned by Pertinacity International PTE. LTD

Currently factory is supplying to the clients across the globe, having registration in:

- USA** – FDA Reg. No. 10507030738
- EU** – EC Reg. No. F.F.07
- China** - CNCA Reg. No - SC1600002

All products are HALAL certified, wild-caught in pristine and clear waters of Indian Ocean, ensuring that our clients receive the most tasty and healthy fish and seafood possible.

Assortment mainly consist of **groupers, snappers, tuna, swordfish** and other demersal and pelagic fishes as well as selected **seafood**. All fishes are gutted & gilled according to the Seychelles legislation.

Most of the Company's vessels are equipped with **-60°C** freezers which allows us to preserve the most of the catch untouched by the outside environment until entering the cold storage.

We care about the sustainability. All our long line vessels are using only deep water long lines (400m) that are safe for species other than our target ones.

Factory is equipped with modern facilities to perform any type of processing according to the client's needs. Blast freezers, band saws, vacuum machines, chillers and cold stores – everything made to keep fishes and seafood well-preserved and prepared for any kind of distribution. **HACCP** certification is present, while ISO 22000 standards are in the process of implementing. We have 4 cold stores and can process up to 800 tons of fish per month and export up to 20 tons of demersal and pelagic fish on a daily basis.

Our web site - <https://www.oceanafisheries.com>



We also have a smoke house with 2 fully operational machines and can produce up to 10 tons of smoke products per month such as smoked chunks of Tuna, Marlin, Swordfish.

Factory is offering wide range of services for the distributors and retailers, as well as for the HoReCa segment. For every type of client, we have a perfect solution in terms of fishery products and seafood:

<b>Distributors</b>	Additional source of high-demand products – tuna, red snapper etc.
<b>Retailers</b>	Regular deliveries of high-quality products strictly according to request
<b>HoReCa</b>	Unique variety of species to satisfy the most sophisticated clients

We believe that fishes from the Indian Ocean could be of great value to you and your business.

Pelagic fishes, such as **Tuna** and **Swordfish** are processed according to the best worlds' practices, resulting in superior quality and freshness upon receipt. Bottom fishes, such as **Emperor Red Snapper**, **White-blotched Grouper**, and **Green Jobfish** – are perfect for exquisite restaurants and selected retailers for their unique appearance and delicate taste.

We are mostly focused on export of yellow fin tuna and reaching total volume of catch and processing in amount of 500 to 700 tons per month during the peak season.

We have different type of fish for sale and average prices for the most popular products are following:

**YF/BE Tuna HGT GR.A minus 60 shock freezing:** 35.00 – 40.00 USD per kg (including freight)

**YF/BE Tuna HGT GR.B minus 60 shock freezing:** 25.00 – 30.00 USD per kg (including freight)

**Humphead snapper :** 18.30 - 16.20 USD per kg (including freight)

**Emperor red snapper :** 24.30 - 21.40 USD per kg (including freight)

**Green jobfish :** 14.20 - 12.50 USD per kg (including freight)

**Blue-spotted jobfish :** 14.60 - 12.90 per kg (including freight)

**White-blotched grouper :** 17.60 - 15.50 per kg (including freight)







**Processing and packing Etelis (Ruby Snapper)**



**Grade A yellow fin tuna delivered in minus 60 (- 60) container to the buyer**





**Grade A Yellow Fin Tuna loins**





## Packaging of chilled yellow fin tuna for export





**COUNTRY OF ORIGIN:** Republic of Seychelles, delivery from the Port of Victoria or Seychelles International Airport (SEZ)

**PRODUCT AVAILABILITY:** Fresh products: Products available within 7 days for shipping after receipt of signed Purchase Order

**INSURANCE:** Cost of insurance coverage during the shipments could be included at Buyer's expense

**INSPECTION:** The Seller will provide a "Certificate of Origin" and "Health certificate" with every shipment. Any other inspections are at the Buyer's expense.

**VALIDITY:** Products are available on an ongoing basis. Prices are subject to confirmation at time of confirmed order placement.

**PAYMENT:** Air delivery: 100% prepayment for the first 5 deliveries. 70% advance payment for all further deliveries, 30% within 7 days after the receipt of the goods.

**DOCUMENTS:** The following documents will be provided as and where required and under conditions mentioned above:

- Health certificate
- Certificate of origin • Catch certificate
- Commercial invoice • Packing list
- Bill of lading / Air waybill • Copy of the contract
- ICCAT certificate (upon request) • IOTC certificate (upon request)
- Histamine analysis report (upon request)

**BIGGEST BUYERS OF OUR PRODUCTS:**

Transocean and Two Oceans company from USA

Wilder Logistics from UK

Fresh Express from UAE

Aurum Gavia from Israel

Marikomerc from Croatia

Yin Seafood from Germany

Roqueta from Spain





**Draft of supply agreement**  
**Supply Agreement**

Between:

**OCEANA FISHERIES COMPANY (PROPRIETARY) LIMITED**

and

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Dated this \_\_\_\_\_ and made by and between

**On one side**, **OCEANA FISHERIES COMPANY (PROPRIETARY) LIMITED**, a company legally established and validly existing under the laws of the Republic of Seychelles, with its registered address at P.O Box 71, Fishing Port, Victoria, ~~Mahe~~, Seychelles, represented by .....

(hereinafter referred to as the “**Supplier**”).

**AND**

**On the other side**, \_\_\_\_\_, a company duly incorporated and validly existing under the laws of \_\_\_\_\_, with its registered address \_\_\_\_\_, represented by \_\_\_\_\_, in his capacity of \_\_\_\_\_.

(hereinafter jointly referred to as the “**Buyer**”)

Each of the parties hereto hereinafter also referred individually as “**Party**” and jointly as “**Parties**”.

**1. SUBJECT MATTER**

1.1. Subject to this Agreement, the Supplier shall supply, and the Buyer shall accept and pay for seafood products, all other kinds of fish and fishery products as agreed by the Parties, hereinafter referred to as the “Goods”.

1.2. Assortment, quality, quantity and prices of the Goods for each delivery shall be agreed by the Parties in written by signing respective Specifications, which shall form an integral part of this Agreement. Signature of a Specification can be executed separately by each Party, with further exchange of the electronic copies of the signed Specifications, that shall be treated as duly signature of the Specification by the Parties.

## **2. PRICE AND PAYMENT PROCEDURE**

2.1. Price of the Goods and terms of payments shall be fixed and specified in the Specifications duly signed by the Parties.

2.2. All settlements between the Parties shall be made by means of bank transfers according to the bank details as specified hereof. All relevant bank charges shall be carried by the Buyer. The payment date is the day on which funds are credited to the Supplier's accounts.

## **3. PROCEDURE AND TERMS OF DELIVERY**

3.1 Within .....days following the date of a respective Specification signed by the Parties, the Supplier shall arrange delivery of the Goods to the carrier. During the said timeline the Goods and the documents thereto shall be ready for exportation/shipping.

3.2. If the Buyer fails to pay within the timeline established by the Specifications, the Supplier shall be entitled (but not obliged) to cancel the Order or to review the price of the Goods, and to inform to that effect the Buyer in written.

3.3 The moment of supply of the Goods shall be the date of delivery of the Goods to the carrier at the Commercial Port, Victoria, ~~Mahe~~, Seychelles.

## **4. GUARANTEE OF QUALITY**

4.1. The Supplier shall guarantee high quality of the supplied Goods and their compliance with the standards of the Republic of Seychelles as well as with all relevant EU food safety standards, hygiene, labeling and storage requirements pursuant to any applicable EU legislation from time to time in force.

4.2. The Buyer shall ensure strict observance of all of the storage requirements for the Goods, as prescribed by the Supplier and/or as specified on the Goods' package, from the moment of their delivery to the carrier and till their purchase by the ultimate Buyer, and shall indemnify the Supplier from any claims whatsoever in respect of quality of the non-duly stored Goods. The burden of proof of the proper storage of the Goods in case of any reasonable doubt lies on the Buyer.

## **5. TERM AND TERMINATION:**

5.1 This Agreement shall come into force and effect on \_\_\_\_\_ (“Effective Date”) and shall remain effective for a period of one (1) year. It shall be automatically renewed each year, unless

- (a) any party gives to the other party a written notice not to renew this Agreement at least one (1) month prior to the expiration of the initial term of this Agreement, or
- (b) this Agreement terminates in accordance with Paragraph 5.2 below.

5.2 Each Party may terminate this agreement giving the other party a one (1) month prior written notice.

Notwithstanding the aforesaid, this Agreement may be terminated at any time by each Party on written notice with immediate effect in the event that:

- (a) proceedings in bankruptcy or insolvency are instituted by or against the other party or a receiver, trustee, administrator or liquidator is appointed in respect of any part of the other party’s assets or any similar relief is granted under any applicable bankruptcy or equivalent law;
- (b) one party (the defaulting party) shall be in breach, non-observance or non-performance of any of its obligations in this Agreement and does not remedy the same within 14 days of notice of such failure or breach being served upon it by the other party (the non-defaulting party).

## **6. FORCE MAJEURE**

Neither Party shall be held liable for nonperformance or undue performance of any of their obligations under this Agreement, should they prove that such non-performance or undue performance is caused by force majeure circumstances, i.e. unordinary and unavoidable circumstances arisen upon the conclusion of this Agreement, provided that such circumstances can be neither foreseen by the Parties on conclusion of this Agreement nor controlled by the Parties thereafter. For the purposes of this Agreement, force majeure circumstances inter alia shall include: war, whether declared or non-declared, civil war, civil commotion and revolution, acts of God, earthquake, flood and other natural phenomena, explosions, fires, rain and acts and actions of governmental authorities prohibiting or otherwise precluding the performance of the obligations under this Agreement.

## **7. MISCELLANEOUS**

7.1 This Agreement shall be governed by and construed and interpreted in accordance with the laws of France.

7.2 Any dispute arising out of the formation, performance, interpretation, nullification, termination or invalidation of this agreement or arising therefrom or related thereto in any manner whatsoever, shall be settled by arbitration in accordance with the Paris Arbitration Rules.

The language to be used in the arbitral proceedings shall be French.

7.3 The Supplier and the Buyer have executed this Agreement at the day and year first above written.

## 8. CREDENTIALS

### SUPPLIER:

Oceana Fisheries Co. (Pty) Ltd

**Company Registration No.:** 1831

**Tax No.:** 501 490 875

**Legal address:** P.O. Box 71, Victoria, Mahe, Seychelles

**Physical address:** Fishing port, Old pier, Victoria, Mahe, Seychelles

**Bank details:** Seychelles International Mercantile Banking Corporation Ltd., Victoria House, State House Avenue, Mahe, Seychelles

**SWIFT:** NOVHSCSC

**Account No.:** 32002 016275 00 2 (USD)

**Account No.:** 21002 016275 00 2 (EUR)

## 9. Signatures of the Parties

By: Oceana Fisheries Co. (Pty) Ltd.

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BUYER:

By: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

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## OUR FLEET



We have 4 fully equipped long liners and 1 innovative vessel for demersal fish in our fleet which are currently in the Seychelles and fully operational.

Vessels equipped with **-60°C** freezers and total fish hold capacity of 118 tons as well as all navigational equipment, top fishing gears and multinational crew.

We have all valid licenses, insurance covers and necessary certificates to operate in Seychelles waters.



4 of our long liners are identical to each other and named as Ocean 1, 2, 3, 5

Technical details:

- 36.60 m x 7.00 m Length x Width and 2.38 m Draft
- 410'000 kg Displacement with a hull made from GRP Material
- 10 crew members onboard in 4 cabins  
16'500 lt of Fresh Water Capacity and 100'000 lt of Fuel Capacity
- YANMAR Engine 1 x 1'138 HP
- 





Crew members of the Ocean 1







One of our vessel “Tioffe 1” was built for the purpose of demersal fishing and currently the biggest one in Seychelles. Total fish hold capacity of 45 tons as well as all navigational equipment, top fishing gears and multinational crew.

Technical details:

25.00 m x 6.60 m Length x Width and 2.38 m Draft  
220'000 kg Displacement with a hull made from GRP Material  
10 crew members onboard in 4 cabins  
6'300 lt of Fresh Water Capacity and 30'000 lt of Fuel Capacity  
Cummins Engine 1 x 1'018 HP





Additionally, 4 more identical vessels are almost built at Weihai zhongfu xigang ship yard and will be delivered to Seychelles anytime soon.

Vessel "Ocean 6" 90 % completed, in the water and getting prepared for delivery





Vessel “Tioffe 2” 90 % completed, in the water and getting prepared for delivery.



Vessel “Tioffe 3” 80 % completed, in the water and getting prepared for delivery.

Vessel “Tioffe 5” 80 % completed, in the water and getting prepared for delivery.





Oceana Fisheries Fish Market is located at the deep water fishing port in Victoria on Mahe Island. We offer an endless variety of fresh and frozen fish caught and processed by us, with a wide selection of local and imported seafood which depends on seasonality. We are proud supporters of the local fishing industry thus make every effort to select the finest quality that our local fishermen have to offer.



Oceana Takeaway is located at the deep water fishing port in Victoria near the Oceana Fisheries Fish Market. This fast-casual fish shack with a fresh air outdoor seating area offers a variety of delicious fish and tasty seafood dishes and some of the healthiest quick meals around Seychelles. Well-prepared dishes using our very own products, Oceana Takeaway is the right place for the fish and seafood lovers.




## Our products

~~Bordomar~~

**Humphead snapper**

~~Lutjanus fulviflamma~~  
*Lutjanus coccineus*



State:

**Fresh**   **Frozen**   ~~Superfrozen~~

Season:

Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
Yellow	Green	Green	Green	Yellow	Pink	Pink	Pink	Pink	Yellow	Green	Green

~~Sizes, kg:~~ Availability:

0-2	10%
2-3	10%
3-4	20%
4-6	30%
6+	30%


Treatment:

Whole G&G  
Fillet on skin  
Steak

Bourgeois

**Emperor red snapper**

~~Lutjanus fulviflamma~~  
*Lutjanus sebae*



State:

**Fresh**   **Frozen**   ~~Superfrozen~~

Season:

Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
Green	Green	Green	Green	Green	Pink	Pink	Pink	Pink	Yellow	Green	Yellow

~~Sizes, kg:~~ Availability:

0-2	5%
2-3	5%
3-4	30%
4-6	30%
6+	30%


Treatment:

Whole G&G  
Fillet on skin  
Steak

Job Gris

**Green jobfish**

~~Lutjanus fulviflamma~~  
*Aprion virescens*



State:

**Fresh**   **Frozen**   ~~Superfrozen~~

Season:

Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
Yellow	Green	Green	Green	Green	Yellow	Yellow	Pink	Pink	Green	Green	Green

~~Sizes, kg:~~ Availability:


0-2	10%
2-3	10%
3-4	20%
4-6	30%
6+	30%

Treatment:

Whole G&G  
Fillet on skin  
Steak

Job Jaune

**Blue-spotted jobfish**  
*Bastinomyxus filamentosus*



State:  Fresh  Frozen  Superfrozen

Season: Jan Feb Mar Apr May Jun Jul Aug Sep Oct Nov Dec

Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
Yellow	Yellow	Green	Green	Green	Yellow	Yellow	Pink	Pink	Yellow	Green	Yellow


Sizes kg: Availability:

0-2	20%
2-3	20%
3-4	30%
4-6	25%
6+	5%

Treatment: Whole G&G, Fillet on skin, Steak

Carangue

**Yellow-spotted trevally**  
*Carangoides fulvoguttatus*



State:  Fresh  Frozen  Superfrozen

Season: Jan Feb Mar Apr May Jun Jul Aug Sep Oct Nov Dec

Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
Yellow	Green	Green	Green	Green	Yellow	Yellow	Pink	Pink	Yellow	Green	Yellow


Sizes kg: Availability:

0-2	10%
2-3	30%
3-4	30%
4-6	20%
6+	10%

Treatment: Whole G&G, Fillet on skin, Steak

Vey platte

**White-blotched grouper**  
*Epinephelus multinotatus*



State:  Fresh  Frozen  Superfrozen

Season: Jan Feb Mar Apr May Jun Jul Aug Sep Oct Nov Dec

Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
Yellow	Green	Green	Green	Yellow	Pink	Pink	Pink	Pink	Yellow	Green	Yellow

Sizes kg: Availability:


0-2	5%
2-3	10%
3-4	25%
4-6	30%
6+	30%

Treatment: Whole G&G, Fillet on skin, Steak

~~Vvey maconde~~

**Brownspeckled grouper**

~~Epinephelus chlorostigma~~



Sizes, kg: Availability:

0-2	40%
2-3	40%
3-4	15%
4-6	5%
6+	0%

State:

Fresh     Frozen    ~~Superfrozen~~

Treatment:

Whole G&G  
Steak


Season:

Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
Yellow	Yellow	Green	Green	Green	Red	Red	Red	Red	Yellow	Green	Yellow

~~Vvey croissant~~

**Moontail seabass**

~~Variola louti~~



Sizes, kg: Availability:

0-2	20%
2-3	35%
3-4	35%
4-6	10%
6+	0%

State:

Fresh     Frozen    ~~Superfrozen~~

Treatment:

Whole G&G  
Fillet on skin  
Steak


Season:

Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
Green	Green	Green	Yellow	Yellow	Red	Red	Red	Red	Yellow	Yellow	Yellow

Capt. Rouge

**Spangled emperor**

~~Lethrinus nebulosus~~



Sizes, kg: Availability:

0-2	10%
2-3	35%
3-4	45%
4-6	10%
6+	0%

State:

Fresh     Frozen    ~~Superfrozen~~

Treatment:

Whole G&G  
Fillet on skin  
Steak


Season:

Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
Yellow	Green	Green	Green	Green	Yellow	Red	Red	Red	Yellow	Green	Green



Capt. Blanc

**Blue-lined large-eyed bream**  
~~Gymnocranius robinsoni~~



State:

Fresh     Frozen    ~~Superfrozen~~

Season:

Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
Yellow	Green	Green	Green	Yellow	Pink	Pink	Pink	Yellow	Green	Yellow	Yellow

~~Sizes kg:~~ Availability:


0-2	10%
2-3	35%
3-4	45%
4-6	10%
6+	0%

Treatment:

Whole G&G  
Fillet on skin  
Steak

~~Etelis~~

**Ruby snapper**  
~~Etelis carbunculus~~



State:

Fresh     Frozen    ~~Superfrozen~~

Season:

Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
Yellow	Yellow	Green	Green	Green	Yellow	Yellow	Pink	Pink	Yellow	Green	Yellow

~~Sizes kg:~~ Availability:


0-2	10%
2-3	15%
3-4	15%
4-6	30%
6+	30%

Treatment:

Whole G&G  
Fillet on skin  
Steak

~~Somax~~

**Almaco jack**  
~~Seriola rivoliana~~



State:

Fresh     Frozen    ~~Superfrozen~~

Season:

Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
Yellow	Yellow	Green	Green	Green	Yellow	Yellow	Pink	Pink	Yellow	Green	Yellow


~~Sizes kg:~~ Availability:

0-2	5%
2-3	10%
3-4	25%
4-6	30%
6+	30%

Treatment:

Whole G&G  
Fillet on skin  
Steak

~~Vava vava~~  
**Two-spot red snapper**  
~~Lutjanus bohar~~



Sizes kg:	Availability:
0-2	5%
2-3	15%
3-4	30%
4-6	30%
6+	20%


State: **Fresh** **Frozen** ~~Superfrozen~~

Treatment: Whole G&G  
Fillet on skin  
Steak

Season:

Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
Yellow	Yellow	Green	Green	Green	Yellow	Yellow	Pink	Pink	Yellow	Green	Yellow

~~Vvey Rouge/Mne Dilo~~  
**Redbanded grouper**  
~~Epinephelus fasciatus~~



Sizes kg:	Availability:
0-2	95%
2-3	5%
3-4	0%
4-6	0%
6+	0%


State: **Fresh** **Frozen** ~~Superfrozen~~

Treatment: Whole G&G

Season:

Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
Yellow	Green	Green	Yellow	Yellow	Pink	Pink	Pink	Pink	Yellow	Yellow	Yellow

~~Vvey Rouge/Mve Hangar~~  
**Tomato hind**  
~~Cephalopholis sonnerati~~



Sizes kg:	Availability:
0-2	55%
2-3	40%
3-4	5%
4-6	0%
6+	0%

State: **Fresh** **Frozen** ~~Superfrozen~~

Treatment: Whole G&G  
Steak

Season:


Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
Yellow	Green	Green	Yellow	Yellow	Pink	Pink	Pink	Pink	Yellow	Yellow	Yellow



Tuna

**Yellowfin tuna**

*Thunnus albacares*



Sizes kg:	Availability:
0-15	5%
15-25	10%
25-40	40%
40+	45%

State:

**Fresh**   **Frozen**   **Superfrozen**

Treatment:

Whole G&G  
Fillet on skin  
Steak


Season:

Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
Green	Green	Green	Green	Green	Yellow	Pink	Pink	Yellow	Yellow	Yellow	Green

Tuna

**Big Eye tuna**

*Thunnus obesus*



Sizes kg:	Availability:
0-15	5%
15-25	10%
25-40	40%
40+	45%

State:

**Fresh**   **Frozen**   **Superfrozen**

Treatment:

Whole G&G  
Fillet on skin  
Steak


Season:

Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
Green	Green	Green	Green	Green	Yellow	Pink	Pink	Yellow	Yellow	Yellow	Green

Swordfish

**Swordfish**

*Xiphias gladius*



Sizes kg:	Availability:
0-15	5%
15-25	10%
25-40	40%
40+	45%

State:

**Fresh**   **Frozen**   **Superfrozen**

Treatment:

Whole G&G  
Fillet on skin  
Steak


Season:

Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
Green	Green	Green	Green	Green	Yellow	Pink	Pink	Yellow	Yellow	Yellow	Green

Dorado

**Mahi-mahi**

*Coryphaena hippurus*



State:

Fresh  Frozen  Superfrozen

Season:

Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
Green	Green	Green	Green	Green	Yellow	Pink	Pink	Yellow	Yellow	Yellow	Green

Sizes kg: Availability:

0-2	30%
2-3	30%
3-4	35%
4-6	5%
6+	0%


Treatment:

Whole G&G  
Fillet on skin  
Steak

Kingfish

**Wahoo**

*Acanthocybium solandri*



State:

Fresh  Frozen  Superfrozen

Season:

Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
Green	Green	Green	Green	Green	Yellow	Pink	Pink	Yellow	Yellow	Yellow	Green

Sizes kg: Availability:

0-2	15%
2-3	20%
3-4	45%
4-6	20%
6+	0%


Treatment:

Whole G&G  
Steak

Crab giraffe

**Spanner crab**

*Parina canina*



State:

Fresh  Frozen  Superfrozen

Season:

Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
Green	Green	Yellow	Pink	Pink	Pink	Pink	Pink	Pink	Pink	Green	Green

Sizes gr: Availability:

300	20%
500	30%
700	30%
900	20%

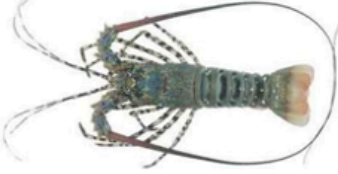
Treatment:

Whole  
Shelled

Lobster

**Spiny lobster**

*Decapodidae spp.*



Sizes (gr)	Availability:
300	15%
500	20%
700	20%
900	30%
1200	15%

State:

**Fresh**   **Frozen**   ~~Superfrozen~~

Treatment:

Whole


Season:

Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
Green	Yellow	Pink	Pink	Pink	Pink	Pink	Pink	Pink	Pink	Yellow	Green

Octopus

**Octopus**

*Octopus vulgaris*



Sizes:	Availability:
0-2	15%
2-3	60%
3-4	25%

State:

**Fresh**   **Frozen**   ~~Superfrozen~~

Treatment:

Whole

Season:

Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
Yellow	Green	Green	Green	Yellow	Pink	Pink	Pink	Pink	Yellow	Green	Yellow



## Smoked Fish Range



**Product Name: Smoked Tuna Chunks**

**Manufacturing Description:** Brined and smoked product

**Taste Description:** Fishy taste, mild smoke accent, firm flesh

**Shelf Life:** To be kept chilled, individually vacuum packed, shelf life 45 days  
or To be kept frozen, individually vacuum packed, shelf life 180 days



**Product Name: Smoked Grouper (vyeye) Chunks**

**Manufacturing Description:** Brined and smoked product

**Taste Description:** Neutral taste with grassy notes, light smoke accent, firm flesh

**Shelf Life:** To be kept chilled, individually vacuum packed, shelf life 45 days  
or To be kept frozen, individually vacuum packed, shelf life 180 days



**Product Name: Smoked Marlin Chunks**

**Manufacturing Description:** Brined and smoked product

**Taste Description:** Neutral taste, strong smoke accent, tender flesh

**Shelf Life:** To be kept chilled, individually vacuum packed, shelf life 45 days  
or To be kept frozen, individually vacuum packed, shelf life 180 days



**Product Name: Smoked Swordfish Chunks**

**Manufacturing Description:** Brined and smoked product

**Taste Description:** Mild fishy taste, oily flesh with light notes of smoke

**Shelf Life:** To be kept chilled, individually vacuum packed, shelf life 45 days  
or To be kept frozen, individually vacuum packed, shelf life 180 days



**Product Name: Tuna Jerky**

**Manufacturing Description:** Cured and dried product

**Taste Description:** Fishy taste with strong spices flavour, hard texture

**Shelf Life:** To be kept in ambient temperature, individually sealed, shelf life 30 days  
To be kept chilled, individually sealed, shelf life 90 days



**Product Name: Tuna Mojama**

**Manufacturing Description:** Semi-dried, salami type product

**Taste Description:** Firm flesh with distinct smell of salt-cured fish, sprinkled with a mixture of spices

**Shelf Life:** To be kept chilled, individually vacuum packed, shelf life 20 days or  
To be kept frozen, individually vacuum packed, shelf life 180 days



**Product Name: Tuna Pastrami**

**Manufacturing Description:** Cured, dried and smoked product

**Taste Description:** Delicate flavor of mixed smoke and spices, extremely tender flesh, oily, no fish smell

**Shelf Life:** To be kept chilled, individually vacuum packed, shelf life 20 days or  
To be kept frozen, individually vacuum packed, shelf life 180 days