

Oceana Fisheries

**FRESH AND FROZEN
SEAFOOD FROM
SEYCEHLLES!**



*Oceana is the leading
fish & sea food
processing specialist
in Seychelles, with
over 20 years'
experience in
processing and
exporting of high
quality fish and
seafood products*

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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

Shelflife: 14 days from packing date



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

Shelflife: 14 days from packing date





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

Shelflife: 14 days from packing date





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 GROUPE - GG/GGS STYLE

Available sizes: 3 to 8kg

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

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

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Storage temperature: Chilled, 0 to 2°C

Shelflife: 14 days from packing date

WHITE BLOTCHED GROUPE - 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

Shelflife: 14 days from packing date



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 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

Shelflife: 14 days from packing date



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



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

