

SENSATION OF THE SEAFOOD WORLD!



First Global SeaFood

PRODUCT CATALOGUE

EXOTIC RANGE



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We Are...

Sri Lanka is a tropical paradise surrounded by the Indian Ocean and home to pristine waters, vibrant marine life, and rich biodiversity. Inspired by this natural abundance, First Global Seafood specializes in sourcing, processing, and directly distributing the highest-quality Sri Lankan seafood to customers across the United Kingdom.

Our journey begins with responsible sourcing from local fishing boats and sustainable aquaculture farms. Skilled fishermen and experts selectively harvest mature fish to ensure freshness while protecting marine ecosystems. Every catch is carefully selected and processed at our facility under strict hygiene and safety standards.

We offer a diverse range of product including Fresh and Frozen Tuna, Swordfish, Reef Fish, Mollusc, Crustaceans showcasing the best of Sri Lankan seafood. European farmed and wild seafood species are among our precisely selected products. Catering to different customer needs, we process seafood as per individual requirements, with no minimum order quantity, whether a small or large volume is needed, ensuring flexibility and customer-centric service.

Our packaging options including whole, vacuum-packed, each option is tailored to maintain the product's integrity during transit, ensuring it reaches our customers in perfect condition. Thanks to our efficient logistics network, we deliver directly from source to door without delays at local depots. Distributing products across the United Kingdom, from the south to the north, First Global Seafood brings the unmatched taste of Sri Lankan seafood to you.

TUNA

Tuna is renowned for its rich flavor, firm texture, and exceptional versatility in global cuisine. Whether served raw as sushi, grilled as steaks, or used in hearty cooked dishes, tuna stands out as a premium seafood choice. Packed with protein, omega-3 fatty acids, and essential nutrients, it's both delicious and nutritious.

We supply high-quality tuna in different grades to meet wholesale customer demands. Our offerings include various forms such as Loin, Steak, Saku Block, and Cubes, ensuring consistency and freshness for bulk orders.

Our luscious tuna species are actively contributing to the success of esteemed Fishery Improvement Program (FIP) .

Our tuna products are FAD free which is tuna caught without a Fish Aggregating Device (FAD).



OUR TUNA GRADES

Sashimi Grade Tuna

Sashimi Grade Tuna refers to the highest quality tuna that is safe and suitable to be eaten raw. It is carefully selected based on freshness, vibrant color, firm texture, and ideal fat content. The flesh is typically deep red with a clean, mild flavor, making it perfect for sushi, and poke dishes.

Grade A Tuna

Grade A tuna is also of high quality, with a vibrant, deep red color, firm texture, and fresh flavor. While it may not always meet the strict standards for raw consumption, it is still excellent for high-end cooked dishes. Ideal for high-end dishes such as grilled tuna steaks, seared preparations, and gourmet tuna salads.

Grade B Tuna

Grade B tuna is still of high quality but slightly below Grade A. The color may be a bit lighter or uneven, and the texture may not be as firm. While not typically used for sushi, it is excellent for grilling, searing, or cooked dishes. It offers a great balance between quality and cost.

Tuna

Scientific Name:*Thunnus albacares*

Yellowfin tuna meat has a mild, meaty flavor and has large flakes. The meat is bright red in its raw state but turns brown to grayish-tan, firm and moist when cooked.



Yellowfin Tuna Sashimi Grade

Sashimi whole loin will be offered skinless, boneless, bloodline removed and tail and belly flap trimmed loins as per the customer weight range requirement. Loin will be vacuum packed to hold the freshness and shelf life.



Yellowfin Tuna Grade A – Whole Loin

Grade A whole loin will be offered skinless, boneless, bloodline removed and tail and belly flap trimmed loins as per the customer weight range requirement. Loin will be vacuum packed to hold the freshness and shelf life.



Yellowfin Tuna Grade B – Whole Loin

Grade B whole loin will be offered skinless, boneless, bloodline removed and tail and belly flap trimmed loins as per the customer weight range requirement. Loin will be vacuum packed to hold the freshness and shelf life.



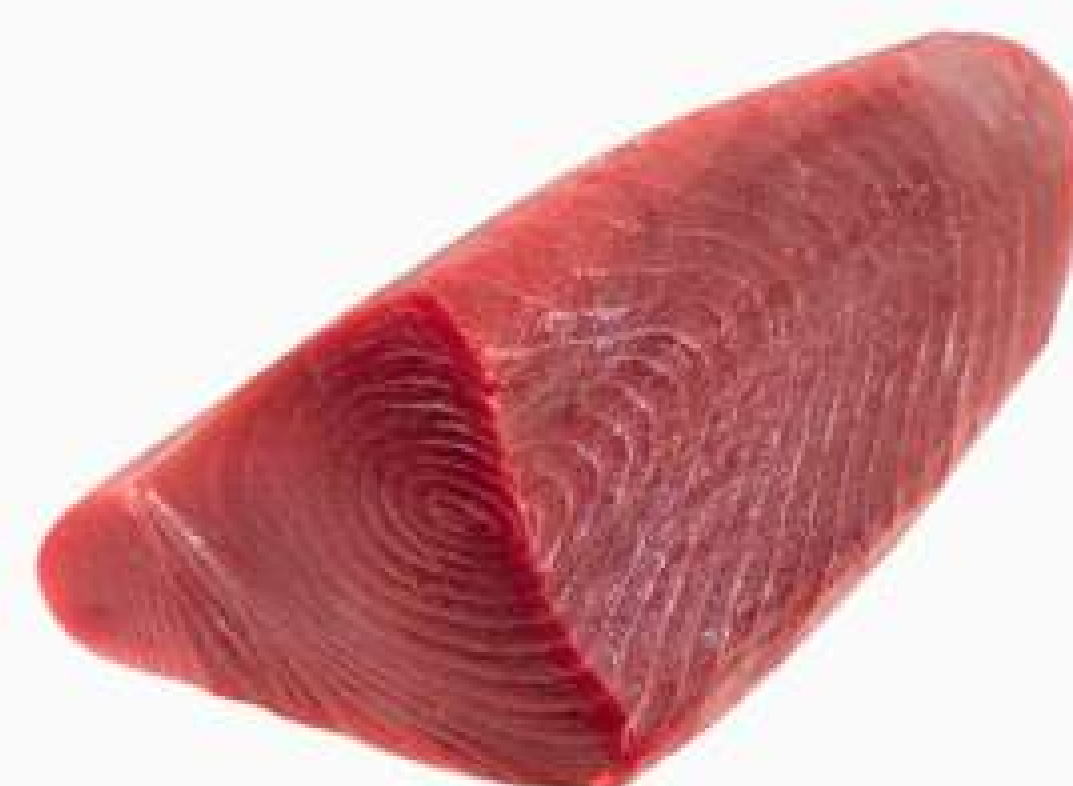
Sashimi- Centre Cut Loin

Sashimi middle part of the whole loin after removing the tail and head part will be offered skinless, boneless, bloodline removed and belly flap trimmed loins as per the customer weight range requirement. Loin will be vacuum packed to hold the freshness and shelf life.



Yellowfin Tuna Grade A – Centre Loin

Grade A middle part of the whole loin after removing the tail and head part will be offered skinless, boneless, bloodline removed and belly flap trimmed loins as per the customer weight range requirement. Loin will be vacuum packed to hold the freshness and shelf life.



Yellowfin Tuna Grade B – Centre Loin

Grade B middle part of the whole loin after removing the tail and head part will be offered skinless, boneless, bloodline removed and belly flap trimmed loins as per the customer weight range requirement. Loin will be vacuum packed to hold the freshness and shelf life.



Yellowfin Tuna Grade A – Steak

Grade A Skinless and boneless steak will be offered as per the customer thickness and weight requirement. Steaks are vertical slices cut from Centre cut loin. Steaks will be vacuum packed to hold the freshness and shelf life.



Yellowfin Tuna Grade B – Steak

Grade B Skinless and boneless steak will be offered as per the customer thickness and weight requirement. Steaks are vertical slices cut from Centre cut loin. Steaks will be vacuum packed to hold the freshness and shelf life.



Yellowfin Tuna Grade A – Saku Block

Grade A Saku block are uniformly cut rectangular blocks which make it a great choice for slicing pieces for Sushi. Premium Saku is a uniformly precision-cut portion of centre-cut tuna loin. Saku blocks will be vacuum packed to hold the freshness and shelf life.



Yellowfin Tuna Cubes

Tuna cubes are one to two or two to three centimetres small rectangular pieces cut from loins. These are suitable for Poke and Kebab. Will be vacuum packed to hold the freshness and shelf life.



SWORDFISH

Swordfish is renowned for its firm, meaty texture and mildly sweet flavor, making it a favorite in many culinary creations. With thick steaks and dense, juicy flesh, it holds up beautifully to grilling, broiling, and pan-searing, providing a satisfying bite in every dish. Rich in protein and essential nutrients, swordfish is not only delicious but also a healthy addition to your menu.

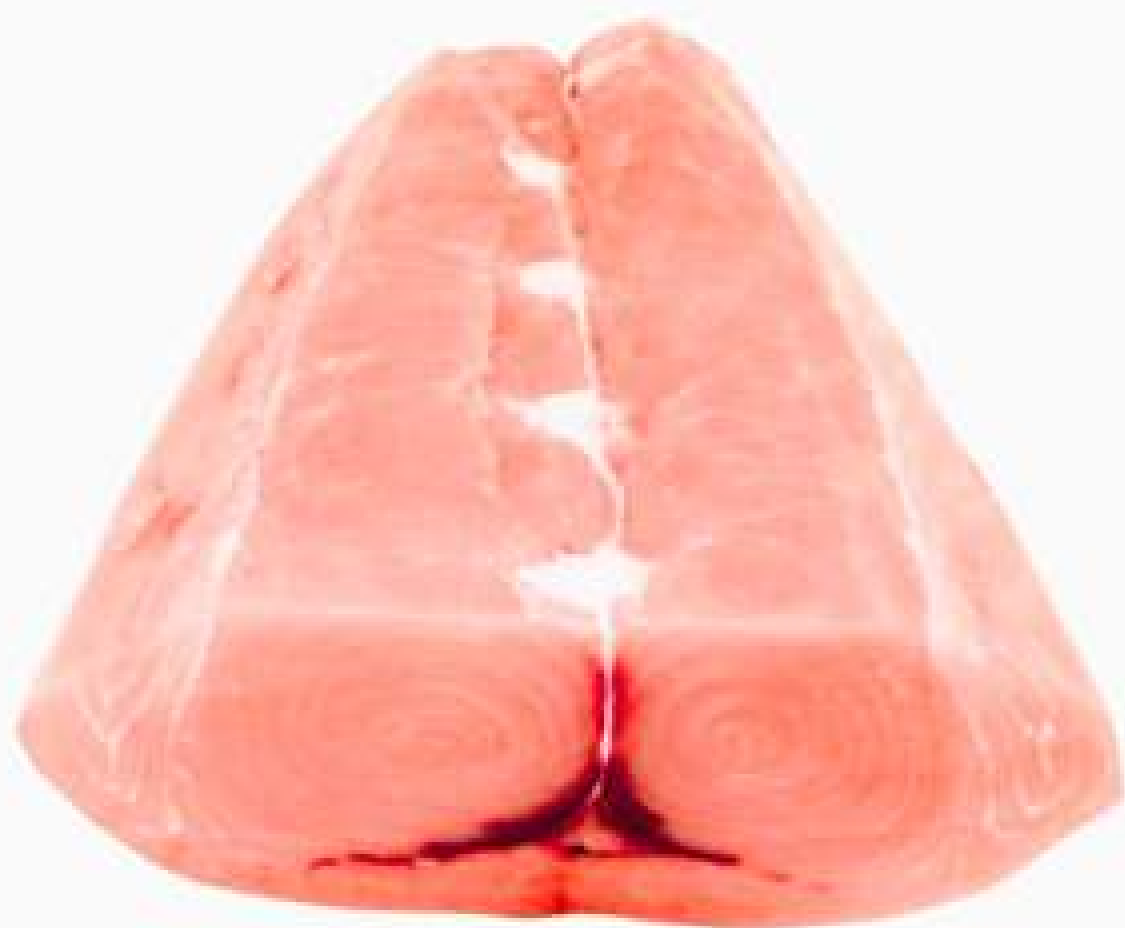
We offer fresh swordfish in various cuts, including Loin, Steak, Fillets, Saku, and Cubes, ensuring flexibility and convenience to meet all your culinary needs.



Swordfish

Scientific Name: *Xiphias gladius*

Swordfish has a mildly sweet flavour and a moist, meaty texture with moderately high fat content. The flesh can range from white or ivory to pink or orange. All swordfish turn beige in colour after cooking.



Swordfish Half Moon – Whole Loin

Half moon whole loin is a swordfish has been processed into two half horizontally without splitting into four loins through the bloodline . Loins will be offered boneless, skin on, bloodline on and tail and belly trimmed. Will be vacuumed packed to hold the freshness and shelf life



Swordfish Half Moon Centre Cut Loin

Half moon full loins will be trimmed from the tail and head to offer a nice chunky centre loins, large fish will be used to get this shape. Loins will be provided boneless, skin on, bloodline on and without the head and tail ends. Will be vacuumed packed to hold the freshness and shelf life.



Swordfish Half Moon Loin

Half moon whole loin is a swordfish has been processed into two half horizontally without splitting into four loins through the bloodline. Loins will be offered boneless, skin on, bloodline on and tail and belly trimmed. Will be vacuumed packed to hold the freshness and shelf life.



Swordfish Quarter Moon – Loin

Quarter moon whole loin is a swordfish has been processed into four quarter horizontally by splitting into four loins through the bloodline. Loins will be offered boneless, skin on, bloodline on and tail and belly trimmed. Will be vacuumed packed to hold the freshness and shelf life.



Swordfish Quarter Moon – Centre Cut Loin

Quarter moon full loins will be trimmed from the tail and head to offer a nice chunky centre loins, large fish will be used to get this shape. Loins will be provided boneless, skin on, bloodline on and without the head and tail ends. Will be vacuumed packed to hold the freshness and shelf life.



Swordfish half Moon Steaks

Half moon steaks has been cut from a half moon loins which Swordfish has been filleted into half horizontally. Steaks will be boneless, skin on and bloodline on. Steak thickness and weight will be as per the customer requirement. Will be vacuumed packed to hold the freshness and shelf life.



Swordfish Quarter Moon – Steaks

Quarter moon steaks has been cut from a quarter moon loins which swordfish has been filleted into four quarters horizontally. Steaks will be boneless, skin on/off and bloodline on/off as per the customer requirement. Steak thickness and weight will be as per the customer requirement. Will be vacuumed packed to hold the freshness and shelf life.



Swordfish Saku

Swordfish Premium Saku is an uniformly precision-cut portion of centre-cut quarter moon swordfish loin. Will be vacuumed packed to hold the freshness and shelf life.



Swordfish Cubes

Swordfish cubes are one to two or two to three centimetres small rectangular pieces cut from loins. These are suitable for Poke and Kebab. Will be vacuumed packed to hold the freshness and shelf life.

REEF FISH

Reef fish are a diverse group of fish which live among or close to coral reefs. We have a different varieties of the best reef fish, each with its own unique appearance and taste. Their tender meat is rich in flavor and can be prepared in a variety of ways. We provide Reef fish as a whole fish, whole clean, steaks and fillets.



Anchovy

Scientific Name:- *Stolephorus indicus*

The meat of anchovy is grey, once cooked it will become off-white. Fresh anchovies have a rich but subtle taste and a soft texture. The skin is edible.



HG

Head and guts will be removed and washed in ice water. Can be packed in any form of packaging as per customer requirement.

Barracuda

Scientific Name: *Sphyraena barracuda*

The flesh of the barracuda is creamy tan when raw and cooked up to off-white. Barracuda flesh is firm, dense and meaty with large flakes with a low-fat content. It has a full and meaty flavor.



Whole

Fish will be offered in whole round form as it is fresh from the sea.



Whole Cleaned

Fish will be offered without gill, guts, scales and fins. Can be packed in any form of packaging as per customer requirement.



Steak

Steaks are bone in vertical slices cut from headless and whole cleaned fish. Steaks can be supplied in various sizes and thickness as per customer requirements. Steaks will be vacuum packed to hold the freshness and shelf life.

Barramundi

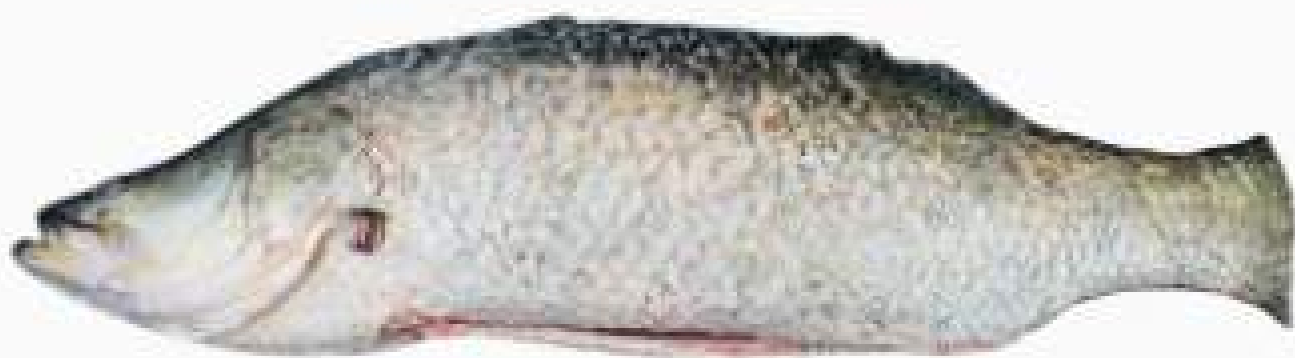
Scientific Name: *Lates calcarifer*

Barramundi raw flesh is pearly pink in color and its cooked meat is white. This is considered as a sustainable substitute for overfished white fish. Barramundi has a firm, succulent texture and large flakes. The value for the fish adds with its sweet and buttery flavor.



Whole

Fish will be offered in whole round form as it is fresh from the sea.



Whole Cleaned

Fish will be offered without gill, guts, scales and fins. Can be packed in any form of packaging as per customer requirement.



Fillet Skin On

Skin on fillet will be offered as boneless skin on whole fillet. Fillets will be vacuumed packed to hold the freshness and shelf life.



Steak

Steaks are bone in vertical slices cut from headless and whole cleaned fish. Steaks can be supplied in various sizes and thickness as per customer requirements. Steaks will be vacuum packed to hold the freshness and shelf life.



Portion Skin On

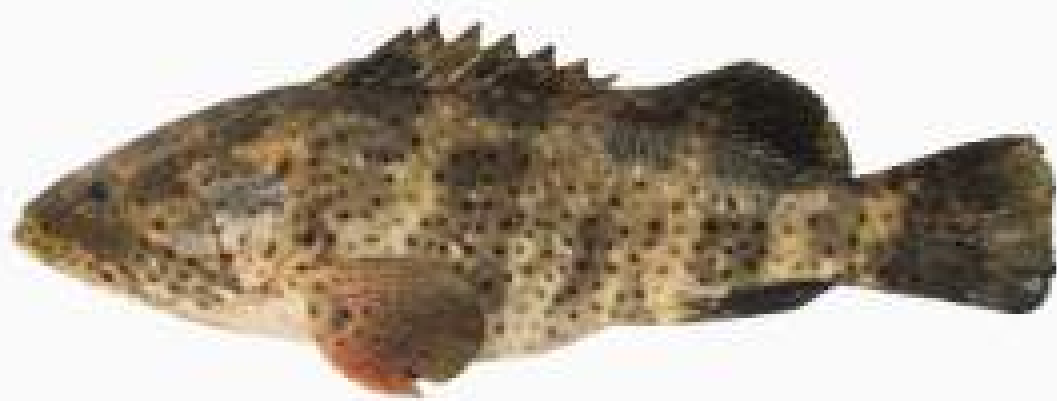
Skin on portions will be offered as boneless skin on centre cut portions. Portions will be vacuum packed to hold the freshness and shelf life.



Black Dotted Grouper

Scientific Name: Epinephelus epistictus

Groupers have a mild but distinct flavor. Black grouper does have firmer meat in raw state and meat is white and lean with a notable lack of bones. Once its cooked, the white meat has a very firm texture and heavy flake and remains moist.



Whole

Fish will be offered in whole round form as it is fresh from the sea.



Whole Cleaned

Fish will be offered without gill, guts, scales and fins. Can be packed in any form of packaging as per customer requirement.



Fillet Skin On

Skin on fillet will be offered as boneless skin on whole fillet. Fillets will be vacuumed packed to hold the freshness and shelf life.



Steak

Steaks are bone in vertical slices cut from headless and whole cleaned fish. Steaks can be supplied in various sizes and thickness as per customer requirements. Steaks will be vacuum packed to hold the freshness and shelf life.



Portion Skin On

Skin on portions will be offered as boneless skin on centre cut portions. Portions will be vacuum packed to hold the freshness and shelf life.



Black Pomfret

Scientific Name: *Parastromateus niger*

Black pomfret has a light texture with a sweet and so rich in flavor. It can be eaten marinated with spices and shallow fried.



Whole

Fish will be offered in whole round form as it is fresh from the sea.



Whole Cleaned

Fish will be offered without gill, guts, scales and fins. Can be packed in any form of packaging as per customer requirement.



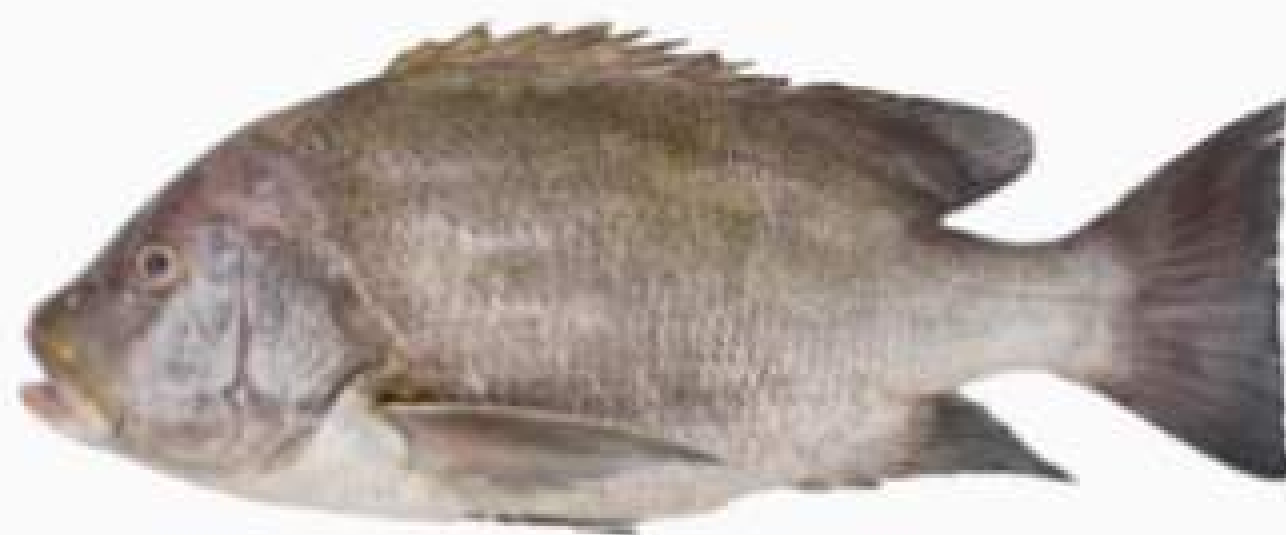
Steak

Steaks are bone in vertical slices cut from headless and whole cleaned fish. Steaks can be supplied in various sizes and thickness as per customer requirements. Steaks will be vacuum packed to hold the freshness and shelf life.

Blubberlip Snapper

Scientific Name: *Lutjanus rivulatus*

Blubberlip snapper raw flesh is pearly pink in color and its cooked meat is white. Blubberlip snapper has a buttery flavor with a hint of sweetness.



Whole

Fish will be offered in whole round form as it is fresh from the sea.



Steak

Steaks are bone in vertical slices cut from headless and whole cleaned fish. Steaks can be supplied in various sizes and thickness as per customer requirements. Steaks will be vacuum packed to hold the freshness and shelf life.

Bonito Tuna

Scientific Name:*Sarda spp.*

The taste of Bonito Tuna is considered strong, and often described as “fishy.” It has a firm texture.



Whole

Fish will be offered in whole round form as it is fresh from the sea.



Steak

Steaks are bone in vertical slices cut from headless and whole cleaned fish. Steaks can be supplied in various sizes and thickness as per customer requirements. Steaks will be vacuum packed to hold the freshness and shelf life.

Brown Dotted Grouper

Scientific Name:*Epinephelus malabaricus*

Brown Dotted grouper meat has large flakes and firm texture while it's lean and moist with a distinctive mild flavor. Once its cooked, the white meat has a very firm texture and heavy flake and remains moist.



Whole

Fish will be offered in whole round form as it is fresh from the sea.



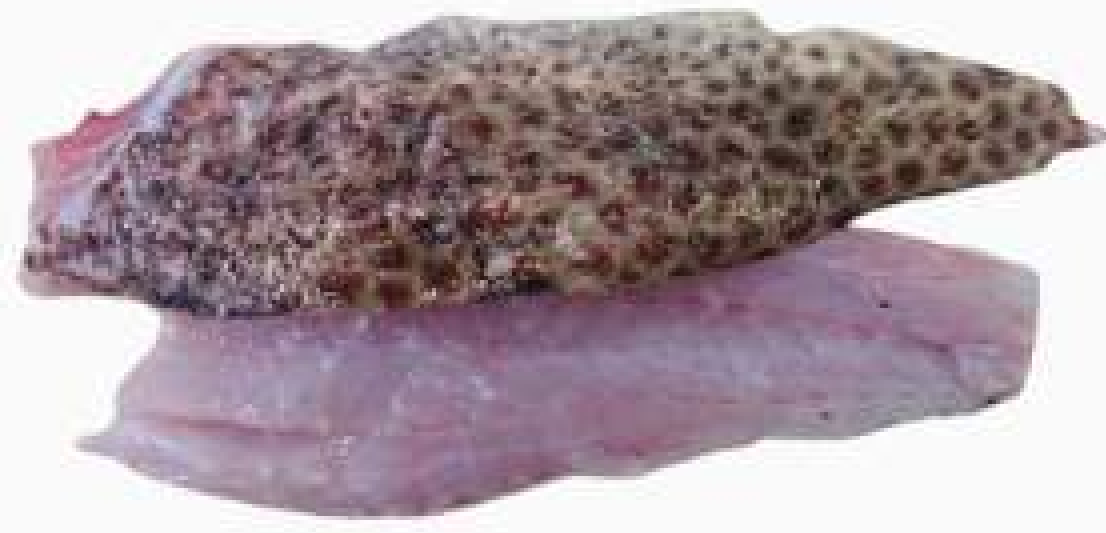
Whole Cleaned

Fish will be offered without gill, guts, scales and fins. Can be packed in any form of packaging as per customer requirement.



Steak

Steaks are bone in vertical slices cut from headless and whole cleaned fish. Steaks can be supplied in various sizes and thickness as per customer requirements. Steaks will be vacuum packed to hold the freshness and shelf life.



Fillet Skin On

Skin on fillet will be offered as boneless skin on whole fillet. Fillets will be vacuumed packed to hold the freshness and shelf life.



Portion Skin On

Skin on portions will be offered as boneless skin on centre cut portions. Portions will be vacuumed packed to hold the freshness and shelf life.



Chinese Pomfret

Scientific Name:Pampus chinensis

Chinese Pomfret is loved by many for its succulent meat. Pomfret fish meat has a very tender texture



Whole

Fish will be offered in whole round form as it is fresh from the sea.



Whole Cleaned

Fish will be offered without gill, guts, scales and fins. Can be packed in any form of packaging as per customer requirement.



Steak

Steaks are bone in vertical slices cut from headless and whole cleaned fish. Steaks can be supplied in various sizes and thickness as per customer requirements. Steaks will be vacuum packed to hold the freshness and shelf life.

Cobia

Scientific Name:*Rachycentron canadum*

Raw cobia meat is light tan in color. When it's cooked it turns, snow white. It is richly flavored firm meat with a sweet touch and a nice flake. The oil content makes the moist flesh.



Whole

Fish will be offered in whole round form as it is fresh from the sea.



Whole Cleaned

Fish will be offered without gill, guts, scales and fins. Can be packed in any form of packaging as per customer requirement.



Steak

Steaks are bone in vertical slices cut from headless and whole cleaned fish. Steaks can be supplied in various sizes and thickness as per customer requirements. Steaks will be vacuum packed to hold the freshness and shelf life.

Doctor Fish

Scientific Name: *Acanthurus chirurgus*

Doctor fish has clear light pink flesh. Its flesh is firm and moist. Doctor fish meat flavour is considered strong.



Whole

Fish will be offered in whole round form as it is fresh from the sea.



Whole Cleaned

Fish will be offered without gill, guts, scales and fins. Can be packed in any form of packaging as per customer requirement.

Emperor pink ear

Scientific Name:*Lethrinus lentjan*

Meat of the emperor fish is moist, firm and is rich in flavor. It is a good source of vitamins, proteins, mineral and many other essential nutrients. This fish is high in Omega 3 and protein content.



Whole

Fish will be offered in whole round form as it is fresh from the sea.



Whole Cleaned

Fish will be offered without gill, guts, scales and fins. Can be packed in any form of packaging as per customer requirement.



Steak

Steaks are bone in vertical slices cut from headless and whole cleaned fish. Steaks can be supplied in various sizes and thickness as per customer requirements. Steaks will be vacuum packed to hold the freshness and shelf life.



Fillet

Fillets can be offered as skin on fillet or skin off fillet and packaging can be done according to the customer specification.



Emperor Trumpet

Scientific Name:*Lethrinus sp.*

Meat of the emperor fish is moist, firm and is rich in flavor. It is a good source of Vitamins, Proteins, Mineral and many other essential nutrients. This fish is high in Omega 3 and protein content



Whole

Fish will be offered in whole round form as it is fresh from the sea.



Whole Cleaned

Fish will be offered without gill, guts, scales and fins. Can be packed in any form of packaging as per customer requirement.



Steak

Steaks are bone in vertical slices cut from headless and whole cleaned fish. Steaks can be supplied in various sizes and thickness as per customer requirements. Steaks will be vacuum packed to hold the freshness and shelf life.



Fillet Skin On

Skin on fillet will be offered as boneless skin on whole fillet. Fillets will be vacuumed packed to hold the freshness and shelf life.



False Trevally

Scientific Name: *Lactarius lactarius*

False Trevally has a very firm and slightly oily meat. It is a bony fish with a great taste and texture.



Whole

Fish will be offered in whole round form as it is fresh from the sea.



Whole Cleaned

Fish will be offered without gill, guts, scales and fins. Can be packed in any form of packaging as per customer requirement.

Flathead/Ariel

Scientific Name:*Platycephalus conatus*

This fish flesh is moist, light flavoured. The flesh of flat head is much firm, sweet and white in color.



Whole

Fish will be offered in whole round form as it is fresh from the sea.



Whole Cleaned

Fish will be offered without gill, guts, scales and fins. Can be packed in any form of packaging as per customer requirement.

Frigate Tuna

Scientific Name:*Auxis thazard*

Frigate tuna, has a fine, unctuous flavor and compact, pink flesh. Frigate tuna is a blue fish that is high in omega-3 fatty acids and protein. In general has a creamy, buttery, salty, and savory flavor with a subtle sweetness.



Whole

Fish will be offered in whole round form as it is fresh from the sea.



Steak

Steaks are bone in vertical slices cut from headless and whole cleaned fish. Steaks can be supplied in various sizes and thickness as per customer requirements. Steaks will be vacuum packed to hold the freshness and shelf life.

Ghol Fish

Scientific Name:*Protonibea dicanthus*

Ghol fish considered as a very seasonal fish and a fish with a medical value. Ghol fish is a very good source of collagen and Omega – 3.



Steak

Steaks are bone in vertical slices cut from headless and whole cleaned fish. Steaks can be supplied in various sizes and thickness as per customer requirements. Steaks will be vacuum packed to hold the freshness and shelf life.



Gilled and Gutted

Offered with gills and gut removed, our Ghol Fish is cleaned and ready for further processing or cooking. Can be packed in any form of packaging as per customer requirement.

Giant Trevally

Scientific Name:*Caranx ignobilis*

Giant Trevally has firm, dense and slightly oily meat. Once cooked meat turn into white, firm and flaky. It is very rich in Omega - 3.



Whole

Fish will be offered in whole round form as it is fresh from the sea.



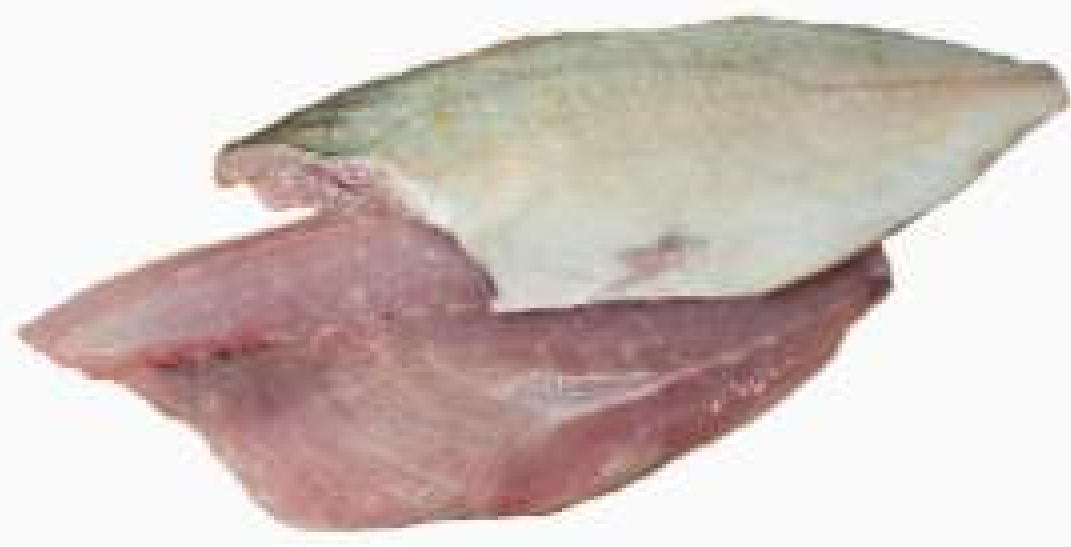
Whole Cleaned

Fish will be offered without gill, guts, scales and fins. Can be packed in any form of packaging as per customer requirement.



Steaks

Steaks are bone in vertical slices cut from headless and whole cleaned fish. Steaks can be supplied in various sizes and thickness as per customer requirements



Fillet

Skin on fillet will be offered as boneless skin on whole fillet. Fillets will be vacuumed packed to hold the freshness and shelf life.



Grey Dotted Grouper

Scientific Name:*Epinephelus undulosus*

Grey grouper fish processes a mild, sweet flavor. Despite grouper being a relatively firm texture once cooked, it retains a lot of moisture and is incredibly succulent.



Whole

Fish will be offered in whole round form as it is fresh from the sea.



Whole Cleaned

Fish will be offered without gill, guts, scales and fins. Can be packed in any form of packaging as per customer requirement.



Steak

Steaks are bone in vertical slices cut from headless and whole cleaned fish. Steaks can be supplied in various sizes and thickness as per customer requirements. Steaks will be vacuum packed to hold the freshness and shelf life.



Fillet

Fillets can be offered as skin on fillet or skin off fillet and packaging can be done according to the customer specification.



Portion

Portions will be offered as boneless skinless centre cut portions. Portions will be vacuum packed to hold the freshness and shelf life.



Grey Mullet

Scientific Name:*Mugil cephalus*

Mullet flesh has a rich, nutty taste. It has a high oil content and an oily flavor. The raw flesh and cooked flesh are white, firm and juicy once cooked. A dark, lateral line of fatty flesh runs through the meat and has a stronger flavor and to prevent it, the fish should be skinned and remove the dark line.



Whole

Fish will be offered in whole round form as it is fresh from the sea.



Whole Cleaned

Fish will be offered without gill, guts, scales and fins. Can be packed in any form of packaging as per customer requirement.



Steak

Steaks are bone in vertical slices cut from headless and whole cleaned fish. Steaks can be supplied in various sizes and thickness as per customer requirements. Steaks will be vacuum packed to hold the freshness and shelf life.

Halfbeak

Scientific Name:*Hemiramphus far*

Halfbeak taste clean and delightful. The flesh was densely packed and firm. Once cooked it is white in colour and flaky.



Whole

Fish will be offered in whole round form as it is fresh from the sea.



H & G

Fish will be offered headless and without the guts, scales and fins. Can be packed in any form of packaging as per customer requirement.

Indian Halibut

Scientific Name:*Psettodes erumei*

Indian Halibut retains its moisture well and keeps its texture when cooked. It's a very mild, sweet-tasting, lean fish with fine-grained, dense meat that dries out if overcooked. When cooked, the snow-white meat loses its glossy appearance and is flaky and tender though still firm.



Whole

Fish will be offered in whole round form as it is fresh from the sea.



Whole Cleaned

Fish will be offered without gill, guts, scales and fins. Can be packed in any form of packaging as per customer requirement.



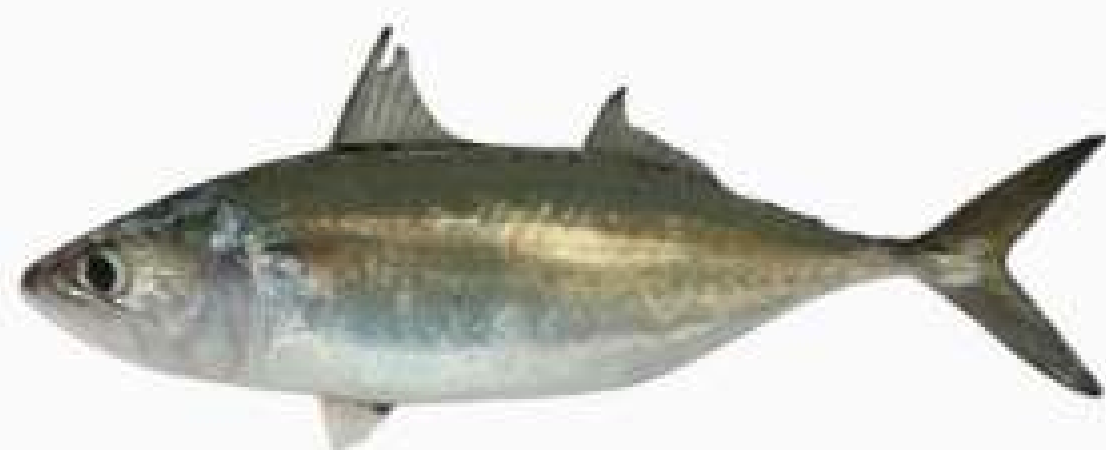
Steak

Steaks are bone in vertical slices cut from headless and whole cleaned fish. Steaks can be supplied in various sizes and thickness as per customer requirements. Steaks will be vacuum packed to hold the freshness and shelf life.

Indian Mackerel

Scientific Name:*Rastrelliger kanagurta*

Mackerels differ in flesh from the softer dark red to the firm near white flesh. They are all oily fish with a strong flavor.



Whole

Fish will be offered in whole round form as it is fresh from the sea.



Whole Cleaned

Fish will be offered without gill, guts, scales and fins. Can be packed in any form of packaging as per customer requirement.



HGT

Fish head, guts, scales and tail will be removed. Can be packed in any form of packaging.

Indian Salmon

Scientific Name:*Eleutheronema tetradactylum*

Its meat is tender and sweet and consists of large flakes. This fish meat is considered more unique with the pinkish texture of flesh.



Whole

Fish will be offered in whole round form as it is fresh from the sea.



Whole Cleaned

Fish will be offered without gill, guts, scales and fins. Can be packed in any form of packaging as per customer requirement.



Steak

Steaks are bone in vertical slices cut from headless and whole cleaned fish. Steaks can be supplied in various sizes and thickness as per customer requirements. Steaks will be vacuum packed to hold the freshness and shelf life.



Fillet

Fillets can be offered as skin on fillet or skin off fillet and packaging can be done according to the customer specification.



Jack Fish

Scientific Name:*Caranx hippos*

Jack fish has firm, dense and slightly oily meat. Jack fish meat changes its colour from off white to softer Gray to black when reaching the spine. It has a distinct taste and firm meat once cooked.



Whole

Fish will be offered in whole round form as it is from the sea.



Whole Cleaned

Fish will be offered without gill, guts, scales and fins. Can be packed in any form of packaging as per customer requirement.



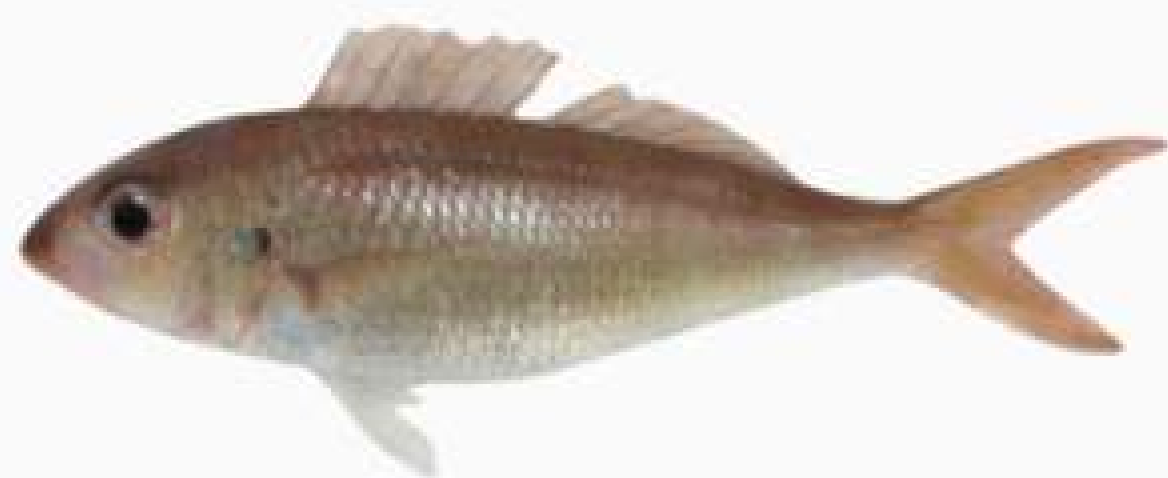
Fillet

Fillets can be offered as skin on fillet or skin off fillet and packaging can be done according to the customer specification.

Japanese Threadfin Bream

Scientific Name:*Nemipterus japonicus*

This fish flesh is very soft and smashing. It has fine-textured flesh with a sweet taste. It is very rich in flavor and it does not have a strong smell of the sea. This fish is high in Omega 3 fatty acids proteins and rich in vitamins and minerals such as Vitamin D and Vitamin B12.



Whole

Fish will be offered in whole round form as it is fresh from the sea.



Whole Cleaned

Fish will be offered without gill, guts, scales and fins. Can be packed in any form of packaging as per customer requirement.

Kingfish

Scientific Name:*Scomberomorus commerson*

Raw kingfish meat is lighter in color and has less of the red muscle meat. The pale-pink flesh cooks up white. It is mild-tasting, with a firm, lean texture and large, circular flake.



Whole

Fish will be offered in whole round form as it is fresh from the sea.



HGT

Fish head, guts and tail will be removed. Can be packed in any form of packaging



Whole Cleaned

Fish will be offered without gill, guts, scales and fins. Can be packed in any form of packaging as per customer requirement.



Steak

Steaks are bone in vertical slices cut from headless and whole cleaned fish. Steaks can be supplied in various sizes and thickness as per customer requirements. Steaks will be vacuum packed to hold the freshness and shelf life.



Ladyfish

Scientific Name:*Sillago sihama*

Ladyfish is an oily fish with a gentle, crumbly meat and mushy texture. It has a sweet taste while it has small bones.



Whole

Fish will be offered in whole round form as it is fresh from the sea.



Whole Cleaned

Fish will be offered without gill, guts, scales and fins. Can be packed in any form of packaging as per customer requirement.

Mahi Mahi

Scientific Name: *Coryphaena Hippurus*

Mahi mahi raw flesh has firm texture, light whitish pink in color, sweetly moist with solid flake and moderate sweet flavor. Considered as extra lean fish and it is healthy as it is low fat.



Whole

Fish will be offered in whole round form as it is fresh from the sea.



Headless (J Cut)

Our Mahi Mahi is offered headless, thoroughly cleaned, and ready for processing or cooking. With its firm texture and mildly sweet flavor, it's ideal for grilling, baking, or curries. Packed as per customer requirements to ensure freshness and convenience.



Steak

Steaks are bone in vertical slices cut from headless and whole cleaned fish. Steaks can be supplied in various sizes and thickness as per customer requirements. Steaks will be vacuum packed to hold the freshness and shelf life.



Fillet

Fillets can be offered as skin on fillet or skin off fillet and packaging can be done according to the customer specification.



Portions Skinless

Skinless portions will be offered as boneless skinless centre cut portions. Portions will be vacuum packed to hold the freshness and shelf life.



Mangrove Red Snapper

Scientific Name:*Lutjanus argentimaculatus*

Mangrove Red snapper is lean and moist, with a sweetly mild but distinctive flavor. The texture is lean but moist. The superb taste of this fish is evidenced to be the best with just the slightest hint of red, masquerade in the marketplace as “red” snapper. The semi-firm meat is pinkish, with yellow tones, in a raw state. It turns somewhat lighter when cooked.



Whole

Fish will be offered in whole round form as it is fresh from the sea.



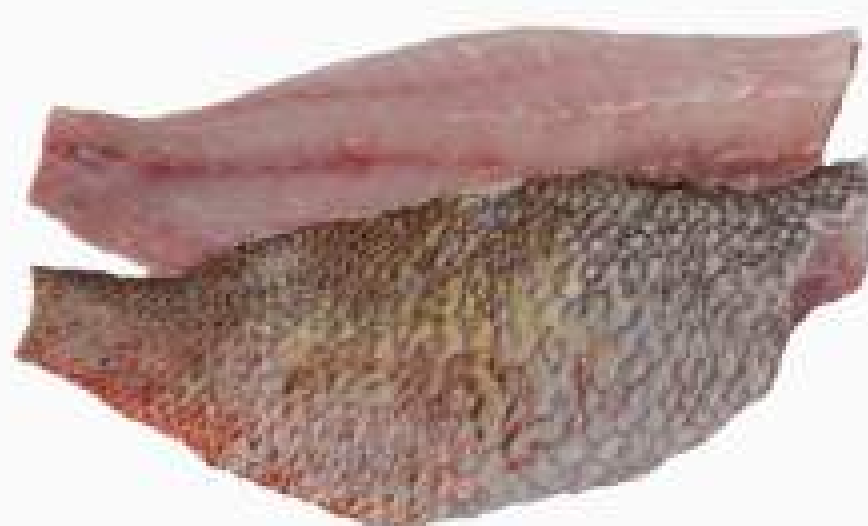
Whole Cleaned

Fish head, guts and tail will be removed. Can be packed in any form of packaging



Steak

Steaks are bone in vertical slices cut from headless and whole cleaned fish. Steaks can be supplied in various sizes and thickness as per customer requirements. Steaks will be vacuum packed to hold the freshness and shelf life.



Fillet

Fillets can be offered as skin on fillet or skin off fillet and packaging can be done according to the customer specification.



Portions

Portions will be offered as boneless skinless centre cut portions. Portions will be vacuum packed to hold the freshness and shelf life.



Milk Fish

Scientific Name:*Chanos chanos*

Milk fish flesh is rather soft and mild meat with numerous small bones which must be either expertly deboned or pressure-cooked until the bones are soft enough to eat.



Whole

Fish will be offered in whole round form as it is fresh from the sea.



Whole Cleaned

Fish will be offered without gill, guts, scales and fins. Can be packed in any form of packaging as per customer requirement.



Steak

Steaks are bone in vertical slices cut from headless and whole cleaned fish. Steaks can be supplied in various sizes and thickness as per customer requirements. Steaks will be vacuum packed to hold the freshness and shelf life.

Moon Tail Fish

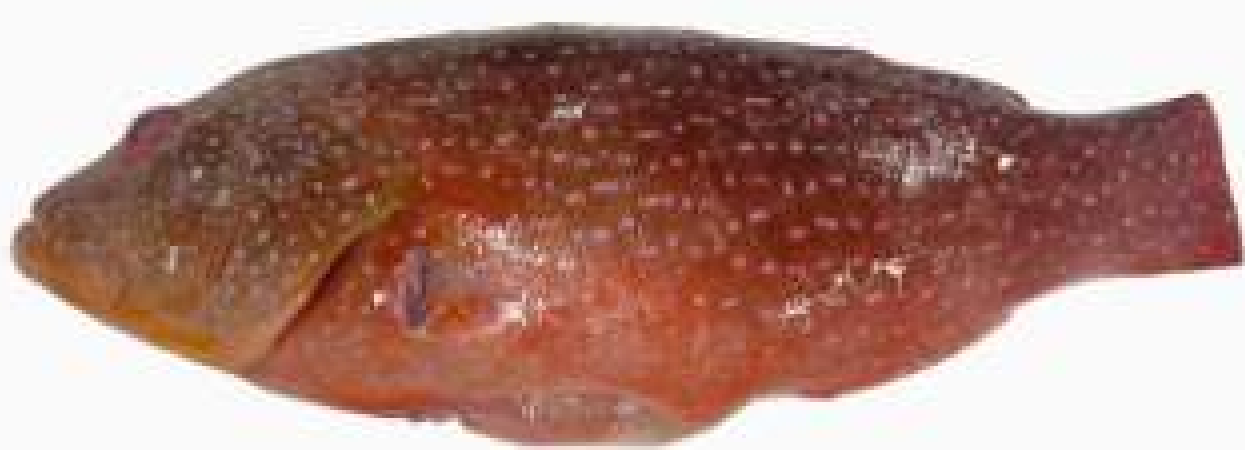
Scientific Name:*variola louti*

Moon tail fish is mild-flavoured fish that is becoming increasingly popular in fish markets. The flesh is pale red-orange with leaner meat on the top half and fatty belly meat on the lower half. It has firm texture and white flesh once cooked



Whole

Fish will be offered in whole round form as it is from the sea.



Whole Cleaned

Fish will be offered without gill, guts, scales and fins. Can be packed in any form of packaging as per customer requirement.



Steak

Steaks are bone in vertical slices cut from headless and whole cleaned fish. Steaks can be supplied in various sizes and thickness as per customer requirements. Steaks will be vacuum packed to hold the freshness and shelf life.

Needle Fish

Scientific Name:*Ablennes hians*

Needle fish has a mild, delicate flavour with a subtle sweetness and a slightly briny taste. Their flesh is typically mild and delicate, with a subtle sweet undertone. Flesh has a blue colour closer to its bones and white in other areas



Whole

Fish will be offered in whole round form as it is fresh from the sea.



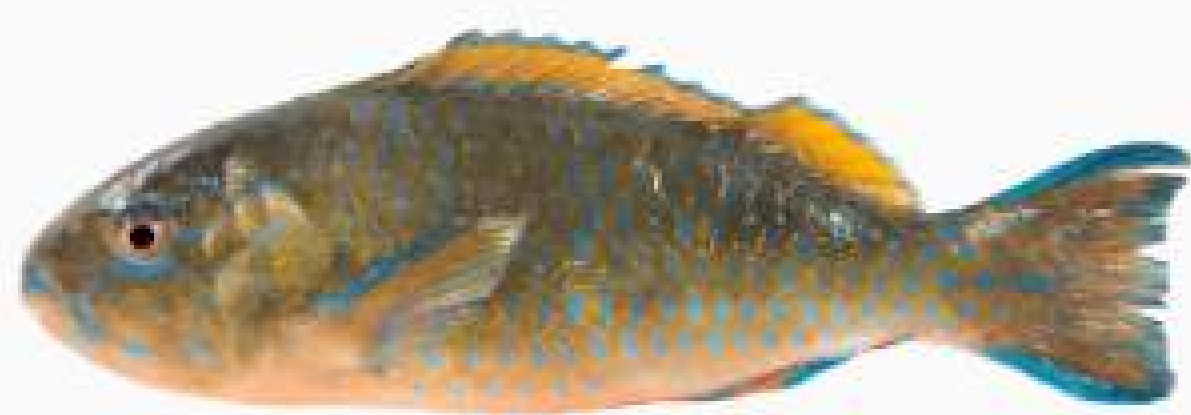
Steak

Steaks are bone in vertical slices cut from headless and whole cleaned fish. Steaks can be supplied in various sizes and thickness as per customer requirements. Steaks will be vacuum packed to hold the freshness and shelf life.

Parrot Fish (Blue)

Scientific Name:*Scarus sp*

Parrot fish is actually prized for its unique sweet, shellfish-like flavour. Its flesh is brightly white and meaty. Once cooked its firm and flaky.



Whole

Fish will be offered in whole round form as it is fresh from the sea.



Whole Cleaned

Fish will be offered without gill, guts, scales and fins. Can be packed in any form of packaging as per customer requirement.



Steak

Steaks are bone in vertical slices cut from headless and whole cleaned fish. Steaks can be supplied in various sizes and thickness as per customer requirements. Steaks will be vacuum packed to hold the freshness and shelf life.



Fillet

Fillets can be offered as skin on fillet or skin off fillet and packaging can be done according to the customer specification.



Portion Skin On

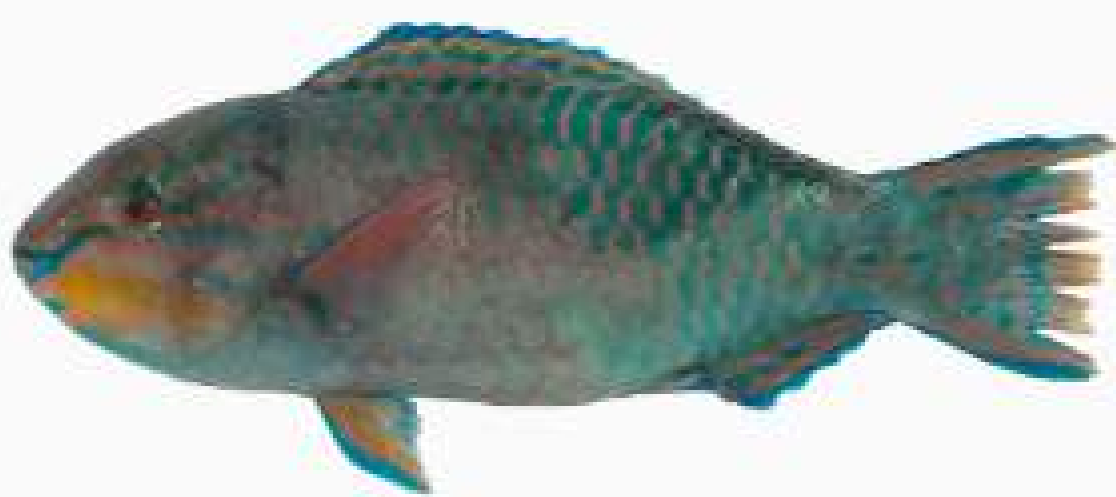
Skin on Portions will be offered as boneless skin on centre cut portions. Portions will be vacuumed packed to hold the freshness and shelf life.



Parrot Fish (Green)

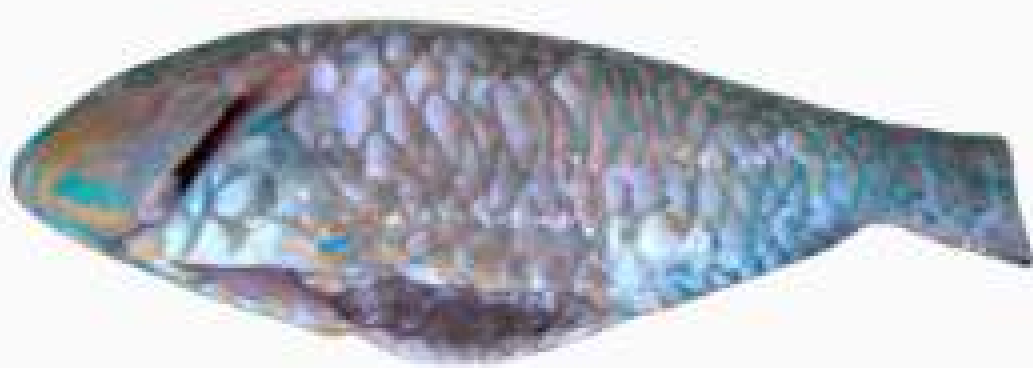
Scientific Name:*Scarus sp*

Parrot fish is actually prized for its unique sweet, shellfish-like flavour. Its flesh is brightly white and meaty. Once cooked its firm and flaky.



Whole

Fish will be offered in whole round form as it is fresh from the sea.



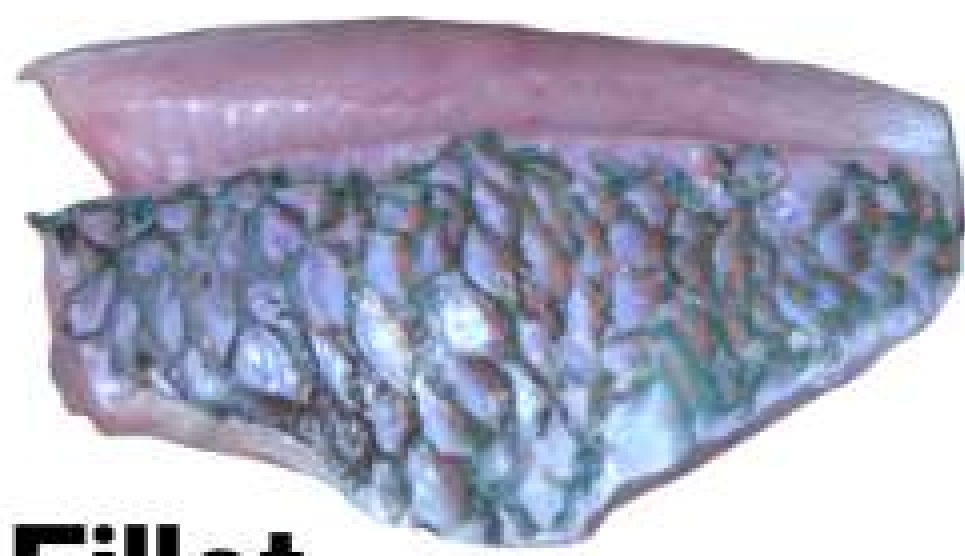
Whole Cleaned

Fish will be offered without gill, guts, scales and fins. Can be packed in any form of packaging as per customer requirement.



Steak

Steaks are bone in vertical slices cut from headless and whole cleaned fish. Steaks can be supplied in various sizes and thickness as per customer requirements. Steaks will be vacuum packed to hold the freshness and shelf life.



Fillet

Fillets can be offered as skin on fillet or skin off fillet and packaging can be done according to the customer specification.



Portions

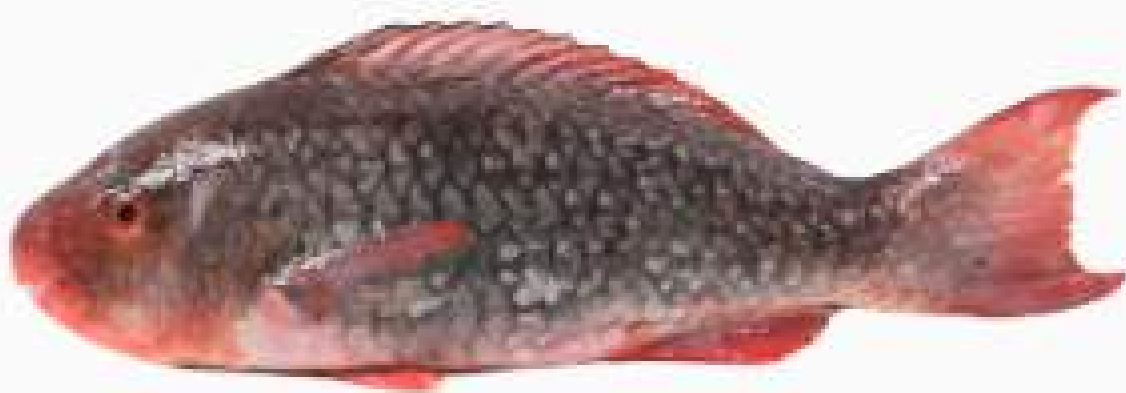
Portions will be offered as boneless skinless centre cut portions. Portions will be vacuumed packed to hold the freshness and shelf life.



Parrot Fish (Red)

Scientific Name:*Scarus sp*

Parrot fish is actually prized for its unique sweet, shellfish-like flavour. Its flesh is brightly white and meaty. Once cooked its firm and flaky.



Whole

Fish will be offered in whole round form as it is fresh from the sea.



Whole Cleaned

Fish will be offered without gill, guts, scales and fins. Can be packed in any form of packaging as per customer requirement.



Steak

Steaks are bone in vertical slices cut from headless and whole cleaned fish. Steaks can be supplied in various sizes and thickness as per customer requirements. Steaks will be vacuum packed to hold the freshness and shelf life.



Fillet

Fillets can be offered as skin on fillet or skin off fillet and packaging can be done according to the customer specification.



Portions

Portions will be offered as boneless skinless centre cut portions. Portions will be vacuumed packed to hold the freshness and shelf life.



Pearl Spot

Scientific Name:*Etroplus Suratensis*

Pearl spot is an extremely delicious fish with soft and flaky meat. It is renowned for being a highly nutritious food, being low in saturated fat and high in protein and packed with oodles of omega-3 fatty acids



Whole

Fish will be offered in whole round form as it is fresh from the sea.



Whole Cleaned

Fish will be offered without gill, guts, scales and fins. Can be packed in any form of packaging as per customer requirement.



Steak

Steaks are bone in vertical slices cut from headless and whole cleaned fish. Steaks can be supplied in various sizes and thickness as per customer requirements. Steaks will be vacuum packed to hold the freshness and shelf life.

Pinjalo Red Snapper (Diana)

Scientific Name:*Pinjalo pinjalo*

Pinjalo snapper is lean and moist, with a sweetly mild but distinctive flavour. The texture is lean but moist. The superb taste of this fish is evidenced to be the best with just the slightest hint of red, masquerade in the marketplace. The semi-firm meat is pinkish, with yellow tones, in a raw state. It turns somewhat lighter when cooked.



Whole

Fish will be offered in whole round form as it is fresh from the sea.



Whole Cleaned

Fish will be offered without gill, guts, scales and fins. Can be packed in any form of packaging as per customer requirement.

Pinjalo Red Snapper (Silitta)

Scientific Name:*Pinjalo Pinjalo*

Pinjalo snapper silitta has a mild taste, making it a versatile fish for many dishes. It's also high in protein and low in fat. The texture is lean but moist.



Whole

Fish will be offered in whole round form as it is from the sea.



Whole Cleaned

Fish will be offered without gill, guts, scales and fins. Can be packed in any form of packaging as per customer requirement.



Steaks

Steaks are bone in vertical slices cut from headless and whole cleaned fish. Steaks can be supplied in various sizes and thickness as per customer requirements.



Fillet

Fillets are carefully cut portions of whole fish, prepared boneless and skinless or with skin on to suit customer preferences.



Portion

Portions will be offered as boneless skinless centre cut portions. Portions will be vacuumed packed to hold the freshness and shelf life.



Pink Bream

Scientific Name:*Pagellus bogaraveo*

Pink bream has a mild and sweet flavour with a medium to soft flesh texture producing small flakes of fish. They have a medium oil content.



Whole

Fish will be offered in whole round form as it is from the sea.



Whole Cleaned

Fish will be offered without gill, guts, scales and fins. Can be packed in any form of packaging as per customer requirement.

Pony Fish

Scientific Name:*Leiognathus sp.*

Pony Fish flesh is medium in flavour and stays fairly firm when cooked. This fish is very bony, but the bones are mostly fused together at the fin bases so it's not real hard to eat.



Whole

Fish will be offered in whole round form as it is from the sea.



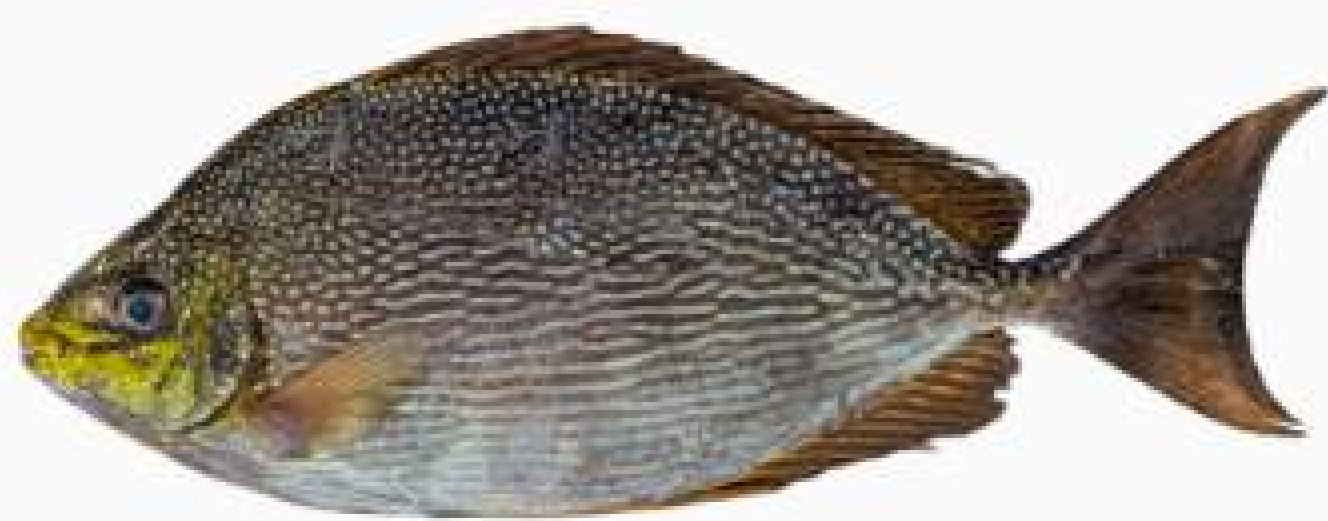
Whole Cleaned

Fish will be offered without gill, guts, scales and fins. Can be packed in any form of packaging as per customer requirement.

Rabbit Fish (Ora)

Scientific Name:*Siganus guttatus*

Ora flesh gives a moderate flavour. The flesh stays very firm when cooked by any method and it's good for curries. It flakes apart very easily if poached.



Whole

Fish will be offered in whole round form as it is from the sea.



Steaks

Steaks are bone in vertical slices cut from headless and whole cleaned fish. Steaks can be supplied in various sizes and thickness as per customer requirements.

Rainbow Runner

Scientific Name:*Elagatis bipinnulata*

Rainbow runner has a buttery texture. It's meat is slight pink to red in colour and taste similar to Tuna or Salmon. It's considered a great source of Omega.



Whole

Fish will be offered in whole round form as it is from the sea.



Whole Cleaned

Fish will be offered without gill, guts, scales and fins. Can be packed in any form of packaging as per customer requirement.



Steaks

Steaks are bone in vertical slices cut from headless and whole cleaned fish. Steaks can be supplied in various sizes and thickness as per customer requirements. Steaks will be vacuum packed to hold the freshness and shelf life.

Rainbow Snapper

Scientific Name:*Lutjanus synagris*

Rainbow snapper is lean and moist, with a sweetly mild but distinctive flavour. The texture is lean but moist. The semi-firm meat is off-white, with yellow tones, in a raw state. It turns somewhat lighter when cooked.



Whole

Fish will be offered in whole round form as it is from the sea



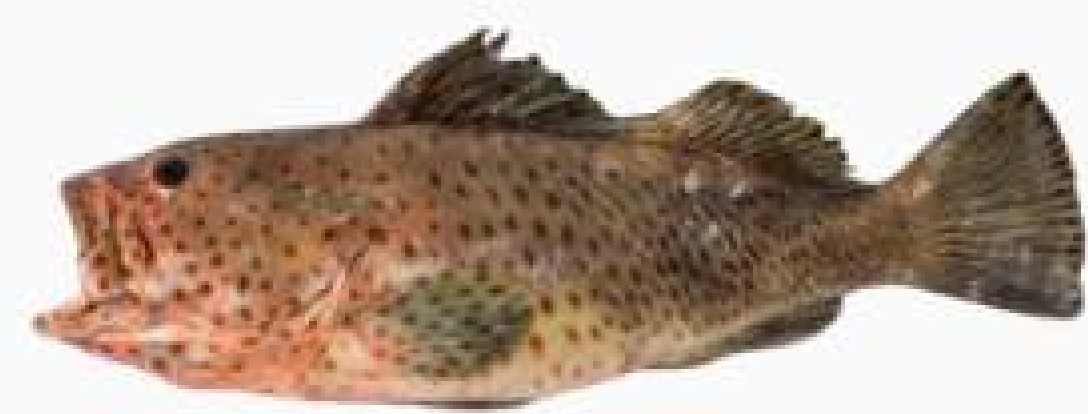
Whole Cleaned

Fish will be offered without gill, guts, scales and fins. Can be packed in any form of packaging as per customer requirement.

Red Dotted Grouper

Scientific Name:*Epinephelus analogus*

Red dotted grouper meat has large flakes and firm texture while it's lean, sweet and moist with a distinctive mild flavour. Once it's cooked, the white meat has a very firm texture and heavy flake and remains moist.



Whole

Fish will be offered in whole round form as it is from the sea.



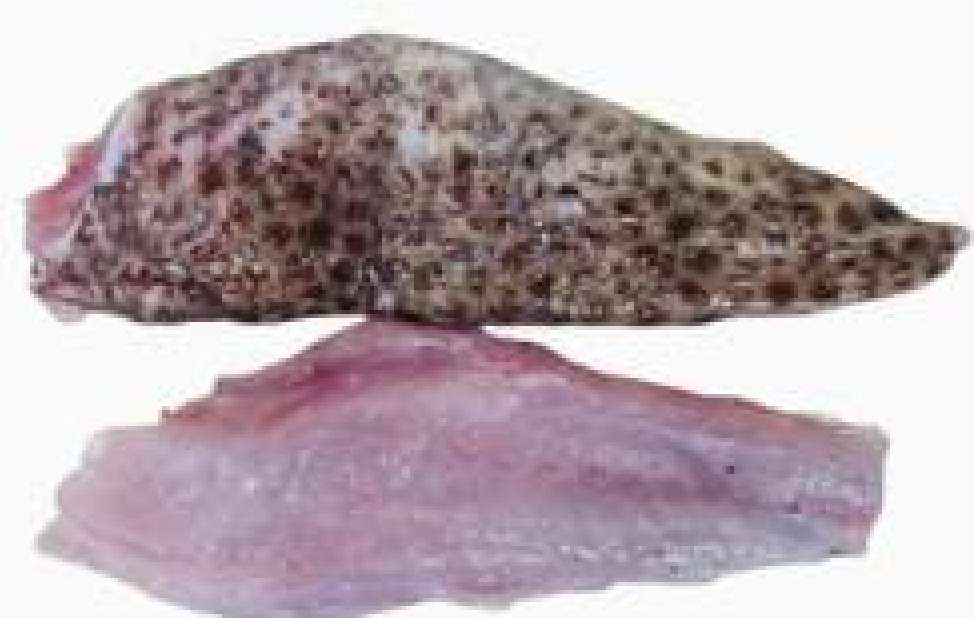
Whole Cleaned

Fish will be offered without gill, guts, scales and fins. Can be packed in any form of packaging as per customer requirement.



Steaks

Fish will be offered without gill, guts, scales and fins. Can be packed in any form of packaging as per customer requirement.



Fillet

Fillets are carefully cut portions of whole fish, prepared boneless and skinless or with skin on to suit customer preferences.



Red mullet

Scientific Name:*Parupeneus indicus*

Red mullet has moderately firm and delicately flavoured white, textured flesh. It flakes easily once cooked.



Whole

Fish will be offered in whole round form as it is from the sea.



Whole Cleaned

Fish will be offered without gill, guts, scales and fins. Can be packed in any form of packaging as per customer requirement.



Fillet

Skin on fillet will be offered as boneless skin on whole fillet. Fillets will be vacuumed packed to hold the freshness and shelf life.



Butterfly Fillet

Butterfly fillet has been cut with the skin connected between the two sides of the fillet, which will look like a butterfly. Butterfly fillet will be vacuum packed to hold the freshness and shelf life.



Red Snapper

Scientific Name:*Lutjanus sp.*

Red snapper is lean and moist, with a sweetly mild but distinctive flavor. The texture is lean but moist. The superb taste of this fish is evidenced to be the best with just the slightest hint of red, masquerade in the marketplace as “red” snapper. The semi-firm meat is pinkish, with yellow tones, in a raw state. It turns somewhat lighter when cooked.



Whole

Fish will be offered in whole round form as it is fresh from the sea.



Whole Cleaned

Fish will be offered without gill, guts, scales and fins. Can be packed in any form of packaging as per customer requirement.



Steak

Steaks are bone in vertical slices cut from headless and whole cleaned fish. Steaks can be supplied in various sizes and thickness as per customer requirements. Steaks will be vacuum packed to hold the freshness and shelf life.



Fillet Skin On

Skin on fillet will be offered as boneless skin on whole fillet. Fillets will be vacuum packed to hold the freshness and shelf life.



Portion Skin On

Skin on portions will be offered as boneless skin on centre cut portions. Portions will be vacuum packed to hold the freshness and shelf life.



Red Snapper (Pink Stripe)

Scientific Name:*Lutjanus sp.*

Pink Stripe snapper is lean and moist, with a sweetly mild but distinctive flavour. The texture is lean but moist. The superb taste of this fish is evidenced to be the best with just the slightest hint of red, masquerade in the marketplace as “red” snapper. The semi-firm meat is pinkish, with yellow tones, in a raw state. It turns somewhat lighter when cooked.



Whole

Fish will be offered in whole round form as it is fresh from the sea.



Whole Cleaned

Fish will be offered without gill, guts, scales and fins. Can be packed in any form of packaging as per customer requirement.



Steak

Steaks are bone in vertical slices cut from headless and whole cleaned fish. Steaks can be supplied in various sizes and thickness as per customer requirements. Steaks will be vacuum packed to hold the freshness and shelf life.

Red Snapper (Yellow Belly)

Scientific Name:*Lutjanus sp.*

Yellow belly is lean and moist, with a sweetly mild but distinctive flavour. The texture is lean but moist. The superb taste of this fish is evidenced to be the best with just the slightest hint of red, masquerade in the marketplace as “red” snapper. The semi-firm meat is pinkish, with yellow tones, in a raw state. It turns somewhat lighter when cooked.



Whole

Fish will be offered in whole round form as it is fresh from the sea.



Whole Cleaned

Fish will be offered without gill, guts, scales and fins. Can be packed in any form of packaging as per customer requirement.



Steaks

Steaks are bone in vertical slices cut from headless and whole cleaned fish. Steaks can be supplied in various sizes and thickness as per customer requirements. Steaks will be vacuum packed to hold the freshness and shelf life.

Red Snapper (Yellow Stripe)

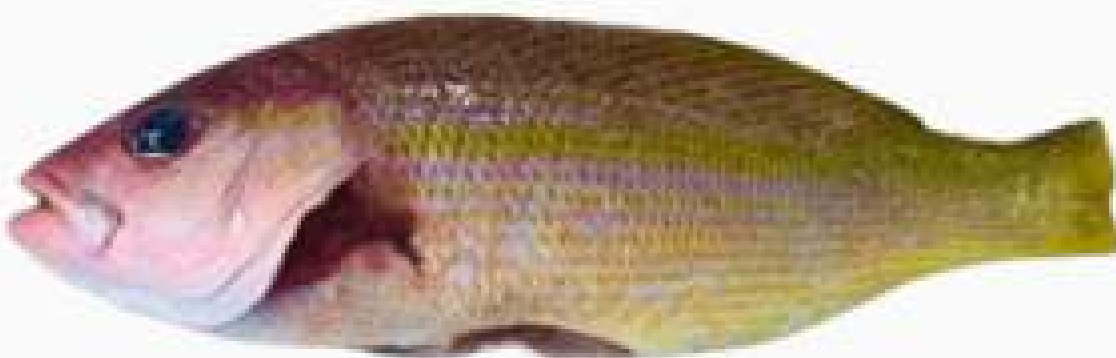
Scientific Name:*Lutjanus sp.*

Yellow Stripe is lean and moist, with a sweetly mild but distinctive flavour. The texture is lean but moist. The superb taste of this fish is evidenced to be the best with just the slightest hint of red, masquerade in the marketplace as “red” snapper. The semi-firm meat is pinkish, with yellow tones, in a raw state. It turns somewhat lighter when cooked.



Whole

Fish will be offered in whole round form as it is fresh from the sea.



Whole Cleaned

Fish will be offered without gill, guts, scales and fins. Can be packed in any form of packaging as per customer requirement.



Steaks

Steaks are bone in vertical slices cut from headless and whole cleaned fish. Steaks can be supplied in various sizes and thickness as per customer requirements. Steaks will be vacuum packed to hold the freshness and shelf life.

Ribbon Fish

Scientific Name:*Lepturacanthus savala*

Ribbonfish texture is delicate, with white, flaky meat. The soft flesh is slightly fishy. It is a delicacy in its raw state and it is a bony fish.



Whole

Fish will be offered in whole round form as it is fresh from the sea.



Steaks

Steaks are bone in vertical slices cut from headless and whole cleaned fish. Steaks can be supplied in various sizes and thickness as per customer requirements.

Rozy Dwarf

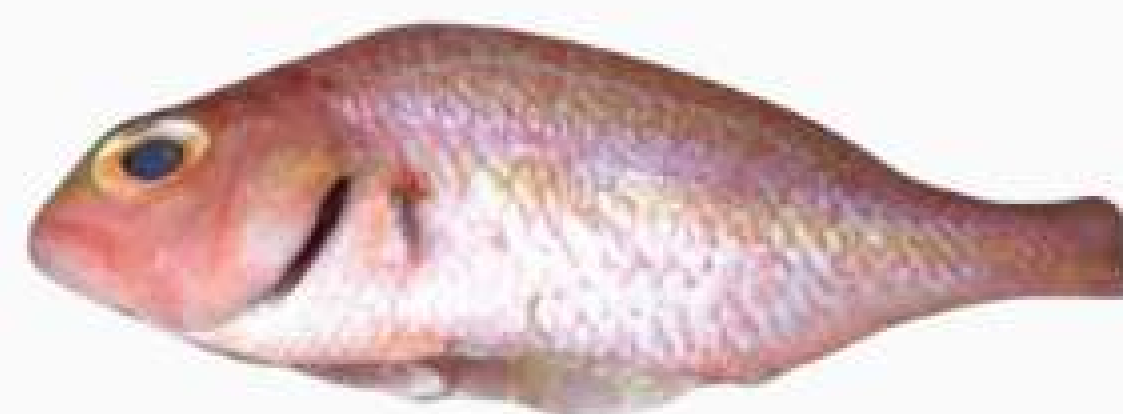
Scientific Name:*Dwarf Monocle*

Rozy Dwarf has a rich and subtle sweet flavour. It also has a pleasant aftertaste, Rozy Dwarf fish meat considered moist because it's moderately fatty.



Whole

Fish will be offered in whole round form as it is fresh from the sea.



Whole Cleaned

Fish will be offered without gill, guts, scales and fins. Can be packed in any form of packaging as per customer requirement.

Sail fish

Scientific Name:*Istiophorus platypterus*

Sail fish is meaty with a firm texture and a strong fish flavour. It is slightly sweet and soft once cooked. Sailfish is high in protein and low in saturated fat, and it's also a good source of calcium, phosphorus, and vitamins A, B12, and D.



Chunk

Sailfish chunk will be offered skin on and bone in circular chunk. Chunk can be supplied in various sizes and thickness as per customer requirements.



Steaks

Steaks are bone in vertical slices cut from headless and whole cleaned fish. Steaks can be supplied in various sizes and thickness as per customer requirements. Steaks will be vacuum packed to hold the freshness and shelf life.



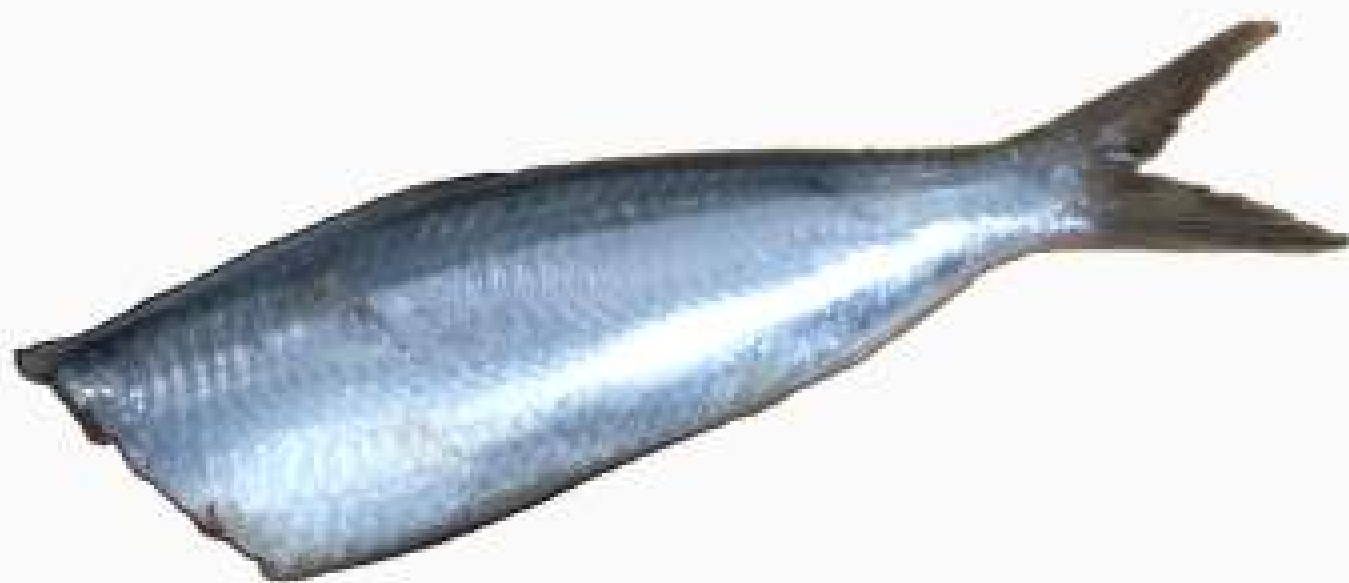
Fillet Skinless

Skinless fillet will be offered as boneless skinless whole fillet. Fillets will be vacuum packed to hold the freshness and shelf life.

Sardine Indian oil

Scientific Name:*Sardinella sp*

Sardines have a mild, slightly fishy flavour with a soft, flaky texture. Sardines are high in protein, omega-3 fatty acids, calcium, vitamin D, and vitamin B12. Sardines are very bony fishes.



Headless

Fish is offered headless. This nutritious fish ideal for frying, curries, or canning. Will be vaccum packed to hold the freshness and shelf life.



H & G

Head and guts will be removed and washed in ice water. Can be packed in any form of packaging as per customer requirement.

Sardine Spotted

Scientific Name:*Sardinella sp*

Sardines have a mild, slightly fishy flavour with a soft, flaky texture. Sardines are high in protein, omega-3 fatty acids, calcium, vitamin D, and vitamin B12. Sardines are very bony fishes.



Headless

Fish is offered headless. This nutritious fish ideal for frying, curries, or canning. Will be vacuum packed to hold the freshness and shelf life.



Butterfly Fillet

Butterfly fillet has been cut with the skin connected between the two sides of the fillet, which will look like a butterfly. Butterfly fillet will be vacuum packed to hold the freshness and shelf life.

Scat Fish

Scientific Name:*Scatophagus argus*

Scat fish tastes similar to silver pomfret fish. It has a sweet taste. Fresh flesh is white in colour and turn into off white and flaky once cooked.



Whole

Fish will be offered in whole round form as it is fresh from the sea.



Whole Cleaned

Fish will be offered without gill, guts, scales and fins. Can be packed in any form of packaging as per customer requirement.

Sickle Fish

Scientific Name:*Drepane punctata*

Sickle fish is identified as butter bream and grows to the size of a large plate. It has light coloured flesh with a mild flavour.



Whole

Fish will be offered in whole round form as it is from the sea.



Whole Cleaned

Fish will be offered without gill, guts, scales and fins. Can be packed in any form of packaging as per customer requirement.



Steaks

Steaks are bone in vertical slices cut from headless and whole cleaned fish. Steaks can be supplied in various sizes and thickness as per customer requirements. Steaks will be vacuum packed to hold the freshness and shelf life.

Silver Biddy

Scientific Name:*Gerres oyena*

Silver Biddy is a bony fish with white, mild flavour meaty flesh that flakes easily when cooked.



Whole

Fish will be offered in whole round form as it is fresh from the sea.



Whole Cleaned

Fish will be offered without gill, guts and fins. Can be packed in any form of packaging as per customer requirement.

Silver Pomfret

Scientific Name:*Pampus argenteus*

Silver Pomfret is loved by many for its succulent meat. Pomfret fish meat has a very tender texture. Silver pomfret is considered a luxury fish for the amazing delicate white flesh taste with a subtle sweetness. It has a “non-fishy” flavour.



Whole

Fish will be offered in whole round form as it is from the sea.



Whole Cleaned

Fish will be offered without gill, guts and fins. Can be packed in any form of packaging as per customer requirement.



Steaks

Steaks are bone in vertical slices cut from headless and whole cleaned fish. Steaks can be supplied in various sizes and thickness as per customer requirements. Steaks will be vacuum packed to hold the freshness and shelf life.

Skipjack Tuna

Scientific Name:*Katsuwonus pelamis*

The taste of Skipjack Tuna is considered strong, and often described as “fishy.” It has a firm texture. Fresh meat is strong red in colour and turn brown once cooked.



Whole

Fish will be offered in whole round form as it is fresh from the sea.



Whole Cleaned

Fish will be offered without gill, guts, scales and fins. Can be packed in any form of packaging as per customer requirement.



Steaks

Steaks are bone in vertical slices cut from headless and whole cleaned fish. Steaks can be supplied in various sizes and thickness as per customer requirements. Steaks will be vacuum packed to hold the freshness and shelf life.

Tongue Sole

Scientific Name:*Paraplagusia bilineata*

Tongue Sole is a sweet delicate. The flesh is delicate and sweet in taste, making it a favourite amongst flatfish. While tongue sole might not be as versatile as other white fish, it is perfect for simple dishes with an elegant taste. The tongue sole has a very delicate and tender meat with a lot of texture.



Whole

Fish will be offered in whole round form as it is fresh from the sea.



Whole Cleaned

Fish will be offered without gill, guts, skin and fins. Can be packed in any form of packaging as per customer requirement.

White Snapper (Seri)

Scientific Name:*Gymnocranius griseus*

White snapper is lean and moist, with a sweetly mild but distinctive flavour. The texture is lean but moist. The superb taste of this fish is evidenced to be the best with just the slightest hint of off white. The semi-firm meat is white, with yellow tones, in a raw state. It turns somewhat lighter when cooked.



Whole

Fish will be offered in whole round form as it is fresh from the sea.



Whole Cleaned

Fish will be offered without gill, guts, scales and fins. Can be packed in any form of packaging as per customer requirement.



Steaks

Steaks are bone in vertical slices cut from headless and whole cleaned fish. Steaks can be supplied in various sizes and thickness as per customer requirements. Steaks will be vacuum packed to hold the freshness and shelf life.

Wolf Herring

Scientific Name:*Chirocentrus dorab*

Wolf Herring has a mild and sweet flavour with a medium to soft flesh texture producing small flakes of fish. They have a medium oil content.



Whole

Fish will be offered in whole round form as it is fresh from the sea.



Steaks

Steaks are bone in vertical slices cut from headless and whole cleaned fish. Steaks can be supplied in various sizes and thickness as per customer requirements. Steaks will be vacuum packed to hold the freshness and shelf life.

Yellow Bream

Scientific Name:*Acanthopagrus australis*

Yellow bream has a mild and sweet flavour with a medium to soft flesh texture producing small flakes of fish. They have a medium oil content.



Whole

Fish will be offered in whole round form as it is fresh from the sea.



Whole Cleaned

Fish will be offered without gill, guts, scales and fins. Can be packed in any form of packaging as per customer requirement.

Yellow Croaker

Scientific Name: *Larimichthys polyactis*

Raw croaker meat is usually snow white but may have a reddish tint. Once the meat is cooked its white. Croaker has lean and full-flavoured meat with a sweetness in it. The flesh is firm.



Whole

Fish will be offered in whole round form as it is fresh from the sea.



Whole Cleaned

Fish will be offered without gill, guts, scales and fins. Can be packed in any form of packaging as per customer requirement.



Steaks

Steaks are bone in vertical slices cut from headless and whole cleaned fish. Steaks can be supplied in various sizes and thickness as per customer requirements. Steaks will be vacuum packed to hold the freshness and shelf life.

Yellow Scad

Scientific Name: *Atule mate*

Yellow Scad meat is dull in colour and mild. Once it is cooked becomes very firm. Yellow Scad is a moderately oily fish with a strong flavour.



Whole

Fish will be offered in whole round form as it is fresh from the sea.



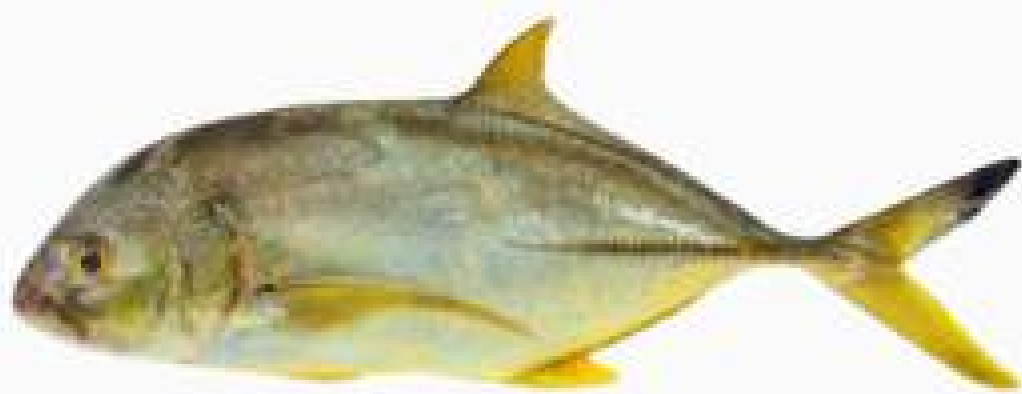
H & G

Head and guts will be removed and washed in ice water. Can be packed in any form of packaging as per customer requirement.

Yellow Trevally

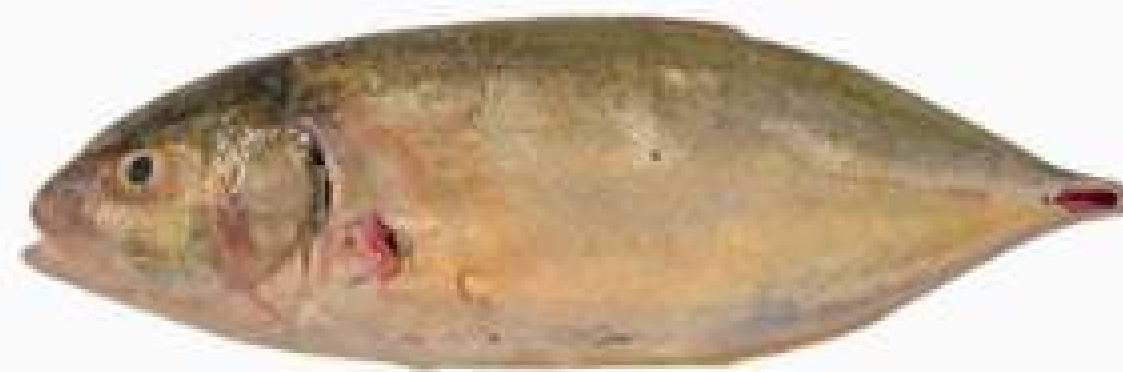
Scientific Name:*Carangoides fulvoguttatus*

Yellow Trevally is easily distinguished from its colour which is vary from yellow, white silver and black. Yellow trevally has a very firm and slightly oily meat.



Whole

Fish will be offered in whole round form as it is from the sea.



Whole Cleaned

Fish will be offered without gill, guts, scales and fins. Can be packed in any form of packaging as per customer requirement.



Steaks

Steaks are bone in vertical slices cut from headless and whole cleaned fish. Steaks can be supplied in various sizes and thickness as per customer requirements. Steaks will be vacuum packed to hold the freshness and shelf life.

CRUSTACEANS

The aroma of crustaceans has a heavenly difference from fish and molluscs once they're boiled. It's distinct taste from others and always holds a quite special place in the seafood world. Our range includes whole and processed different types of prawns, lobsters and crabs.



Blue Prawns

Scientific Name:*Macrobrachium rosenbergii*

Fresh water scampi can be present as a seasonal treat. Whole scampi look impressive. Freshwater scampi can be cooked in a variety of different culinary methods from boiling to barbecue and everything in-between. The cooked flesh tastes very much like lobster.



HOSO

The freshwater Blue prawns has a delicate, sweet flavor. Its flesh has a firm texture and white in colour. Whole Blue prawns will be offered in whole round form as it is from the sea



HLSO

Head will be removed from the whole blue prawns and packed as per the customer requirement.



PD

Head will be removed, shell will be peeled and deveined from the whole prawns and packed as per the customer requirement. Various sizes are available

	Sizes
HOSO	(100g/200g)
	(200g/400g)
	(400g/600g)
HLSO	(70g/100g)
	(100g/200g)
	(200g/300g)
PD	(40g/70g)
	(70g/100g)
	(100g/130g)



Blue crab (Male)

Scientific Name:*Portunus pelagicus*

Meat of the blue swimming crab has a rich, sweet, succulent and buttery flavor. The body meat is delicately flavored, while claw meat is nutty. Soft shells offer a crunchy texture and cooked shells of blue swimming crabs turn orange-red. Body meat is white, tender and flaky. Claw meat has a brownish tint, which is natural.



Whole

Whole crab will be packed as it been caught from the sea, it will be washed and separated into sizes at our processing plant to ensure the hygienic standard of the products

Blue crab (Female)

Scientific Name:*Portunus armatus*

Meat of the blue swimming crab has a rich, sweet, succulent and buttery flavor. The body meat is delicately flavored, while claw meat is nutty. Soft shells offer a crunchy texture and cooked shells of blue swimming crabs turn orange-red. Body meat is white, tender and flaky. Claw meat has a brownish tint, which is natural.



Whole

Whole crab will be packed as it been caught from the sea, it will be washed and separated into sizes at our processing plant to ensure the hygienic standard of the products

Mud crab

Scientific Name:*Scylla serrate*

Mud crab has a sweet and a marvelous distinct flavor that makes it perfect for so many dishes. Among all the crabs mud crab is considered the meatiest. Mud crab outer shell is harder than the other crabs and the meat is very soft and moist.



Whole

Whole mud crab will be offered as it is from the lagoon. Our mud crab gives the divine taste of crabs and helps to create the dish of your dreams

Three Spot Swimming Crab

Scientific Name:*Portunus sanguinolentus*

Three spot crab meat has a rich sweet and a strong flavour and meat is lean but moist.



Whole

Whole Three Spot Swimming Crab will be packed as it been caught from the sea, it will be washed and sized during the packing to ensure the hygienic standard of the products. Can be packed in any form of packaging as per customer requirement.

Sea Wild Flower Prawns

Scientific Name:*Penaeus semisulcatus*

Flower prawns are flavorful, moist and has firm flesh but once cooked the meat is soft. Various sizes of flower prawns are available



Whole

Whole Flower Prawns will be packed as it been caught from the sea, it will be washed and sized during the packing to ensure the hygienic standard of the products. Can be packed in any form of packaging as per customer requirement.



HLSO

Our Headless shell on (HLSO) flower prawns are head removed prawns with the shell on making it a hassle free buy.



PD

Our Peeled and De- veined (PD) flower prawns are head, shell and the vein removed prawns. Our PD prawns will give our customers the feel of luxury as a ready to cook product.

	Sizes
Whole	(U10/20)
	(U20/30)
	(U30/40)
	(U40/50)
HLSO	(U30/40)
	(U40/50)
PD	(U40/50)
	(U50/60)



Sea Wild White Prawns

Scientific Name:*Fenneropenaeus indicus*

White prawns should have a bite or snap of natural sweetness and mild flavors. White prawns are ideal for cream dish preparations. Its texture is slender and available in various sizes.



HLSO

Our Headless shell on (HLSO) White prawns are head removed prawns to give our customers the best value of the buy. Only the top grade prawns will be chosen for this process.



PD

Our Peeled and De- veined (PD) White prawns are head, shell and the vein removed prawns. Our PD prawns will give our customers the feel of luxury as a ready to cook product.



PD Tail On

Head will be removed, shell will be peeled but the tail will not be removed and deveined from the whole prawns and packed as per the customer requirement. various sizes are available

	Sizes
HLSO	(U10/20)
	(U20/30)
	(U30/40)
	(U40/50)
PD	(U20/30)
	(U30/40)
PD Tail On	(U20/30)
	(U30/40)



Sea Wild Black Tiger Prawns

Scientific Name:*Penaeus monodon*

Black tiger prawns once cooked its meat is soft. Tiger prawns have grey to black stripes on grey or bluish shells and associated stripes on the peeled meat. Meat should be slightly resilient and moist.



HOSO

Whole Tiger Prawns will be packed as it been caught from the sea, it will be washed and sized during the packing to ensure the hygienic standard of the products. Can be packed in any form of packaging as per customer requirement.



HLSO

Head will be removed from the whole tiger prawns and packed as per the customer requirement.



PD

Head will be removed, shell will be peeled and deveined from the whole prawns and packed as per the customer requirement. various sizes are available



PD Tail On

Head will be removed, shell will be peeled but the tail will not be removed and deveined from the whole prawns and packed as per the customer requirement. various sizes are available



	Sizes
HOSO	(U16/20)
	(U20/30)
	(U30/40)
HLSO	(U40/50)
	(U50/60)
	(U60/70)
PD	(U50/60)
	(U60/70)
PD Tail On	(U50/60)
	(U60/70)



MOLLUSCS

Molluscs are soft bodied invertebrates, partly or wholly enclosed in a calcium carbonate shell emitted by a soft mantle covering the body. All the species of Mollusc contain higher amount of protein, moderate amount of carbohydrate and little amount of fat. Each mollusc has a different taste which makes each to be unique. It is full of flavor and rich in important nutrients, this seafood is unique, sustainable and deliciously versatile. Our range consist of whole and cleaned cuttlefish, squid, octopus. Our freshly caught mollusc are thoroughly washed, cleaned, sealed in vacuum bags and packed carefully with plenty of ice to maintain total freshness. We can also offer packaging for retail use.



Broad Squid

Scientific Name:*Uroteuthis singhalensis*

Squid has white, thicker, more flavorful meat and raw squid meat is smooth and firm. Various sizes are available



Whole

The squid is tender and has a meaty and fishy taste. Whole squid will be offered in whole round form as it is from the sea.



Cleaned

Outer skin and inner organs will be removed. Head and the whole body included. Will be packed as per the customer requirement.



Tubes

Our squid tubes are head, skin, guts and wings removed tubes. Tubes are ideal for making squid tube filled delicacies.



Rings

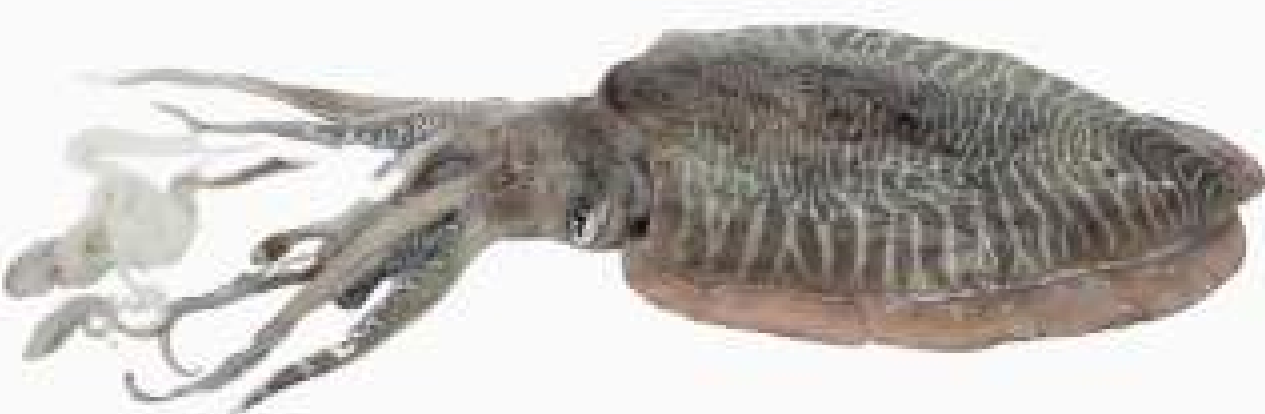
Our squid rings are tubes cut into clean, even circular pieces. Perfectly prepped for convenience, they help customers achieve their culinary dreams in no time.



Cuttlefish

Scientific Name:*Sepia officinalis*

Cuttlefish meat has a sweet taste and the flesh is firm and elastic. The texture is quite tender if cooked properly. The flesh is firm and not slimy or gritty.



Whole

The cuttlefish is tender and has a meaty and fishy taste. Whole cuttlefish will be offered in whole round form as it is from the sea.



Whole Cleaned

Our whole cleaned cuttlefish is meticulously prepared head, guts, and skin removed while keeping the body and tentacles intact for a natural presentation.



Tubes

Our cuttlefish tubes are carefully cleaned head, skin, guts, and wings removed leaving only the premium tube. Perfectly suited for a wide variety of culinary creations.



Stripes

Sliced from premium cuttlefish tubes, these tender stripes are cleaned and ready to cook. Ideal for a variety of dishes, from stir-fries to grills. Packed as per customer requirements.



Octopus

Scientific Name:*Octopus vulgaris*

Octopus meat is uniquely textured smooth. It gives a firm-to-chewy “bite” and it has a mild, sweet flavour. The edible skin is purplish-black and covers milky white meat. Cooked meat is translucent beige, sometimes with hints of deep pink.



Whole

Whole octopus will be offered in whole round form as it is from the sea. Various sizes are available.



Whole Cleaned

Our whole cleaned octopus is thoroughly washed, with the head, beak, and ink sac removed.



Arms

Our octopus arms are head and guts removed arms. Our octopus arms allow our customers to prepare their desired dishes easily and cost effectively.

Semi Needle Squid

Scientific Name:*Uroteuthis duvaucelii*

The Semi needle squid is soft, tender and meaty. Its meat white in color once cleaned and turns to off white after cooked.



Whole

Semi needle squid will be offered in whole round form as it is fresh from the sea. Various sizes are available.



Tubes

Semi needle squid tubes are head, skin, guts and wings removed tubes. Will be packed as per the customer requirement.

FARMED BARRAMUNDI

Barramundi is considered as “Super Fish” because of its nutritional levels and this is considered as a sustainable substitute for overfished white fish. Barramundi is considered high in minerals and Omega -3 fatty acids.

Our farmed Barramundi is BAP (Best Aquaculture Practices) certified, ensuring the highest standards in sustainability, safety, and quality. The raw flesh is translucent white in color and its cooked meat is white. Barramundi has a firm, succulent texture and medium flake. The value for the fish adds with its sweet, silky and buttery flavor.

We offer fresh and frozen, and our processing facilities cater bulk packing for industrial use or further customized packing and also, we are equipped with retail packing in customized brands according to the customer requirements for the retail chain.



Farmed Barramundi

Scientific Name:*Lates calcarifer*

Barramundi raw flesh is pearly pink in colour and its cooked meat is white. This is considered as a sustainable substitute for overfished white fish. Barramundi has a firm, succulent texture and large flakes. The value for the fish adds with its sweet and buttery flavour.



Farmed Barramundi Whole Round

Fish will be offered in whole round form as it is from the sea.



Farmed Barramundi Whole Cleaned

Fish will be offered without gill, guts, scales and fins. Can be packed in any form of packaging as per customer requirement.



Farmed Barramundi Boat Cut

Our Barramundi boat-cut is a unique product as it displays the fish's complete body, showcasing its actual size and distinctive features. The unique display of the barramundi boat-cut will allow you to stuff your favorite ingredients and bake or grill to stimulate your taste buds.



Farmed Barramundi Butterfly Fillet

Our premium Barramundi butterfly fillet which of two top sides are attached by skin that when spread out, take on the shape of a butterfly. This cut is ideal for pan frying or baking with goodness of spices infused. Butterfly fillet has been meticulously prepared to enhance your dining experience



Farmed Barramundi Fillet Skin On

Skin on fillet will be offered as boneless skin on whole fillet. Fillets will be vacuumed packed to hold the freshness and shelf life.



Farmed Barramundi Fillet Skinless

Our skin less fillets are skin removed fillets and exceptionally tender and rich in flavor.



Farmed Barramundi Portions Skin On

Skin on portions will be offered as boneless skin on centre cut portions. Portions will be vacuumed packed to hold the freshness and shelf life.



Farmed Barramundi Steaks

Steaks are bone in vertical slices cut from headless and whole cleaned fish. Steaks can be supplied in various sizes and thickness as per customer requirements. Steaks will be vacuumed packed to hold the freshness and shelf life.



Farmed Barramundi Loins

Our Barramundi loins are processed from fillets and from the top of the spine which is called the top back loin. The skin of our Barramundi loins provides an added layer of flavor and texture and adds crispness from the skin with a taste contrast to the tender, buttery flesh.



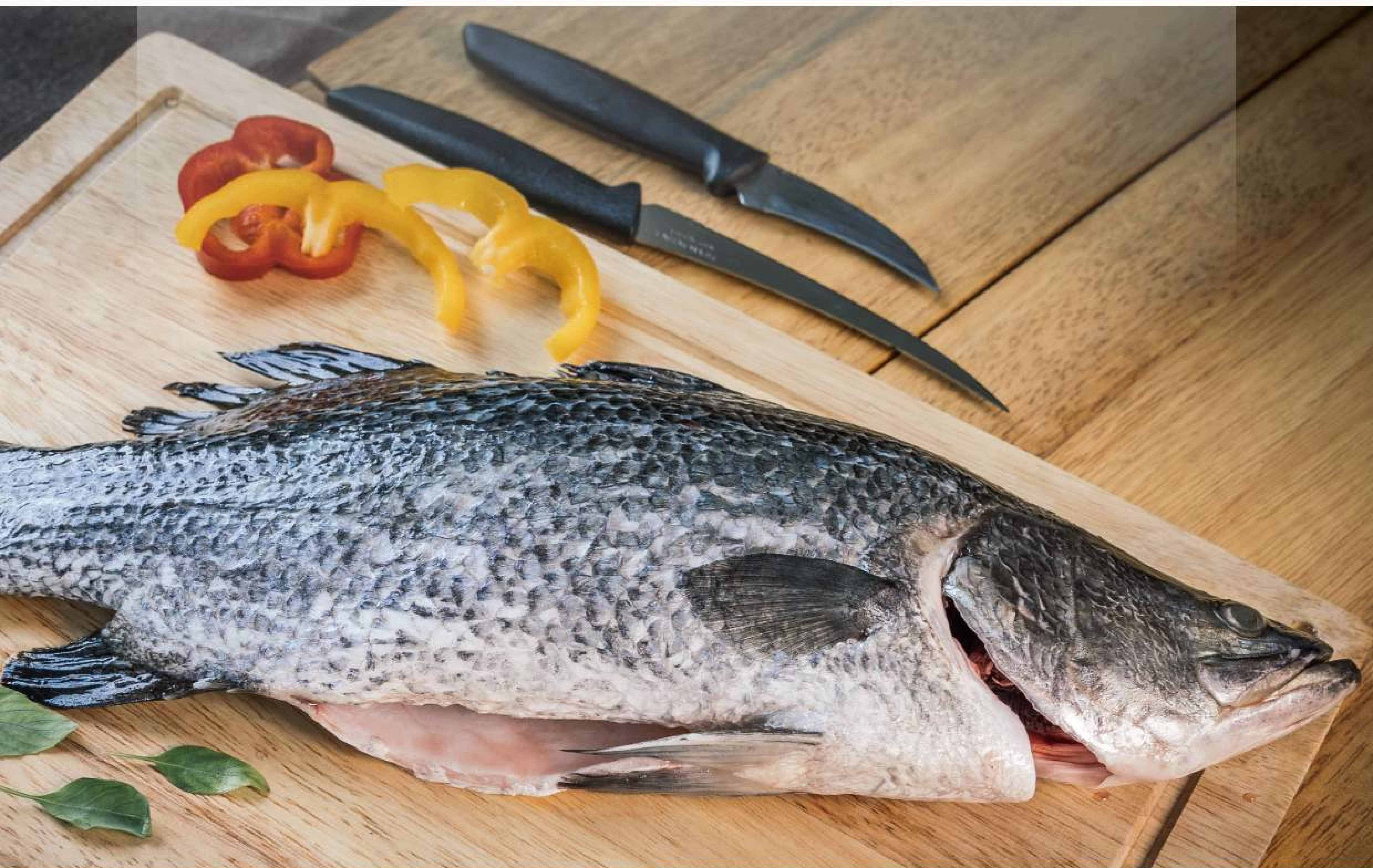
Farmed Barramundi Finger Stripes

Our Barramundi finger stripes are cut from skinless fillets. Each finger stripe is carefully hand-cut to ensure a uniform size and shape, allowing for consistent cooking and presentation. Finger stripes can be used in varieties of dishes and specially as crispy crumbed fingers.



Farmed Barramundi Cubes

Our Barramundi Cubes are small rectangular pieces, cut from skinless fillets in 1–2 cm or 2–3 cm sizes. These tender, boneless cubes are perfect for curries, skewers, or stir-fries. Will be vacuum packed to hold freshness and extend shelf life.



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