



MPEDA

Newsletter

VOL. XI NO. 3 JUNE 2023

**MPEDA at SEG 2023,
Barcelona**

**Fish Maws: A Lucrative
Waste-to-Wealth Idea**

**MPEDA at 2nd India-Japan Working
Group for Food Processing**

**Plastic Waste Removal:
The Alibaug Story**



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On the Platter

Mr. Dodda Venkata Swamy Chairman

Dear friends,

Hon'ble Union Minister of Fisheries, Mr. Parshottam Khodabhai Rupala has visited the Domestication of Tiger Shrimp Project of MPEDA-RGCA in Port Blair, Andaman & Nicobar Islands during May 2023, to review the efforts taken by MPEDA in reviving the farming of Black Tiger shrimp in the country. I am hopeful that the Black Tiger shrimp brood stock brought out by the RGCA will increase the supply of high-health seeds to the farmers at an affordable rate to enhance the production of our flagship species further.

I visited Varanasi as well as Mirzapur districts of Uttar Pradesh in May 2023, intending to explore the potential of expanding export-oriented aquaculture to the hinterland areas, which will benefit species diversification as well as help to provide the alternative livelihood of rural folk in those areas. At Varanasi, I visited M/s. Namami Gange Farmer Producer Company Limited and held discussions with Mr. Kailash N. Singh, the CMD of the company, on cultivating Pangasius. The farmer runs a Farmer Producer Company, successfully integrating agriculture and aquaculture for the past 20 years. It has an indoor nursery with a RAS facility and outdoor grow-out for Pangasius. The visit was an eye-opener to the opportunities available in hinterland areas for enhancing fish production since our country largely depends on aquaculture shrimp to fulfil its export requirements. We shall be able to diversify and promote farming of various fin fish and shellfish species to expand the export product line. Alongwith this, we also need to live up to the expectations of overseas customers on product specifications and quality. To make headway, it is essential to propagate scientific farming of various species, which follows proven practices to bring out good products that adhere to international quality regulations.

On 18th May, I visited Mumbai and interacted with exporters from the Maharashtra region. During the meeting, specific issues faced by the regional exporters for the export of various marine products were discussed. The exporters were unable to obtain PHT certificate for the produce due to non enrolment of reservoirs, and the matter was directed to be taken up with the concerned authorities for redressal.

RGCA is doing considerable service to the country's aquaculture sector, be it shrimp farming or aquaculture diversification efforts. Last month, I reviewed various facilities of RGCA in Tamil Nadu, especially at the RGCA Head office and its laboratories in Sirkali, the Seabass and Mud Crab hatcheries at Thoduvai village apart from the Aquatic Quarantine Facility at Chennai. The technology developed by RGCA needs to be upscaled and commercialized for the benefit of this sector. During this trip, I interacted with shrimp farmers in Nagapattinam district, and their efforts to sustain the farming operations can be emulated by farmers in other regions.

MPEDA, with the support of the Department of Commerce, has also organized an Inter-Ministerial meeting on the possibility of restricting the availability and usage of pharmacologically active substances not only in aquaculture, but also in other food production systems. Overseas auditors observe that free availability and un-prescribed usage of such banned antibiotics will promote their illegal usage at the field level, leading to contamination issues. It creates difficulties for farmers, exporters, and the export promotion efforts of our farmed products. As aquaculture of diversified species is being promoted, the potential threat of antibiotic usage also shall be nipped in the bud to support the market promotion. In our report on the participation of MPEDA in the recent Seafood Expo Global 2023 in Barcelona, you could see how effectively a small island country like Madagascar showcases and promotes its organic Black Tiger shrimp products and earns international recognition bagging the coveted Seafood Excellence Global award.

As a part of market promotion efforts, 3 virtual Buyer Seller Meets were organised by MPEDA with Japanese importers in May. MPEDA and the Department of Commerce are also organising a Chintan Shivir - National Consultative Workshop with the coastal and a few inland states to frame an action plan to enhance our exports to 1 Lakh Crores by 2024-25. I am hopeful that this workshop will be able to identify the strength of each state and areas to be focused upon to enhance the exports from those states.

Thank you.

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166, Jawahar Nagar, Kadavanthra

Kochi, Kerala, India 682 020

Phone: 0484 2206666

www.bworld.in, life@bworld.in

LAYOUT

Mr. Bijo Francis John

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MPEDA House, Panampilly Avenue

Kochi, Kerala - 682 036, Tel: +91 2311901

www.mpeda.gov.in
support@mpeda.gov.in

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MPEDA participates in Seafood Expo Global 2023, Barcelona

EU seafood market

The European Union is the leading trader of fisheries and aquaculture products in terms of value. Seafood trade, both imports and exports, in the EU reached €31.2 billion in 2020. The increased consumption of seafood products at home is continuing from the time of Covid-19 pandemic and the household expenditure on seafood in the EU-27 grew by 7% from 2020. Post covid, the out-of-home consumption has increased, and the growth is expected to continue and then stabilize over the period 2024-26. There is reportedly a significant increase in high-valued species mainly destined for hotels, restaurants and Cafés (HoReCa) sector after 2021, which gradually started to re-open after the pandemic.

The internal demand of fishery and aquaculture products in the EU is mostly met through imports, as they cover around 70% of the total supply. Salmon, cod, tuna, Alaska pollock, fishmeal and shrimps are the most imported products. On the other hand, almost

20% of EU supply is exported. The EU is the seventh largest producer of fishery and aquaculture products in the world, covering 2% of global production (4% for catches and 1% for aquaculture) in 2020. The main products exported are herring, mackerel, blue whiting, tuna, fishmeal and fish oil.

India's marine product trade with EU

European Union is the third largest destination for Indian Seafood with a share of 14.98% in USD during 2021-22. Frozen Shrimp is the major item of exports to EU accounting for a share of 45.62% in quantity and 56.59% in USD earnings out of the total exports to EU. As per the latest export estimates for 2022-23, there is nearly 15% increase in the value of marine products exported from India to the EU compared to the previous year. The major items exported during this period are frozen shrimps, frozen squid and frozen cuttlefish. The top three countries importing marine products from India are Spain, Belgium and Italy.

Table 1: Marine products export to European Union

Q: Quantity in M T, V: Value in Rs. Crore, \$: US Dollar Million

ITEM		2017-18	2018-19	2019-20	2020-21	2021-22
Frozen Shrimp	Q:	78426	70367	74035	70133	90549
	V:	3846.67	3501.65	3590.91	3518.09	4848.41
	\$:	603.59	504.78	513.00	479.78	657.71
Frozen Fish	Q:	6372	6622	6199	5907	6778
	V:	147.18	149.98	148.93	149.62	187.21
	\$:	23.11	21.53	21.27	20.42	25.35
Frozen Cuttle fFish	Q:	42994	31964	31313	27970	34194
	V:	1677.72	1225.25	1060.21	952.49	1364.18
	\$:	263.39	175.57	151.39	129.96	184.91
Frozen Squid	Q:	41343	34761	35357	32127	43415
	V:	1051.36	892.30	914.88	1013.34	1550.55
	\$:	164.94	128.59	130.75	138.45	210.22
Dried Item	Q:	223	671	1612	678	905
	V:	6.85	16.62	26.43	17.05	46.05
	\$:	1.08	2.39	3.78	2.33	6.24

MARKETING NEWS

Live Items	Q:	7	4	36	2	8
	V:	1.11	0.83	2.30	0.71	1.02
	\$:	0.17	0.12	0.33	0.10	0.14
Chilled Items	Q:	1735	1675	1240	506	997
	V:	70.50	81.53	56.20	21.80	50.10
	\$:	11.09	11.69	8.01	2.99	6.77
Others	Q:	19216	19506	15980	15449	21639
	V:	314.57	388.05	336.85	349.73	522.54
	\$:	49.37	55.82	47.94	47.80	70.83
TOTAL	Q:	190314	165571	165773	152770	198484
	V:	7115.96	6256.20	6136.71	6022.83	8570.05
	\$:	1116.74	900.50	876.47	821.84	1162.17

Until 2019, the Seafood Expo Global was held annually at Brussels, Belgium for 28 years. The expo was not held during 2020 and 2021 due to covid pandemic. And the organizers decided to relocate the expo from Brussels to Barcelona, which is an international destination and a major seafood hub in Europe.

Seafood Expo Global, Barcelona-2023

Seafood Expo Global is the world's largest seafood trade event. Buyers, suppliers, media, and other seafood professionals from more than 160 countries visit the exposition. The expo is the global meeting place where attendees come to meet existing suppliers, source new products and network with other industry professionals.

The Seafood Expo Global-2023 was held during 25th - 27th, April 2023 at Fira Barcelona Gran Via Venue in Barcelona, Spain. Venue has over 200,000 square meters of floor space, 8 exhibit halls, 45 restaurants and is very close to the airport and connected to the public transport network.

Seafood companies from nearly 80 countries exhibited in the Seafood Expo Global in Halls 2, 3 (right-hand side), 4 and 5. At the global seafood marketplace, more than 26,500 seafood professionals attend the expo to discover new suppliers and products, while connecting with the current contacts and increasing orders.

In addition to the Seafood Expo Global exhibition, there is a separate exhibition- Seafood Processing Global which serves the global market for seafood processing equipment, services, packaging and logistics.

India at Seafood Expo Global

MPEDA took a space of 460 sq. m. along with 28 registered exporters to set up the India Pavilion at the Seafood Expo Global 2023. MPEDA was represented by its Chairman Mr. D. V. Swamy IAS, Director Dr. M. Karthikeyan and Mrs. Neenu Peter, Deputy Director.

The list of companies who have participated in SEG 2023 is given below:

Company Name

1. Abad Overseas Pvt. Ltd.
2. Seacatch International (Forstar Group)
3. Real Exports
4. Megaa Moda Pvt. Ltd.
5. Tolar Ocean Products Pvt. Ltd.
6. Joecons Marine Exports Pvt. Ltd.
7. K. N. C. Agro Limited
8. Mindhola Foods Llp
9. Asian Marine Foods
10. Devi Fisheries Limited
11. Britto Seafoods Exports Pvt. Ltd.
12. Castlerock Fisheries Pvt. Ltd.
13. Silver Sea Food
14. Seasaga Enterprises Pvt. Ltd.
15. Calcutta Seafoods Private Limited
16. Sagar Samrat Seafoods
17. Gadre Marine Export Pvt. Ltd.
18. Karunya Marine Exports Pvt. Ltd.
19. Monsoon Bounty Foods Manufacturing Private Limited
20. San Marine Exports
21. Avla Nettos Exports
22. Rupsha Fish Private Limited
23. Sun Marine Exports
24. Rizwan Ice & Cold Storage
25. Everest Seafoods Private Limited
26. Vasai Frozen Foods Co.
27. West Coast Frozen Foods Pvt. Ltd.
28. Albys Agro Pvt. Ltd.

MARKETING NEWS



A view of the India pavilion



Mr. D.V. Swamy IAS, Chairman, Dr. M. Karthikeyan, Director and Mrs. Neenu Peter, Deputy Director in MPEDA stand at SEG 2023

The MPEDA stall displayed seafood in freezers and dome chiller. A wide range of products of cultured and sea-caught shrimp, squid, octopus, cuttlefish, lobster, fishes like Tilapia, Pomfret, Mackerel, Ribbonfish etc. were displayed. An array of value added products like individual quick frozen, breaded products, shrimp powder, cooked products etc. were also showcased.



Mr. Dinesh K. Patnaik IFS, H.E. Ambassador, EoI, Madrid and Mr. D. V. Swamy IAS, Chairman, MPEDA with co-exhibitors

Promotional material was also displayed and distributed to the buyers and visitors. In addition, cooking demo was carried out by engaging chefs arranged through Indian Embassy in Madrid. The cooking station in MPEDA stall displayed various products like shrimp, squid etc. and seafood dishes prepared were served in boat shaped small bamboo plates to the prospective buyers of Indian seafood for tasting.



Seafood dishes served for tasting in the Indian pavilion

Translators proficient in Spanish, French and Chinese were engaged for improved interaction with the visitors and to address their queries.

Ambassador Mr. Dinesh K. Patnaik IFS, Embassy of India, Madrid inaugurated the Indian pavilion on the first day of the expo in the presence of Mr. D. V. Swamy IAS, Chairman, MPEDA, Dr. M. Karthikeyan, Director, MPEDA, Ms. Prithika Rani M., IFS, Second Secretary of EoI, Madrid, Mr. Jagadish Fofandi, National President, Seafood Exporters Association

MARKETING NEWS

of India (SEAI) and Vice Chairman of MPEDA, and co-exhibiting exporters. The Ambassador visited the stalls set up by the exporters in the Indian pavilion and interacted with them.



Mr. Dinesh K. Patnaik IFS, H.E. Ambassador, Embassy of India, Madrid inaugurates the India pavilion

Trade enquiries

About 141 trade enquiries were received in the MPEDA booth during the participation in Seafood Expo Global, Barcelona. The trade enquiries received at the booth are compiled and published in the trade enquiry section of this Newsletter.



MPEDA officials interacting with buyers

On the third day of the expo, Chairman MPEDA had a meeting with Ms. Ingrid Vanstreels, Business Development Advisor, Port of Antwerp-Bruges to discuss possible import, storage and distribution for seafood exporters into Europe. There were active interactions with the Indian exporters who have participated with MPEDA in the show and with the National President of SEAI.



MPEDA officials with Ms. Ingrid Vanstreels, Business Development Advisor, Port of Antwerp-Bruges

Wide publicity has been given for the participation of MPEDA and Indian exporters in the Seafood Expo Global through the social media platforms of MPEDA, including live videos from the Indian pavilion.

Seafood Excellence Global award winners:

The organizers of SEG conduct a competition for the Seafood Excellence Global award every year during the expo. The winners of this year's Seafood Excellence Global award are listed below:

Best retail product: Black Sepia dumplings with shrimp and Thai broth filling

The award was presented to Vičiūnai Group for this Asian-inspired product which wraps shrimp, spinach, and a delicately spiced coconut broth in a stunning black dumpling wrapper that is colored and flavored with squid ink. Uniqueness of the product and the attractive package design are the highlights of the products which offer consumers a new seafood experience.



MARKETING NEWS

Best HORECA (hotel/restaurant/catering) product:
Organic body-peeled Madagascar Shrimp

Unima Distribution won the grand prize for best HORECA product for their (a select premium shrimp presented head- and tail-on with the body peeled).

These shrimps are carefully selected during growth and raised in a low-density eco-model ensuring animal well-being, environmental protection and community development in Mahajama Bay in northwest Madagascar.



Five special Seafood Excellence Global awards were also given:

(1) The award for health & nutrition was presented to Clearwater Seafoods and Macduff Shellfish for its wild-caught whole hebridean langoustines.



(2) Unima's Organic body-peeled Madagascar Shrimp also won the award for convenience.



(3) The Innovation award was given to hot Smoked salmon with cheese and pine nuts from Vičiūnai Group.



(4) Vega Salmon A/S won the award for retail packaging for Cold Smoked salmon with sustainable packaging, and



(5) The prize for best seafood product line was awarded to Vilsund Blue for its Mussel soups.



MPEDA, Vijayawada participates in Global Food Basket 2023



MPEDA Regional Division, Vijayawada has participated in 2 days' conclave on "Global Food Basket 2023", an international event, during 28-29 April 2023 organized by the Manufacturers Services and Marketing Entrepreneurs Chamber of Commerce (MSMECC), Vijayawada in association with the World Association for Small and Medium Enterprises (WASME).

The Hon'ble Union Minister of State for MoFPI, Mr. Prahalad Singh Patel attended the conclave on the concluding day. Honorable Minister presented shield and certificate to MPEDA, Regional Division, Vijayawada for the best Government Office promoting aquaculture in Andhra Pradesh.

Mr. A. Jeyabal, Joint Director and Mr. K. Sivarajan, Deputy Director met the new district Collector, Bapatla district Mr. Ranjith Basha IAS and discussed the status of Nirmala Nagar project.

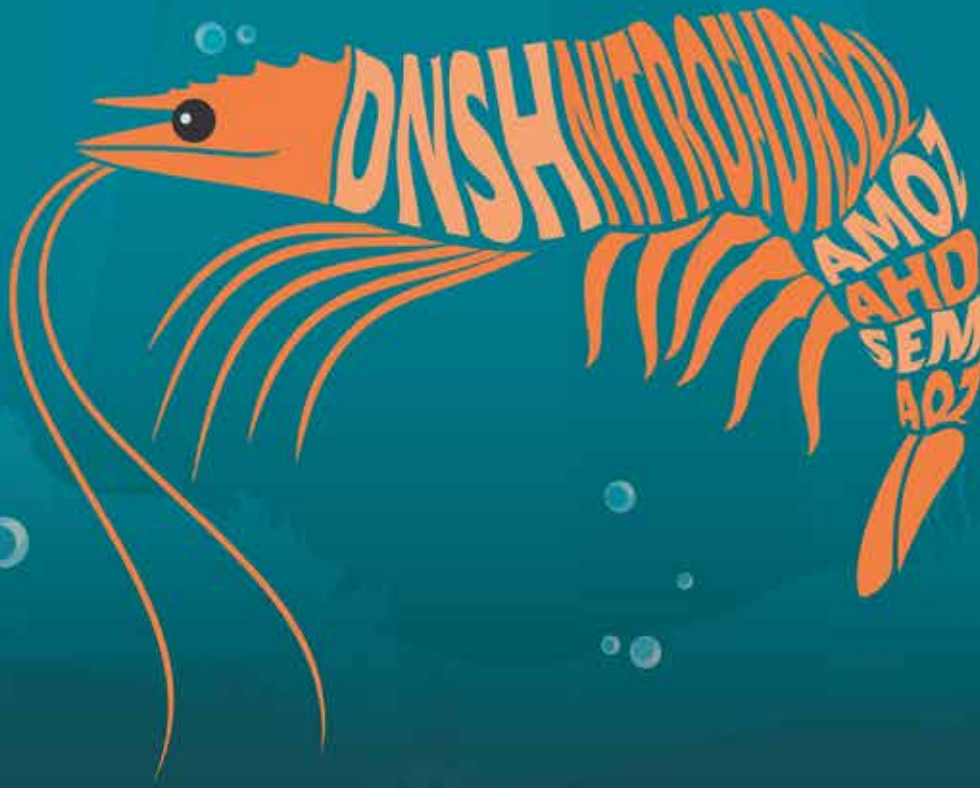
The new district Collector has assured to hold a meeting of executing agencies to speed up works of Nirmala Nagar Project.



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MPEDA attends Exporters Connect Program 2.0 by State Bank of India

The State Bank of India has conducted an Exporters Connect Programme on 27th April 2023 at Ernakulam. The main motive of the programme was to familiarize the exporters with SBI's financing initiatives. The program started with a welcome address by Mrs. Joyce Benson, AGM (SME), Ernakulam, followed by a presentation on SBI pre & post-shipment products by Mr. Jyothish Kumar, Relationship Manager, SBI.

Keynote addresses were given by Mr. V. R. Bayireddy, CGM, Thiruvananthapuram circle, SBI and Mr. S. B. Palle, GM (NW III), Thiruvananthapuram circle, SBI.

Mr. Bhushan Patil, Assistant Director (Statistics), MPEDA made a presentation on the export of marine products from the country.

Mr. Rajeev M C, Asst. Director and Head FIEO, Kerala chapter, gave a brief talk about the International trade scenario.

Further, Mr. K. K. Pillai, Authority member, APEDA also spoke.

The programme was concluded with a vote of thanks by Mr. Anand Moktan, DGM (B&O), SBI.



Mr. Bhushan Patil, Assistant Director, MPEDA makes the presentation on export of marine products

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For details, contact:

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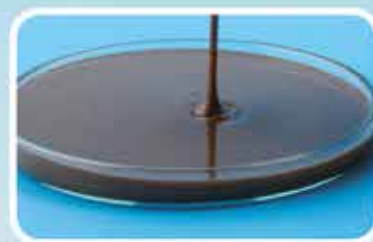
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Chairman, MPEDA meets seafood exporters in Mumbai region

Mr. D. V. Swamy IAS, Chairman, MPEDA along with Dr. M. Karthikeyan, Director, MPEDA visited Mumbai on 18th May 2023. An interactive meeting with Seafood Exporters from the Mumbai region was arranged during the visit. The officials also visited the fish processing plant and MPEDA Regional Division Mumbai at Panvel.

The meeting with seafood exporters of the Mumbai region was conducted on 18th May 2023 at the Office of the Seafood Exporters Association of India - Maharashtra region at Vashi, Navi Mumbai. 16 leading exporters from the region attended the meeting along with the officials of MPEDA Regional Division Mumbai. Chairman briefed the agenda of the meeting, which included region-specific and unit-specific issues in the exports of various seafood commodities and any other points related to the sector.

Various points have been raised by the exporters during the interactions such as issues in getting GACC approval, listing by EU, UK and Russia, financial assistance issues, issues related to the enrollment of reservoirs, etc. Chairman and Director MPEDA heard the points and suggested possible solutions to resolve them. Chairman, MPEDA also mentioned regarding the uniqueness and usefulness of the Indian Pavilion displayed during the international fairs concluded recently in March and April 2023.

Chairman sought suggestions from the exporters for maintaining the cost/fee of stalls in international seafood fairs at an optimal level. Most of the exporters opined that maintaining privacy at the stall is of prime importance to interact with their buyers and requested not to compromise the quality of Indian stalls for the sake of reducing pricing.

Some exporters raised that they are not getting space in MPEDA stalls for international expo as space is getting filled faster and also suggested taking more space in the upcoming international fairs.

Chairman informed that MPEDA is planning to develop an online platform for exporters to book stall space/table space in various international expos. He also informed that in addition to giving latest information on expos, a provision for online bidding for stall space



View of exporters meeting



Chairman, MPEDA visits office of the SEAI Mumbai region



Visit to Forstar Frozen Foods Pvt. Ltd. Talaja, Mumbai

can also be incorporated in the portal. MPEDA will also try to book more space to accommodate maximum interested exporters within the budget approved by the Ministry. The stall design suggested by Chairman MPEDA to get maximum corner spaces like Netherland Pavilion at Barcelona fair was appreciated by the exporters of Maharashtra.

After the meeting, Chairman and Director visited the seafood processing plant of M/s. Forstar Frozen Foods Private Limited Unit 2, Talaja, Navi Mumbai. Chairman appreciated the efforts taken by the establishment for the production and export of value-added products.

After the processing plant visit, Chairman and Director visited the office of the Regional Division, Mumbai at TRIFED Towers Panvel and interacted with the staff.





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MPEDA participates in the 2nd India - Japan Working Group for food processing



2nd JWG meeting

The 2nd meeting of India - Japan Joint Working Group on Food Processing, constituted within the framework of the Memorandum of Cooperation (MoC) signed between the Ministry of Agriculture, Forestry and Fisheries (MAFF), the Government of Japan and the Ministry of Food Processing Industries (MoFPI), Government of India, was held in Tokyo on 7th March 2023.

The morning session of JWG between both governments was co-chaired on the Japanese side by Mr. Takeshi Yasuraoka, Deputy Director General for Export and International Affairs, MAFF and on the Indian side by Mr. Preet Pal Singh, Joint Secretary, MoFPI. MPEDA was represented by Mr. K. S. Pradeep IFS, Secretary, MPEDA.

The Indian side had participation from the Ministry of Food Processing Industries, Department of Commerce, NIFTEM, Invest India and FICCI. Mr. Shishir Kothari and Mr. Watanabe Ikko, First Secretaries from the Embassy of India, Tokyo also took part in the deliberations. The 1st meeting of the JWG on Food Processing was held in New Delhi on 25th November 2019.

The Japanese side was headed by Mr. Yasuraoka Takeshi, Deputy Director-General, MAFF. There were participants from the Ministry of Foreign Affairs (MOFA), Japan, Ministry of External Trade and Industry (METI), Japan International

Cooperation Agency (JICA) and Japan External Trade Organization (JETRO).

The next meeting of the JWG will be held in India next year. The Indian Co-chair invited the Japanese Co-Chair and JWG Participants for the 3rd edition of JWG to be hosted by India and invited Japan to be a partner in the upcoming World Food India 2023.



Business roundtables with Japanese companies



Officials with representatives from Japanese company

FOCUS AREA

A business roundtable was held in the afternoon following the inter-governmental session of JWG, where representatives from participating companies exchanged opinions for further business collaboration. It witnessed participation from 40+ participants from around 25 Japanese companies.

Visit to National Agriculture and Food Research Organization (NARO)

On 6th March 2023, as part of the programme, all the participants visited NARO, headquartered in Tsukuba Science City, Ibaraki, a public research institute for Japan's agriculture and food industry. The officials of NARO showed the advanced technologies used by Japanese processors and new technologies developed by the institute's scientists.

Also, they explained the creation of new industries related to food using artificial intelligence and constructing smart food chains, high sugar content citrus production, farm-oriented enhancing aquatic systems, food with functional claims, fruit and rice varieties resistant to global warming, automatic rice transplanter etc.



Visit to National Agriculture and Food Research Organization (NARO)



Officials meet Mr. Sibi George, H. E. Ambassador of India to Japan



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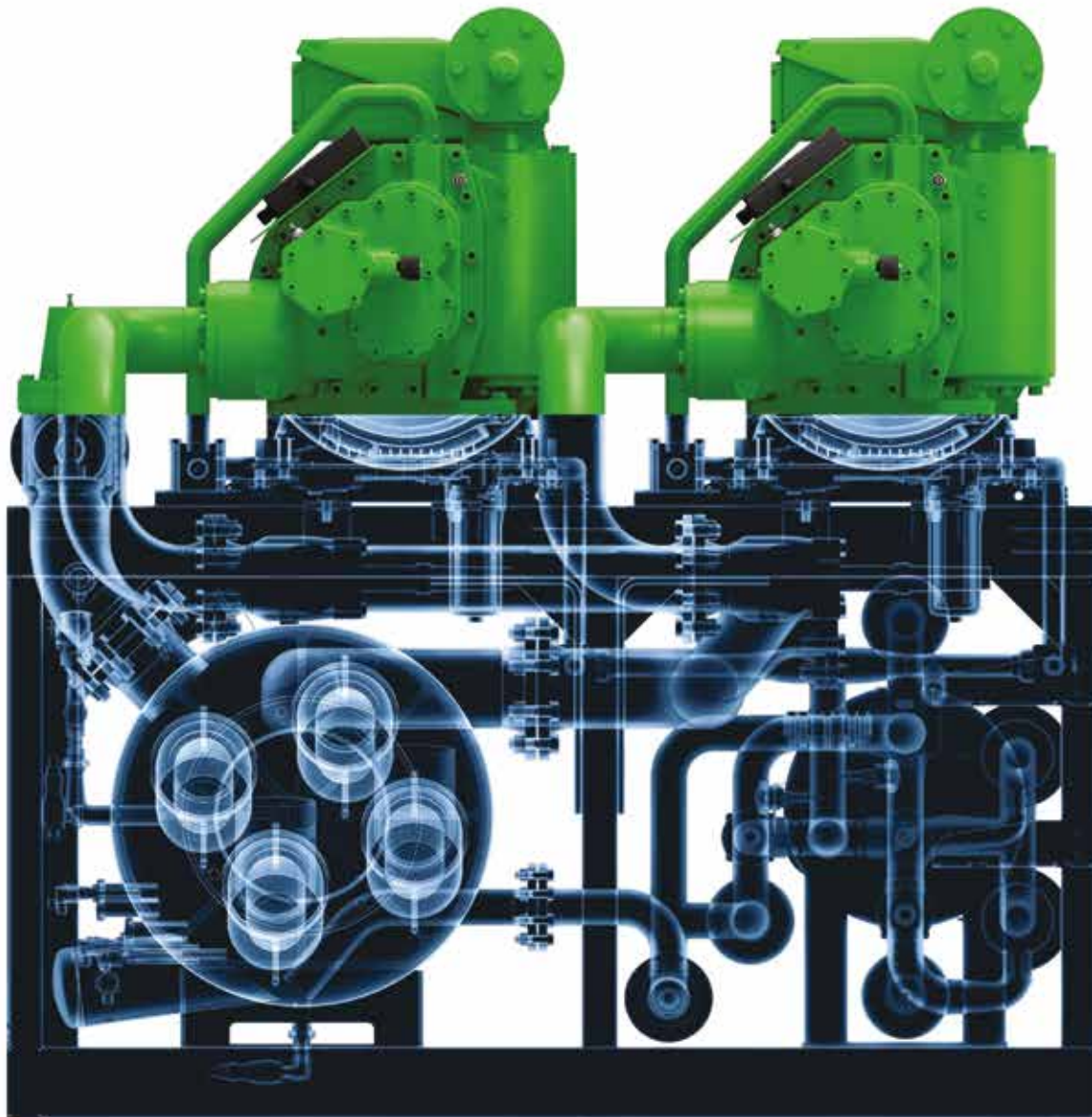
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Monthly outlook forecast report

Ritesh Victor – Co- founder & Country Head- Myforexeye Fintech Pvt. Ltd.
Email-id: sales@myforexeye.com

USD INR

It was a roller coaster ride for the USD INR pair but as per expectation some more recovery was seen in the April Month. The month started with a big news following a surprise output cut by OPEC+ countries that drove up oil prices and also gave some strength to the dollar index. The economic numbers which came out in the April month were mostly in red, also the CPI figures came down to 5% signaling towards the slowdown in the money supply in the economy but the pace is not as expected which resulted in rising expectation for another rate hike of 25bps by Fed. On the contrary, the RBI left the interest rates unchanged in the starting of the month saying the inflation pressures in India has cooled-off which was confirmed by the CPI data which came lower than expected.

There was continuous RBI intervention in the markets in order to buy dollars as the USDINR spot came down below 82-levels. In April, India's FX Reserves rose by 5.8 billion dollars. The dollar index was weak and

mostly traded below 102-levels, also making almost a monthly low of 100.78. The future view regarding the USD INR pair still accounts for rupee recovery as it has only recovered close to 2% which means there is still more ground for rupee recovery. Key events to watch in the coming month are JOLTs Job Openings (Mar), ISM Non-Manufacturing PMI (Apr), Fed Interest Rate Decision, Unemployment Rate (Apr), Nonfarm Payrolls (Apr), CPI (MoM) (Apr), Building Permits (Apr) and Philadelphia Fed Manufacturing Index (May).

The Indian Rupee recovered this week after facing a bit of a pressure in the previous week. Opening at 82.11, it had gained to a weekly high of 81.61 before consistent dollar bids pushed it higher towards the 82 mark again. The Indian unit ultimately closed the week at 81.84. A glance at the USD INR daily candlestick chart clearly establishes an important fact - significance of the USD INR support region at 81.55 – 81.65. Observe the blue horizontal lines – it has been the fourth attempt this week and the region supported every time, leading



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to dollar rallies. Rupee continues to trade within the two converging trend lines (yellow color), identified last week – connecting the dollar peaks and bottoms. Range trading has been the flavor in USD INR since mid-Mar'23 with weekly amplitude (high low range) lower than 1%. The pair is clearly unable to trend. MACD, RSI and Slow Stochastics, the momentum indicators, are primarily neutral and fails to provide any meaningful indication.

Risk managers become lethargic during periods of range trading. Do remember that low volatility now does assure low volatility in the future too. In fact, history proves that periods of low volatility is usually followed by phases of high volatility, so beware of the lethargy. Dollar importers should hedge at spot around 81.55 – 81.65. Hedge for short/immediate term and use more of forwards. Do diversify risk using some vanilla options. Forward premiums as well as vanilla option premiums are low. Exporters can resume hedging when spot inches above 82.15 – 82.25.

EURUSD

EURUSD continued its uptrend this month too and opened at the 1.0839 level. During the month, the pair gained by 2.6% and made a 1-year high of 1.1075. The lower dollar index and the U.S. Treasury bond yields boosted the upward movement of the Euro. The dollar weakened because of the lower inflation which came at 5%, against the expectation of 5.2%. During the month, the dollar index fell nearly to its 1-year low level at 100.78 levels. The FOMC Meeting Minutes showed

that a mild recession might start later this year due to the banking turmoil. Further, the hawkish commentary from ECB officials supported the growth of the euro. Even though the Eurozone resumed growth in the first quarter, it only increased by 0.1%. Towards the end, the pair failed to hold above 1.1050 and closed at the 1.1016 level as the dollar index recovered and made a weekly high of 102.17. Corrections in the EUR/USD may be limited given that the Fed is expected to raise rates one final time and that the ECB is expected to continue rising rates by another 70 basis points by October.

The EUR/USD is steadily moving upward, wiping out all of the losses from the previous months, and is currently trading near a solid resistance of 1.1050. However, if the pair is unable to definitively break through the 1.1094 barrier, selling pressure will build. If this level is broken, a larger rising trend will resume to 1.1209. Relative Strength Index oscillators at 48 indicate a neutral bias favoring upside for EUR/USD, but MACD is displaying a selling signal. The important resistance level for the EUR/USD, however, is above 1.1075, which is nearly a year's high. On the other hand, in the first trading perspective of the month, EUR/USD falls to 1.0788, below 1.0800. The simple moving averages for the 21 and 200 days are typically 1.0957 and 1.0412, respectively. The EUR/USD pair will remain in a consolidation trend for the upcoming week, circling around 1.1000/50. Expectations of future interest rate increases by the European Central Bank (ECB) in the upcoming months serve to support the common currency even more.



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GBPUSD

The cable pair continued its upward movement and opened at 1.2325. During the month the pair gained by 1.9% and made a high of 1.2583. The strength of the pound could be seen because of the weakness in the DXY. In the first week, the unexpected output cut by OPEC+ drove up the oil prices and gave some support to the dollar. On the other hand, earlier US inflation data reduced expectations for a rate hike, but weak economic data and the Fed's beige book report indicated that the economy has slowed down in recent weeks still the inflation is high, which increased the expectation of Fed rate hike.

Similarly, the UK CPI data showed that the inflation is still above 10% and increased the expectation for BOE to be more hawkish. Last week, concern regarding US banking crises revived due to the heavy outflow of deposits from the first republic bank, which increased the demand for a safe haven. As a result of risk aversion and continued Dollar strength, GBPUSD tested below 1.2400 levels. The trend quickly shifted in favor of Dollar bears as confidence reappeared and strong tech earnings allowed the pair to return to the 1.2500 level.

The cable pair bulls remained heavy on the bears and this is the straight ninth week where Pound shown strength against the US dollar and ended the week on a positive side. Throughout the month it mostly trades high above the 1.2405 levels. Pair needs to comfortably break the 1.2580 resistance to reach at 1.2615 high made during the month of May in 2022 afterwards pair

could target 1.2700 next psychological level while on the downside sellers could target the 21 days moving average near 1.2450 region, failure to defend those levels could push the pair towards low made in the beginning of this month 1.2275.

On the daily time frame momentum indicator MACD giving bullish signal while RSI comfortably trading above 50 which is considered to be an overbought zone. The cable pair movements seem to be more towards the sideways as investors get ready for the Federal Reserve's (Fed) planned monetary policy decision on Wednesday.

USDJPY

The pair started the month by opening at the 133.35 level, and made a low of 131.52 during the whole session. The BOJ Governor acknowledged that there was a lot of uncertainty regarding the economic outlook, and promised to collaborate closely with the government and steer monetary policy.

Following the same, the pair in the next two weeks consecutively traded between the range of 132-134 levels. During the last trading session of the month, USDJPY made a weekly high of 136.50 levels as concerns about a banking crisis in the United States were revived.

Last week at the first monetary policy meeting under the new BOJ Governor Kazuo Ueda, the central bank's board members decided not to change its existing monetary policy settings. The central bank decided

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to maintain its ultra-loose monetary policy and will continue with its yield curve control measures in the near term due to which, the Yen dropped about 0.6% to a low of 134.87 against the dollar and ended the month by closing at 136.27 levels.

The USDJPY opened the month at 133.35. The pair climbed by 2% during the course of the month, reaching a 7-week high of 136.56. After the BOJ decided to maintain the interest rate at -0.1% and make no changes to the Yield curve control policy, the major movement in the pair was observed in the final trading session of the week.

Early in the month, a critical support at 130 was identified, and now that the resistance at 135 has been broken, the initial support is positioned at 133. The next resistance level is predicted around 137.90 if the pair maintains its upward trend.

The RSI indicator shows that the pair is bullish because the RSI (Purple) line is above the signal (Yellow) line. The MACD (blue) line's movement above the signal (orange) line serves as more evidence for this. The RSI 14 line is currently in what is regarded as a little overbought zone at 66.52. It can climb higher and beyond the threshold of 70, giving traders a hint to sell.

Global market outlook

With last month's trading in global equity markets being mostly dull and within a narrow band, focus will now

shift to an expectedly more volatile month. The Fed's rate decision and more importantly their take on the future direction of rate hikes, will decide how most markets move.

A 25bps hike has already been discounted and it remains to be seen whether the Fed will indicate another rate hike at their next meeting as their fight against inflation remains tough.

Any such indication will push the equity and commodity markets down. After the failure of the First National Bank, the Fed might find it tough to declare that inflation remains their only objective and so a more dovish tone could help trigger a rally in equity markets.

However, a fresh issue is coming up fast. Yesterday's statement from Ms. Yellen that US might default by June 1st if the debt ceiling is not raised, was a bit of a shocker. Over the past few weeks the picture being presented that such a scenario will be activated only later this year as the Treasury had other means to pay their bills. Ms. Yellen's statement changes all that.

If nothing is resolved over the next few weeks, we could see a sharp slide in equity markets accompanied by high volatility in forex and commodity markets. It is difficult to guess where the Dow will fall to in that scenario. We think the only way to trade this market will be to sell on any rise unless some definite news on the above issues come out.



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A saga of plastic waste removal from Alibaug, Maharashtra to conserve marine environment

Dr. Girija Saurabh Behere, State Coordinator, NETFISH - Maharashtra (North)

Plastic waste is an environmental problem occurring on a global scale today. Developing countries in particular are facing challenges in managing the rapidly growing volume of plastic waste. The Indian population of 1.3 billion people uses an average of 11 kg of plastic annually, and much of this ends up in the Arabian Sea, Bay of Bengal and Indian Ocean, where it causes adverse effects to the marine life. This will be enough to cover every foot of coastline on the earth and in the next 20 years, that figure is expected to quadruple.

In fact, scientists believe that virtually all seabirds and more than half of the world's marine turtles have ingested plastic at some point in their lives. One of the reasons

that plastic pollution is so serious is because it is either deposited at sea bottom or float at the surface. Plastic wastes pose hindrance to boat propelling and fishers toil to remove the plastic wastes during sorting of fish on board as well. It affects breeding and growth of fishes and other marine organisms, which in turn reduces marine production too.

At present plastic wastes caught during fishing operations are thrown back to the sea while sorting fish onboard, which again act as a threat to fishing boats and other living organisms. In fishing vessels too, plastic wastes generated in the form of covers and carry bags ultimately go to sea. (Kibria *et. al.*, 2023; McKenna 2018).

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Mr. Vinayak Sakharkar (left) with his crew during fishing trip



Plastic trapped in gill net during fishing operation



Mr. Vinayak Damodar Sakharkar appreciated by MPEDA- NETFISH for his resource & marine environment conservation efforts



Releasing berried lobster

Efforts by a fisherman

Mr. Vinayak Damodar Sakharkar, a 50-year-old fisherman from Alibaug, Maharashtra along with the crew of his small gill netter boat have dedicated themselves to bring back plastic caught in the fishing net from the sea for over two decades now.

Mr. Vinayak has stated that "I have been fishing for the past 30 to 35 years for targeted one day fishing, especially, Lobsters, *Acetes* spp., and Pomfret depending on the season. I have observed that there is a lot of plastic waste accumulated and due to the plastic accumulation, I am getting less fish. Sometimes, I was getting more plastic than fish while fishing. Efforts required to pull the nets also increased and hours were spent on segregating plastic from the catch. Then I decided to bring back plastic caught in the net back to the land and put in the waste collection facilities available".

More than 25 kg of plastic is collected every day. This has been going on for the past 20 years. He concluded his experience by mentioning that. "It is my duty to save the sea as it is the source of my livelihood". He did this despite discouraging behaviour from other fishermen. An estimated 1,20,000 kgs of plastic was collected and brought to the shore by his small gill netter boat named "Vaishnavi Krupa".

In addition, Mr. Vinayak Sakharkar also releases back berried female lobsters and crabs caught in the net, which remain alive. He had been doing this for the past 30 years, helping them to grow and sustain their future generation. He makes other fishers aware of such conservation measures.

Reference

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McKenna J., 2018. These Indian fishermen take plastic out of the sea and use it to build roads, <https://theprint.in/india/governance/keralas-fishermen-are-making-roads-out-of-plastic-collected-on-sea/76815/> World Economic Forum Report, accessed on 19th May, 2023





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Workshop on avenues and opportunities for seafood exports from Andaman and Nicobar Islands

A workshop was jointly organized by MPEDA and the Department of Fisheries, Andaman & Nicobar Islands on 13th April 2023 at Fisheries Training Centre, Marine Hill, Port Blair. During the workshop, presentations were made by MPEDA, MPEDA - NETFISH and MPEDA - RGCA. Dr. Ansar Ali A., Deputy Director, MPEDA Regional Division, Chennai delivered a speech on the export promotion activities of MPEDA and procedures for registration. Dr. Joice V. Thomas, CEO, MPEDA - NETFISH presented on the importance of hygienic handling of fish catch from better export earnings. Mr. Saravanan, Scientific Officer, MPEDA - RGCA presented on the diversified aquaculture species for exports.



Mr. G. Sudhakar IAS, Secretary (Fisheries), Andaman & Nicobar giving inaugural address



Dr. K. Gopal, Joint Director (Fisheries), Andaman & Nicobar welcomes the gathering



Dr. Ansar Ali speaks during the technical session

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Marine landing report April 2023

Dr. Afsal V. V. & Dr. Joice V. Thomas

MPEDA-NETFISH

NETFISH gathers real-time data on daily marine landings from approximately 100 major fishing harbors and landing centers across India, in order to support the traceability and catch certification system. The Harbour Data Collectors record and upload information about the fishing vessels arriving at the landing sites, as well as the species-wise quantity of catch landed by these vessels, on a daily basis to the MPEDA website. This report provides a summary of the trends in marine landings during April 2023, based on species-wise, harbour-wise and state-wise data.

I. Observations on fish catch landings

In April 2023, marine catch landing data was obtained from 91 landing sites in the 9 coastal states and a total catch of 57,600.54 tons was recorded during the period. The catch was comprised of 30,992.36 tons of pelagic finfishes (54%), 15,003.98 tons of demersal finfishes (26%), 5,083.56 tons of crustaceans (9%) and 6,520.65 tons of molluscs (11%) (Fig. 1).

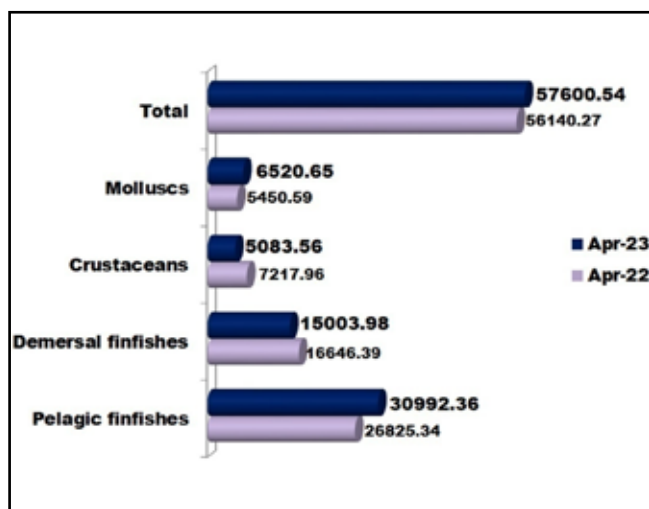


Fig. 1: Catch composition of marine landings (in tons) (April 2022 & April 2023)

A total of 243 species including marine finfishes and shellfishes were reported during the month, of which the major five contributors were *Rastrelliger kanagurta*, *Sardinella longiceps*, *Nemipterus japonicus*, *Lepturacanthus savala* and *Uroteuthis duvaucelii* (Table 1).

Table 1: Major five species landed during April 2023

Sl. No:	Common name	Scientific name	Quantity (tons)
1	Indian mackerel	<i>Rastrelliger kanagurta</i>	9295.79
2	Indian oil sardine	<i>Sardinella longiceps</i>	6491.50
3	Japanese thread fin bream	<i>Nemipterus japonicus</i>	4036.16
4	Ribbon fish	<i>Lepturacanthus savala</i>	2362.88
5	Indian squid	<i>Uroteuthis duvaucelii</i>	1872.09

Analyzing the group-wise landing, Mackerels, Sardines, Ribbon fishes, Threadfin brems and Squids were found as the major items landed during the period (Fig 2). Almost 53 % of the total catch was comprised of these five fishery items.

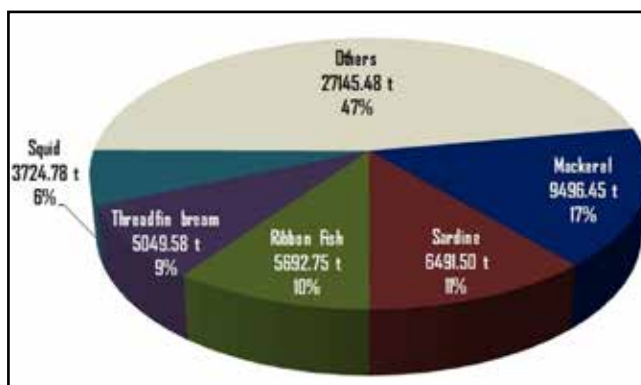


Fig. 2: Major five fishery items landed (April 2022 & April 2023)

Among pelagic finfishes, the major items landed were Mackerels and Sardines, whereas among demersal finfishes, Threadfin brems and Croakers were the major items. Among crustaceans, more than 64 % of the catch comprised of different species of coastal shrimps, in which the dominant species was *Karikkadi* shrimp (981.45 t). Squid and Cuttlefish were the major molluscan resources landed during the month.

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State-wise landings: The highest landing was reported from Gujarat, 14,946.88 tons (26 % of total catch). It was followed by Karnataka and Maharashtra with a share of 13,930.78 t and 11,340.29 t respectively (Fig. 3). The landings from west coast states together formed 90 % of the total catch. The lowest marine landing for the month was reported from West Bengal.

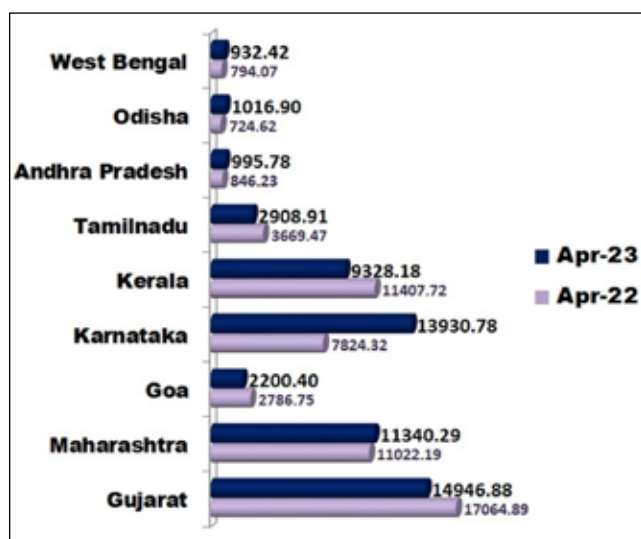


Fig. 3: State-wise marine landings (in tons) (April 2022 & April 2023)

Harbour-wise landings: Malpe and New Ferry Wharf harbours recorded the maximum fish landings during April. Major ten harbours in terms of total catch quantity landed are given in table 2.

Sl. No:	Harbour	Quantity (tons)
1	Malpe	4793.66
2	New Ferry Wharf	3715.37
3	Mangrol	3182.71
4	Vanakbara	3032.71
5	Porbandar	2983.05
6	Ratnagiri	2973.21
7	Veraval	2840.40
8	Okha	2619.61
9	Sasoon Dock	2325.00
10	Honnavar	2156.13

II. Observations on boat arrivals

The number of fishing vessel arrivals reported from the 91 fish landing sites during April totalled to 29,271 nos. The highest number of boat arrivals had occurred in Gujarat followed by Kerala (Fig. 4). State that reported the lowest number of boat arrivals during the period was Odisha. Among the harbours, Mangrol (1832 no.s) and Veraval (1583 no.s) in Gujarat had topped the list in terms of highest number of boat arrivals.

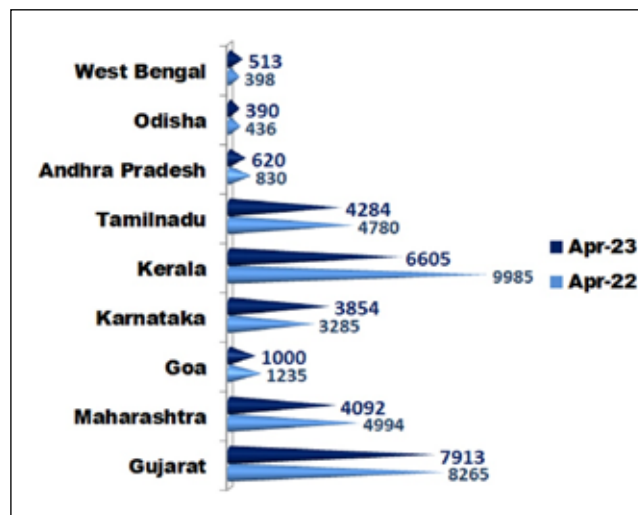


Fig. 4: State-wise boat arrivals (nos.) (April 2022 & April 2023)

Summary: A total of 57,600.54 tons of marine landings and 29,271 no.s of boat arrivals were reported during April 2023 from the 91 major fishing harbour/landing centres in India.

A decline in catch by about 13,000 tons was observed in April, compared to March 2023. This was mainly due to the commencement of fishing ban in the East coast. The number of boat arrivals has also decreased by around 5,700 no.s, compared to the previous month.

Pelagic finfish resources continued as the major contributor to the total catch and the Indian Mackerel has remained in the first position in terms of the most landed species of the month. Gujarat continued in the first place among the states in terms of total catch landed as well as in terms of the highest number of boat arrivals.

Among the various landing sites, the Malpe harbour continued to be in the first position in total catch landed, whereas the Mangrol harbour attained the top place in terms of highest number of boat arrivals.





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Training programme by MPEDA

Maharashtra

MPEDA-NETFISH, Maharashtra North region conducted two capacity building training programmes on “Value added fish products preparation and hygienic handling” at Surai Sarang and Pimpalner villages in Bhiwandi, Thane on 27th and 28th April 2023 in association with Mangrove and Marine Biodiversity Conservation Foundation of Maharashtra. Two batches with 15 and 19 women participants respectively attended the training programmes. Value added products prepared during the training programme were – Fish bread patties, Acetes chutney, Tuna pickle, Butterfly shrimp and Squid rings.



Dr. Girija, State Coordinator, NETFISH, North Maharashtra addresses the participants during inauguration



Dr. Girija explains on value addition and hygienic handling



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Fish Maws: A lucrative idea for waste to wealth concept

Dr. Girija Behere¹, Mr. Subray Pavar², Mr. Bhushan Patil³ and Dr. T. R. Gibinkumar²

¹NETFISH- Maharashtra North; ²MPEDA - Regional Division Mumbai &

³MPEDA - HO Kochi

Fish maws are the dried swim bladders that come from fishes like croaker, sturgeon, tilapia, seabass, eel etc. It is one of the most expensive parts of the fish, traditionally consumed as an anti-aging health food due to its high collagen content (Regenstein, 2004). Collagen provides a wide variety of skin benefits, such as helping to improve your skin tone, and tissue health.

Furthermore, many Chinese people consider fish maw as a traditional delicacy that represents fortune and health. Fish maws are also a rich source of protein and other nutrients. In Southeast Asia, fish maws have a long history of usage in tonic medicines and are considered as an important food source.

In Asian culture, it is considered to be one of the top four delicacies of the sea (abalone, sea cucumber, shark fin, and fish maws). Fish swim bladders are found in the fish belly and help them keep afloat in the water. In appearance, dried fish maws are light, white in color, and have a spongy texture.

The term "dried fish maws" refers to dried fish swim bladders of various species. In European fisheries, the swim bladder is often discarded, while dried cod mouth is sometimes sold in specialized markets where it is prized as a delicacy. However, according to Clarke (2004), there has been a significant international traffic in fish maws to or through Hong Kong for many years.

Dried fish maws are eaten as food in the Far East, but they are also thought to have therapeutic benefits. Fish of many different species are used to make fish maws (Nile perch, *Lates niloticus*; croaker such as *Protonibea diacanthus*, *Bahaba taipingensis* and *Otolithoides brunneus*; jew fish, *Pseudosciaena sp.*; eel, *Muraenesox talapoies*, among others).

Fish maws are primarily examined for form, size, colour (transparency), species, and gender. The maw is cleaned, washed, and dried in the sun/ shade as part of the processing. It must first be dried out in the sun or by dehydration in order to generate fish maw. Fish maw can be cooked with beans or simply boiled along with other ingredients to make a soup or broth. The smaller fish maws are fried (dim sum) in Hong Kong and eaten as a snack, particularly for breakfast.

Health benefits

Fish maw is a good source of collagen, proteins, and nutrients. Collagen provides a wide variety of skin benefits, such as helping to improve your skin tone, and tissue health. Also fish maw does not contain cholesterol. It is effective in improving weak lung, kidney, anemia etc. This delicacy can nourish the kidneys, blood, according to The Compendium of Materia Medica. Also, it can help to increase energy levels.

Gastrointestinal problems, or conditions of the digestive system, such as gastritis and peptic ulcers, as well as stomach pain, are relieved by consuming fish maw. Its benefit is due to the ingredient's stickiness after boiling. In particular, it acts as a barrier to protect by sticking to the surface of the gastric mucosa after entering the stomach.

Moreover, it successfully prevents hematemesis, or blood vomiting, brought on by stomach erosion or peptic ulcer illness. Its ingestion can ease tremors, muscle spasms, and twitches brought on by kidney and liver deficiencies.

Furthermore, many Chinese people consider fish maw as a traditional delicacy that represents fortune and

MAIN STORY

health. Therefore, it is popularly served during special occasions such as Chinese New Year, birthdays, and weddings.

In India, the most common species used is *Protonibea diacanthus* or the black spotted croaker, locally known as 'Ghol' in Maharashtra. Other species of croakers like bronze croaker, jew fishes, eels are also used for fish maws preparation.

Several developing nations, like India, Uganda, Kenya, and others, view the export of fish maws as a viable industry that is growing rapidly and exporting mostly to China. East Asian nations, including Indonesia, Japan, Hong Kong, Malaysia, and Singapore, are showing a significant demand for fish maws. Depending on the size, quality, and market strength, high-grade dried fish maws can cost anywhere from US\$ 450 to 1000 per kg.

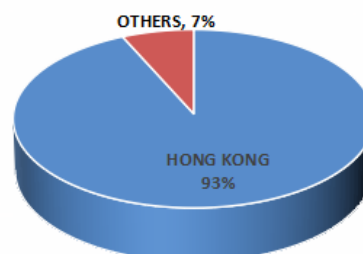
Export of fish maws

Export of fish maws from India accounted for 222 MT with a value of Rs.19,560 lakh in 2022-23* (Table 1). The trend in fish maws export for the last 20 years is shown as Fig.1. During the last 20 years, the exports for fish maws increased from US\$ 6 million during 2003-04 and reached all time high exports of US\$ 141 million during 2009-10. The exports further declined drastically and reached US\$ 24.7 million* during 2022-23.

The major market for Indian fish maws is Hong Kong,

which takes 93% of fish maws exported from India. Thailand, Vietnam, Singapore, UK, Malaysia and Canada are the other markets. Earlier fish maws were exported to almost 26 countries covering all continents, but currently exports are limited to seven countries.

Country wise Fish Maws Export 2022-23*: USD



Country wise Fish Maws Export 2022-23*: Volume

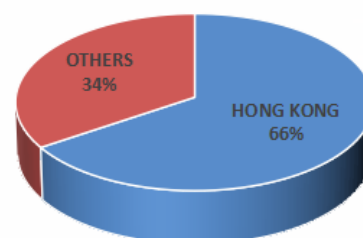


Table 1: Fish maws export from India

	2018-19	2019-20	2020-21	2021-22	2022-23*
Quantity (In MT)	352	2171	550	1032	222
Value (Rs lakh)	40488	22179	32412	27812	19560
Value (US\$ million)	58	32	44	38	24.7

*Provisional data MPEDA

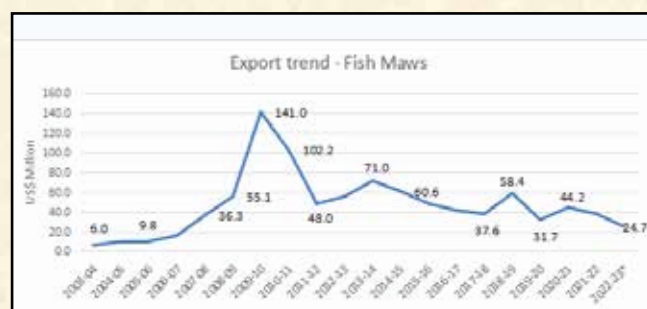


Fig. 1: Trend in fish maws export for last 20 years

Training in fish maws units

MPEDA-NETFISH has conducted a training on "Improved Hygiene and Sanitation Practices" at KMC Enterprises at Uttan, Thane district. The owners and workers from three units namely; KMC Enterprise, Aqsa Seafood and H. P. Enterprise attended the training programme.



Participants of training in fish maws units

MAIN STORY

A flow diagram for fish maws processing



(Courtesy for image 2 to 9 - NETFISH MPEDA)

The points discussed during training included; hygienic handling of fish maws, improvements required in drying of fish maws, unidirectional flow during fish maws processing, use of aprons and raised platforms for better quality of fish maws, improved sanitary practices and personal hygiene of workers. A total of 22 candidates attended the programme.

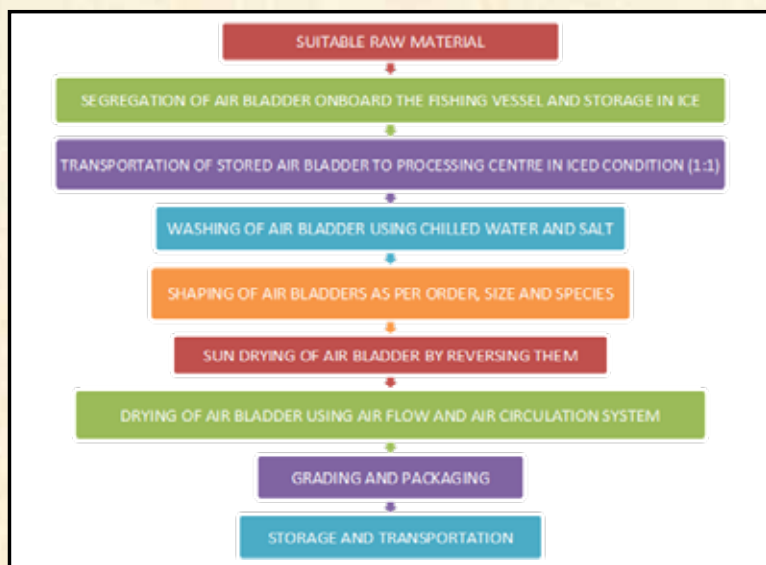


Fig. 2: Flow chart for fish maws processing

Reference

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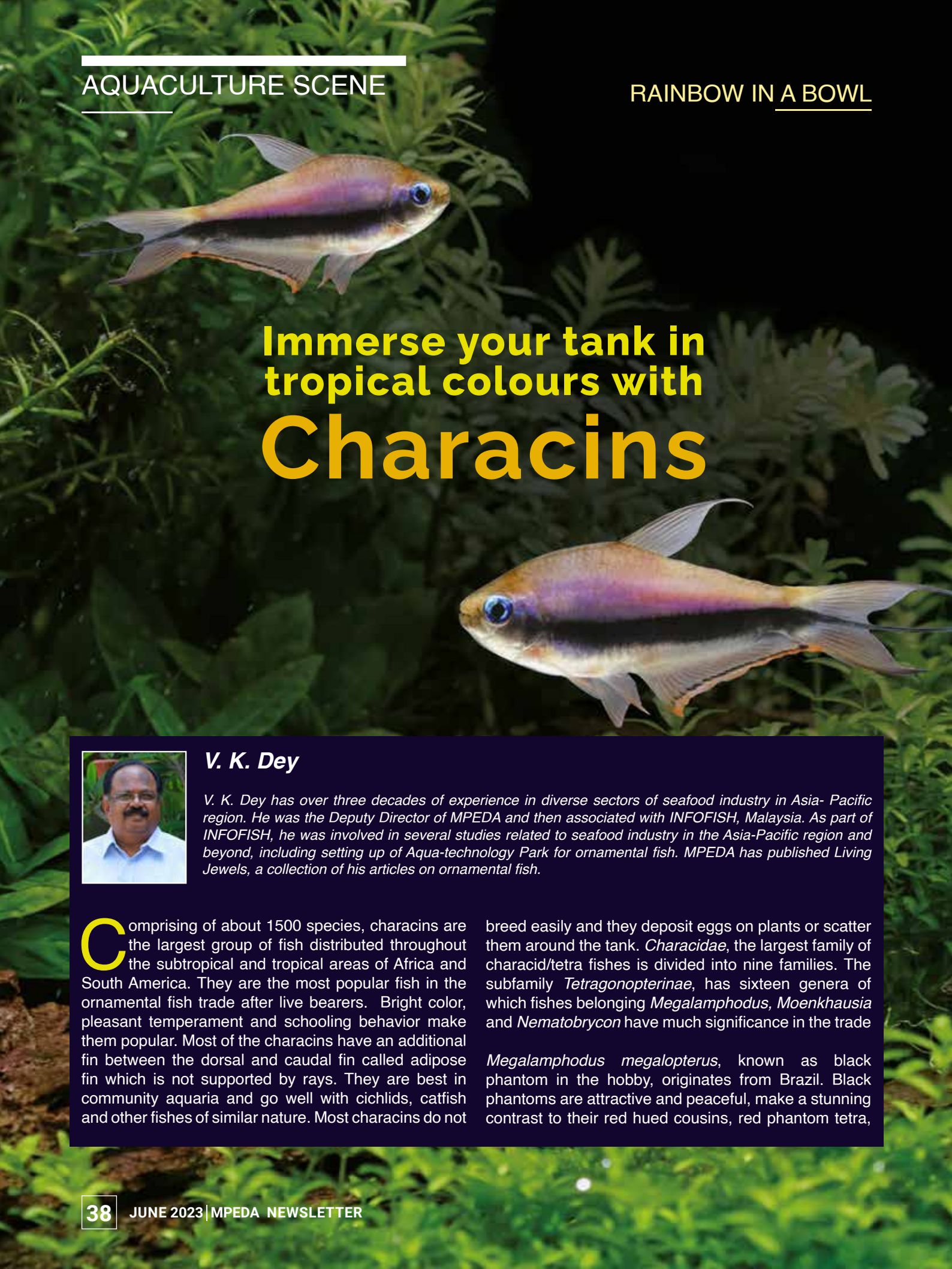
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Immerse your tank in tropical colours with Characins



V. K. Dey

V. K. Dey has over three decades of experience in diverse sectors of seafood industry in Asia-Pacific region. He was the Deputy Director of MPEDA and then associated with INFOFISH, Malaysia. As part of INFOFISH, he was involved in several studies related to seafood industry in the Asia-Pacific region and beyond, including setting up of Aqua-technology Park for ornamental fish. MPEDA has published Living Jewels, a collection of his articles on ornamental fish.

Comprising of about 1500 species, characins are the largest group of fish distributed throughout the subtropical and tropical areas of Africa and South America. They are the most popular fish in the ornamental fish trade after live bearers. Bright color, pleasant temperament and schooling behavior make them popular. Most of the characins have an additional fin between the dorsal and caudal fin called adipose fin which is not supported by rays. They are best in community aquaria and go well with cichlids, catfish and other fishes of similar nature. Most characins do not

breed easily and they deposit eggs on plants or scatter them around the tank. *Characidae*, the largest family of characid/tetra fishes is divided into nine families. The subfamily *Tetragonopterinae*, has sixteen genera of which fishes belonging *Megalamphodus*, *Moenkhausia* and *Nematobrycon* have much significance in the trade

Megalamphodus megalopterus, known as black phantom in the hobby, originates from Brazil. Black phantoms are attractive and peaceful, make a stunning contrast to their red hued cousins, red phantom tetra,

M. sweglesi. Their flat oval body is silvery gray with a distinctive splash of black edged in white just behind the gills. The fins of the male are edged in black, while the fins of females have a reddish hue which sometimes causes them to be confused with other species of tetras. They prefer well-planted aquaria with floating plants, subdued lighting and a dark substrate. Water parameters are not critical and may be soft to hard, and acidic to slightly alkaline. They should be kept in schools, preferably of a half dozen or more. They will accept most foods. The breeding tank should be set up with abundant floating plants and dim lighting. Setting up a breeding tank without substrate is easier to keep clean while raising the fry. Males can be identified by their longer fins and lack of red color. Females will have a definite red tint to the fins, and even the body, which is fuller than the males. Prior to spawning the mating pair should be conditioned with small live food. Once placed in the breeding tank, feeding should be kept to a minimum. Spawning can be triggered by lowering the pH to 5.5 and dropping the hardness of the water to 4 dGH. Peat filtration is the best method to achieve the desired water parameters. Males will engage in an elaborate courtship display that ends with the female releasing up to 300 eggs. Once the eggs have been laid, the breeding pair should be removed from the tank. Fry should be fed every few hours with very small commercially prepared fry food or freshly hatched brine shrimp. After ten days they may start feed on finely crushed flake foods. Water changes should be performed at least once a week.

Moenkhausia sanctaefilomenae, are with their bright silver body accented by a black tail and red eyes, known as red eye tetra. This peaceful and medium-sized tetra is suitable for most community aquariums. Their hardiness and ease of care also make them an excellent fish for beginners. Although they are very peaceful, some occasionally nip at the fins of slow moving long finned fish. They tolerate a range of water conditions, from hard alkaline to soft acidic water and prefer dark substrate and plant cover along the sides and back of the aquarium. It is advisable to keep them in schools of six or more. Like most tetras, Red eyes accept any food. A varied diet of flake foods combined with live or frozen foods occasionally will keep them in top condition. Females are larger and have a more rounded abdomen than males. A separate breeding tank should be set up for breeding with slightly acidic, very soft water (4 dGH or below). The breeding pair will often lay eggs among the plants. Once spawning

has occurred, the mating pair should be removed, as they will consume the eggs and hatching fry. One to two days after they are laid, the eggs will hatch. The fry can initially be fed commercially prepared foods, then freshly hatched brine shrimp, and eventually finely crushed flake foods. Other species in this genera are *M. collettii* (colletti tetra), *M. intermedia* and *M. pittieri* (diamond characin)

Nematobrycon palmeri, better known as rainbow tetra or emperor tetra, is regarded as the king of tetra. They originate from the San Juan and Altrato Rivers of Colombia. With attractive ivory coloured belly, followed by a wide velvet band from the snout to the caudal fin, narrowing at the peduncle to form the center prong of the trident shaped tail. The long anal fin has a yellow margin bordered by a thin black line. On the rear above the dark band of metallic tints of red and blue. The dorsal fin has a sickle shape with a dark leading edge. They are mid-water dwelling. Since four decades this beautiful fish has become one of the popular fish among the tetra family. Unlike many other tetra species, sexes are separate in *N. palmeri*. The dorsal and caudal fins of the male are longer and more pointed than the female. The female is smaller, and plumper than the male. The fins of both sexes have a yellow hue and are edged in black on the outer periphery and red where the fin meets the body. The body is blue-gray with mauve tones, and displays an almost iridescent sheen. A dark stripe runs horizontally from mouth to tail. The body is lighter in color below the stripe. They prefer dense vegetation and subdued lighting. Dark substrate, and a heavily planted tank will go far to make them feel at home. They will thrive even in moderately hard water as long as it is changed frequently. They will readily accept flake foods; freeze dried foods, and frozen foods. Live feed is excellent when conditioning breeding pairs. Equal numbers of males and females will eventually yield one or more breeding pairs. As the males become more aggressive when spawning each breeding pair preferably have their own breeding tank. Water temperature in the breeding tank may be kept at 23 – 27°C, and pH at 7.0. The water should be very soft. Spawning begins at dawn when eggs are laid singly over a period of several hours until fifty to one hundred. The parents should be removed immediately after spawning. The egg will hatch in 24 - 48 hours and will start to eat infusorians or freshly hatched brine shrimp. Water pH should not be allowed to become too acidic. Other specie in the genus is *Nematobrycon lacortei* commonly known as Rainbow tetra.



Details of the SPF *L. vannamei* brooders imported & quarantined at AQF during March 2023

Sl. No	Name of the stakeholders	State	Country of origin/ supplier	Date of receipt of the lot at AQF arrival	Broodstock imported (nos)		
					Male	Female	Total
1	Avanti Feeds Unit I	Andhra Pradesh	SIS, Florida	07.04.23	400	400	800
2	Rajkamal Marine Breeding Farm	Andhra Pradesh	SIS, Florida	08.04.23	400	400	800
3	Aquatic Farms	Odisha	SIS, Florida	08.04.23	200	200	400
4	Coastal Aqua Pvt. Ltd.	Andhra Pradesh	SIS, Florida	09.04.23	600	600	1200
5	Srivaraha Mahalakshmi Hatcheries Pvt. Ltd.	Andhra Pradesh	SIS, Florida	13.04.23	600	600	1200
6	Rama Shrimp Hatchery	Andhra Pradesh	Syqua Americas Inc, Florida	14.04.23	500	500	1000
7	BMR Industries Pvt. Ltd	Tamil Nadu	Sea Products Development, Texas	17.04.23	300	300	600
8	Sai Marine Exports Pvt. Ltd.	Andhra Pradesh	SIS, Florida	19.04.23	300	300	600
9	Apex Frozen foods Ltd.	Andhra Pradesh	SIS, Florida	19.04.23	450	450	900
10	Golden Marine Harvest Unit-III	Tamil Nadu	Blue Genetics, Mexico	19.04.23	600	600	1200
11	Sree Kamadhenu Aquatech Pvt. Ltd. – Prakasam	Andhra Pradesh	Sea Products Development, Texas	21.04.23	300	300	600
12	Maruthi Aqua Technologies Pvt. Ltd.	Andhra Pradesh	SIS, Florida	21.04.23	400	400	800
13	Vaisakhi Bio-Marine Pvt. Ltd. - Unit II	Tamil Nadu	Sea Products Development, Texas	21.04.23	600	600	1200
14	Lotus Sea Farms	Tamil Nadu	SIS, Florida	22.04.23	300	300	600
15	Samudra Hatcheries Pvt. Ltd.	Andhra Pradesh	SIS, Florida	22.04.23	120	120	240
16	NGR Aquatech Pvt. Ltd.	Andhra Pradesh	SIS, Florida	22.04.23	300	300	600
17	Vyjayanthee Hatcheries	Andhra Pradesh	SIS, Florida	23.04.23	250	250	500
18	Meenakshi Hatcheries - Vizag	Andhra Pradesh	SIS, Florida	23.04.23	300	300	600
19	Meenakshi Hatcheries Pvt. Ltd.	Andhra Pradesh	SIS, Florida	23.04.23	300	300	600
20	Venkata Sai Hatcheries	Andhra Pradesh	SIS, Florida	26.04.23	400	400	800
21	Sapthagiri Hatcheries	Andhra Pradesh	SIS, Florida	26.04.23	400	400	800
22	Vaisakhi Bio-Resources Pvt. Ltd. - Plant II	Andhra Pradesh	Blue Genetics, Mexico	26.04.23	300	300	600
23	East Coast Hatcheries	Tamil Nadu	SIS, Florida	27.04.23	250	250	500
24	Gayathri Hatcheries	Andhra Pradesh	SIS, Florida	27.4.23	300	300	600
25	Fedora Sea Foods Pvt. Ltd.	Andhra Pradesh	SIS, Florida	28.4.23	200	200	400
26	DSR Hatcheries	Andhra Pradesh	SIS, Florida	28.4.23	300	300	600
TOTAL					9370	9370	18740



DSF Aquatech Pvt. Ltd. Hatchery, Andhra Pradesh is 'Shaphari' certified

DSF Aquatech Pvt. Ltd. Hatchery located in Konapapapeta, U. Kothapalli, East Godavari district of Andhra Pradesh was awarded 'SHAPHARI' certification.

This certificate, valid for two years, is issued to those Shrimp hatcheries that comply with the standards of SHAPHARI Certification programme for production of seeds free from banned antibiotics and WOA (World Organization for Animal Health) listed pathogens.

DSF Aquatech Pvt. Ltd. is the eighth such hatchery that has pledged to supply residue and pathogen free seeds to the farmers as per scheme provisions. The hatchery has undergone a series of audits in which empanelled auditors inspected the facility,



verified the records for compliance with the standards and samples of post larvae, feed and other inputs were tested at designated laboratories and confirmed as antibiotic free and pathogen free.



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MPEDA equips seafood technologists

The Seafood HACCP training programmes of MPEDA for the year 2023 - 24 kick started with the training programme organized by its Regional Division in Mangalore on 16th May 2023. Four days training programme on Seafood HACCP Basic course as per US FDA Curriculum was inaugurated by Dr. Shivakumar Magada, Dean, College of Fisheries, Mangalore.



Inauguration of the training programme

In his inaugural speech, Dr. Shivakumar briefed the participants on minimizing post-harvest losses and food wastage to cater the food requirements of growing population. He also emphasized the need for hazard control in the seafood value chain for better market access.

Mr. Rajakumar Naik, Deputy Director, MPEDA Regional Division, Mangalore welcomed the guests and participants, and Dr. P. Sreenivasulu, Assistant Director proposed the vote of thanks.

The faculty members of the training are Dr. Ram Mohan , M. K., Joint Director (QC), Mr. Rajakumar S. Naik, Deputy Director, Mrs. Preetha Pradeep, Technical Officer (QC) and Dr. Biji K. B., Junior Technical Officer (QC). 25 technologists from seafood processing establishments in Karnataka attended the training programme.

This is the first training programme of MPEDA in which an online module is introduced, by which the trainees were given e-certificates.



View of the participants



Training session



Distribution of e-certificates to the trainees



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3	Ekaterina Zimakova Head of purchasing department Art Ultra FoodService Distributor Moskovsky Prospekt 79 A, office 208 St. Petersburg, Russia, 196084 Ph.: +7 911 188 86 84, +7 812 409 18 88 Email: zimakova@krs-group.ru Website: food4horeka.ru <i>Shrimp</i>	4	JB Goriou Chief operations officer North Atlantic Pacific Seafood Ph.: +1 (401) 369-6997 Email: jb@nafisheries.com Website: nafisheries.com <i>Shrimp</i>
5	Wilmer Reyes Commercial Representative Rotterdam, Netherlands Ph.: +504 9773 0210, +31 6 2970 5648 Email: wilmerreyes@agrolibano.com Website: www.icasurhn.com Linkedin: inlinkedin.com/in/wilmer-reyes/ <i>Shrimp</i>	6	Illeusi Lorenzo Mancini Responsabile commerciale Lavorazione Prodottitici ARTIK s. r. l. Via Tornareccio, 16-00132 Roma Ph.: +39 062261756 Email: lorenzomancini@artiksurgelati.it, artiksrl@legalmail.it Website: www.artiksurgelati.it <i>Vannamei shrimp</i>
7	Stephanie Kruse Sourcing Manager Farmers Land Food GmbH An der Pönt 48, D-40885 Ratingen Ph.: +49 (0) 2102 74025 32 , +49 (0) 2182 88 60 596 Email: s.kruse@farmersland.de Website: www.farmersland.de <i>Shrimp</i>	8	Luis Báez Gerente Producciones Lauretta, s.r.l. Av. 27 de febrero No. 406, Plaza Mariel Elena, Local 107 Bella Vista Santo Domingo, D.N. Ph.: (+809) 972-1872, (+849) 864-1760, +1 786 458 6779 Email: luisbaez68@hotmail.com <i>Shrimp</i>
9	Manoj Israni Head of sales Hope Gourmet Foodstuff Trading L.L.c 15-0, Mohammed Muborak Baumaim Building, Al Waha Street, Al Quoz 3 PO Box 241660 I Dubai - UAE Ph.: +971506377860, +97143231304 Email: manoj@hopegourmet.com Website: http://www.hopegourmet.com <i>Vannamei, Black tiger Shrimp</i>	10	Michel Le Moullec Responsable des Achats Cite marine Zone Industrielle du Porzo 56700 Kermignac, France Ph.: +33 (0) 6 71 01 73 76, +33 (0) 2 97 85 19 33 Email: michel.lemoullec@cite-marine.fr Website: www.cite-marine.fr <i>Small peeled shrimp</i>

TRADE ENQUIRY

11	Julio Orlan CEO Predimar S. A 25 de Mayo 477 Office 319 Montevideo, Uruguay Ph: +00972-54-3022376 Email: predimar@netgate.com.uy <i>Vannamei</i>	12	Shakil Chand Supplier relationship manager Alliance Foods Company LLC P. O. Box: 32872 Dubai Industrial City, UAE Ph.: +971 4 564 8777 , +971 4 577 6087 +971 52 980 1286 Email: shakil.chand@asmak.ae Website: www.asmak.me <i>Shrimp</i>
13	Derek M. Golding Chairman and founder Seahawk Marine Foods Limited Ph.: +44 (0)7836 562446, +44 (0)1225 768461 Email: derek@seahawk.co.uk Website: seahawk.co.uk <i>Shrimp</i>	14	Alexandru Lucian Account Buyer Manager - Golden provider București, Șos. Pipera 55C, Ph.: +40 753 788 083 Email: alexandru.iuoras@gpdistrib.ro <i>Vannamei, Black tiger Shrimp</i>
15	Denis Polozov General Director Agama Food service Village Leshkovo, 210, Pavlo-Slobodsky S. O. Istrinsky district, Moscow region, Russia 143581 Ph.: +7 (495) 933-7521, +7 (916) 970-2771 Email: polozov_dv@agama.info Website: www.agama.info <i>Vannamei, Black tiger Shrimp</i>	16	Shekar P. Director Pesca Perch Ltd. P. O. Box 6222, Mwanza - Tanzania P. O. Chin Fang Ltd. Box 830, Jinja-Uganda Ph.:+256 705458443 ,+255 789313862 Email: shekar@pescaperch.com, shekarecoug@gmail.com <i>Cooked shrimp</i>
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19	Jeff Deng Buyer CP China Global Supply Chain 8F, Building 6 No.99 Jiangwancheng Road, Yangpu district, Shanghai, 2004438 P. R. China Ph.: +86 (021) 60949979, +86 (021) 60949959, +86 13818515913 Email: dengshijie@cpgoodsgroup.com Website: www.cpgoodsgroup.com <i>Cooked Vannamei, Black tiger Shrimp</i>	20	Annelisa Arcila Purchase specialist Urb. La Viña, Av. Carabobo c/c calle Uslar, Centro Corporativo La Viña Plaza, Nivel 10, Valencia - Venezuela. Zip Code: 2001 Ph.: +58 424-4590892 Email: commercial1@makrove.com <i>Shrimp</i>
21	Antonio Solimeno President Solimeno Planta Industrial - Ortiz de Zárate 3056 Adm. Av. Juan B. Justo 1128 – Ph.: +54-223-480-1554 Email: pez@solimenosa.com.ar <i>Shrimp</i>	22	Cindy Tang Director Anc Distributors Corporation 5096 Linden Dr, Delta, BC, Canada. V4K3A5 Rep. Office in Vietnam R4-52 Hung Phuoc 3, Tan Phong Ward, District 7, HCMC, Vietnam Ph.: +(84-8) 54121073 Email: faxcindy@sinooceanhkv.com <i>Shrimp</i>

TRADE ENQUIRY

23	Fabrice Quero Manager Sourcing & Negotiation Qatar Aircraft Catering Company Ph.: +974 4018 1980, +974 5596 2963 49 Hamad International Airport, Street No. 605, Building No. 5 P. O. Box: 22383, Doha - Qatar, Email: fquero@qatarairways.com.qa <i>L. Vannamei frozen</i>	24	Pavel Kruglov Import and Export manager Kapten Grant OÜ Kesk tee 25 Jüri 75301 Harjumaa Estonia Ph.: +372 5190 4719, +372 605 4490 Email: pavel@mereannid.ee Website: www.kaptengrant.ee <i>Shrimp</i>
25	Maria Stepanova Import manager Spar Middle Volga 4a Diakonova Street, Nizhny Novgorod Russia 603065 Ph.: +7 906 359 12 81, +(831) 220-07-22 (ext. 1729) Email: mstepanova@spar-nn.ru Website: www.myspar.ru <i>Shrimp</i>	26	Mohammed Kamal Managing Director Al Amin Distributors Ltd Importers & Wholesalers of Frozen Seafood & Fresh Vegetables Al-Amin Buildings, Grosvenor Road, Birmingham, B6 7LZ Ph.: +0044 (0)7706 575456 , +0044 (0)121 328 7734 Email: info@alamindistributors.com Website: www.alamindistributors.com <i>Shrimp</i>
27	Iyas Abu Omar General Manager Jenan Co., Jordan Ph.: +962-799969930 Email: iyas1@hotmail.com Website: jinanco@hotmail.com <i>Vannamei, Black tiger Shrimp</i>	28	George Green Managing Director Isla Seafoods Llc 1208 Grosvenor Business Tower Barsha Heights, Dubai. PO Box 451803 UAE Ph.: +971 52 809 6491, +971 4 2600 400 Email: george@islaseafoods.ae Website: www.islaseafoods.ae <i>Shrimp</i>
29	Li Youyi Board Chairman Zhengxing Aquatic Product Yunhang Food, 303 Industrial North Road, Licheng district, Jinan Shandong, China Ph.: +8653009988, +864539666, +400-021-8281 Email: shandongyunhang1@163.com <i>Vannamei Shrimp</i>	30	Duncan Nienhuis Atl Seafood Loggerstraat 55 I 1976 CX IJMuiden Postbus 411 I 1970 AKIJMuiden Ph.: +31 (0)6 264 00 460 Email: duncan@atlseafood.nl Website: www.atlseafood.nl <i>L. Vannamei frozen</i>
31	Anton Churakov Procurement manager Moreodor Ph.: +7 (925) 905-29-45 Website: moreodor.ru <i>Shrimp</i>	32	Anna Mikhalkova Head of import department Universal Fish Company 4 Perspektyvna Street Settlement of Schaslyve Kyiv region Ukraine, 08325 Ph.: +38 044 32 32 111, +38 067 57 78 002 Email: anna@ufc-fish.com Website: www.ufc-fish.com <i>Vannamei, Black tiger Shrimp</i>

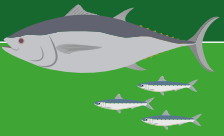
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33	Vasili Makres Purchasing manager Caterplus Vrisia, Koskinou, Rhodes 85100 Ph.: +30 2241085197-8 (Direct 21), +30 6972 000 522 Email: purchasingmanager@caterplus.gr, purchasingmanager@cetaplus.eu Website: www.caterplus.gr <i>Shrimp</i>	34	Kelly Xie Buyer Guolian Aquatic Group No. 6, Industrial Avenue, Huayu Industrial Transfer Industrial Park, Huangpo Town (Wuchuan, Wuchuan Zhanjiang, Guangdong) Ph: +13729073435, +0759-2533777 Email: xiewr@guolian.cn Website: www.guolian.cn <i>Vannamei Shrimp</i>
35	Wendy Song Purchasing manager 26th Floor, Building AB, Hanyu Financial Valley, Jinan, Shandong, China Ph: +86 156-1571-6070 , +86 155-6252-8593 Email: wendy@grandoceans.cn <i>Shrimp</i>	36	Director Long Feng Foods Ltd. Global Meat Unit 3 Sovereign Centre Victoria Road, Burgess Hill, United Kindom Ph.: +44 7711173949 Email: michael@longfengfoods.co.uk <i>Prawns</i>
37	Oxana Eremenko Import development manager d42 trading Office No: TO2-FLR01-01.14, The Offices 2 at One Central, Dubai, UAE, P. O. Box 9292 Ph.: +971 50 529 0858 Email: oxana.eremenko@d42.ae <i>Shrimp</i>	38	Nobu Yoshida Kokubu Group Corp. 1-1-1 Nihombashi, Chuo-ku, Tokyo 103-8241, Japan Ph.: +81-3-3276-6360 Email: n99.yoshida.2@kpost.kokubu.co.jp <i>Shrimp & other products</i>
39	Farmees C. P Lead purchase officer Qatar Aircraft Catering Company 49, Hamad International Airport, Street No. 605, Building No. 5 P.O Box: 22383, Doha - Qatar, Ph.: +974 4010 6464, +974 3371 3810 Email: fparambath@qatarairways.com.qa <i>Shrimp</i>	40	Lorenzo Mancini Responsabile Commerciale ARTIK s. r. l. Via Tornareccio, 16-00132 Roma Ph.: +39 062261756 Email: lorenzomancini@artiksurgelati.it, artiksrl@ legalmail.it Website: www.artiksurgelati.it <i>Shrimp</i>
41	Kevin Edwards Vice President Global Market Development Global Dialogue on Seafood Traceability (GDST) Ph.: +1 (973) 525-0441 Email: kevin.edwards@thegdst.org Website: www.thegdst.org <i>Vannamei Shrimp</i>	42	Hong Bin Zhang General Manager Zhoushan Hongxin Seafood Co., Ltd. Maa, Sanjiang, Zhoushan China 316000 Ph.: +86(580)8080058, +86 13505802345 Email: 13505802345@139.com <i>Cooked shrimp</i>
43	Eric Chen IRIS Marine Co., Ltd. Argentina squid/Saury wholesale traders, 8F-6. No. 91 Zhongshan 2nd rd., Qianzhen dist., Kaohsiung City, 80661 Taiwan (R. O. C.) Ph.: +886-963-800-919, +886 7 331 6812 Email: service@irismarine.com.tw <i>Shrimp</i>	44	Jianxiong Dai Happyfish Shanghai Huze Food Sales & Management Co., Ltd Shanghai Happyfish Co., Ltd Room 301, No.25 buliding, No.2550-3, S. Jiangyang Rd, Baoshan, Shanghai, China Ph.: +13524619598 Email: passon5200@sina.com <i>Frozen Vannamei</i>

TRADE ENQUIRY

45	Albert Brouwer Commercial Purchase Manager Kilbystraat 1, 8263 CJ Kampen The Netherlands Ph.: +31 (0)38 332 9082 +31 (0)6 1312 8588 Email :albert@asiaexpressfood.nl Website: www.asiaexpressfood.nl <i>Black tiger Shrimp HOSO, P & D IQF</i>	46	Sachin Sarna Westwinds Wholesale Cash & carry 403.454.0777 4862, 50 ave NE, Calgary T3J 4L8 Ph.: +1 587 433 7704 Email: Sachin@westwindswholesale.ca Website: info@westwindswholesale.ca <i>Frozen shrimp</i>
47	Julia Kapustina Purchase & Logistics Manager LLC Angelfish 127322, Russia, Moscow Milashenkova St16, 1st Floor, Room IV, Apartment 6 Ph.: +7-917-505-57-85 +7 (977) 348-50-94 Email: im@angelfish.ru Website: www.angelfish.ru <i>Scampi, Vannamei, Black Tiger shrimp</i> 		

FISHES

1	Omar Elbasriz Export Manager GACSA seafood 12, Rue la Marine Laayoune - Morocco Ph.: (+212) 661 571 387, (+212) 674 166 737 Email: gacsahara@gmail.com, info@gacsanet.net Website: www.gacsanet.com <i>Sardine</i>	2	Balasingham Director BTM International UK Ltd Unit -1, West London Business Park 426, Longdrive, Greenford Ph.: +44(0) 77 8210 9987, +44(0) 20 8961 1555, +44(0) 20 8961 5522 Email: @bala@btmint.com, info@btmint.com Website: www.btmint.com. <i>Tuna</i> 
3	Nualpan K. Business development manager Ph.: +81-864-5990 Email: nualpan.k@kunakorn.co <i>Indian Mackerel</i>	4	Jan Šimon Brand manager NOWACO Purchase department-fish Bidfood Czech Republic s. r. o. V Růžovém údolí 553, 278 01 Kralupy nad Vltavou Phone.: +420 737 219 918, +420 315 706 211 Email: jan.simon@bidfood.cz Website: www.bidfood.cz <i>All kinds of fish</i>
5	Javier Otamendi Sales & Purchasing Viking Food P. O. Box Wk640 Warwick, Wk Bx Bermuda Ph.: +1 441 238 2211, +1 441 239 0481, +1 441 704 6823 Email: jaier@viking.bm Website: www.viking.bm. <i>Unicorn fish skinless boneless</i>	6	Abdul-Aziz El Ali Jo Nour Food Larktradsgatan 4 213 63 Malmö, Sweden Ph.: +46 722 50 28 51, +46 40 216 300 Email: aziz@jonour.se Website: www.jonourfood.se. <i>Frozen fish -Sea bass, Pomfret, Red snapper, Mahi Mahi</i>

TRADE ENQUIRY

7	Policarpo J. Olivas Director commercial AMARPESCA Action Quality Foods SI Calle Altamira 32 - A 46530 - Puzol (Valencia) Spain Ph.: (+34) 722 840 400, (+34) 655 737 739 Email: pol@amarpesca.com, info@amarpess.com Website: www.amarpesca.com <i>Tuna</i>	8	RadeSkoric Manager Glatz GmbH Gradnerstr. 142 8054 Graz I Austria Ph.:+43 316 281 367-26 , +43 676 555 91 54 Email: rade.skoric@glatz.co.at Website: www.glatz.co.at <i>All kinds of fish</i>
9	Nikoloz Naskidashvili Sales manager. Umali Llc Akhali Tevzi Ph.: +995 568 22 22 55 Email: naskidashvili@umali.ge Website: www.umali.ge <i>Tuna</i>	10	Gil Offir Business Development Global Meat GmbH & Co. KG Heekweg 15, 48161 Münster, Germany Ph.: +49 (0) 251-384235-70, +84 (0) 983222740 (Vietnam), +972 (0) 505260444 (Israel) Email: gil.offir@global-meat.de Website: www.global-meat.de <i>Tuna</i>
11	Aklu Miah Chairman Food bazar Unit 2 Beckton Retail Park Alpine Way, London E6 6LA Ph.: +07984469114, +0203 883 3234 Email: aklu@live.com <i>All kinds of fish</i>	12	Theo Andria Sales Manager Willemoesvej 2A 9850 Hirtshals, Denmark Ph.: +45 26563443 Email: andria.theo@gmail.com hopinord@hopinord.com Website: www.hopinord.com <i>Tuna</i>
13	Suminda Balage Don Director Global Business Development JP Fresh Products 197/8A, Padre Pio Mawatha, Thaladuwa Negombo, Sri Lanka. Ph.: +44 7539 938 645, +94 31 222 1465/66 Email:suminda@jpfreshlanka.com Website: www.jpfreshlanka.com <i>Major fishes</i>	14	Karl Kuhn Key Account Manager International sales Glatz GmbH & Co KG Gradnerstrasse 142 A-8054 Graz Austria Ph.:+43 316 28 13 67, +43 664 32 18 372 Email: karl.kuhn@glatz.co.at Website: www.glatz.co.at <i>Tuna</i>
15	Suminda Balage Don Director Global Business Development JP Fresh Products 197/8A, Padre Pio Mawatha, Thaladuwa, Negombo, Sri Lanka. Ph.: +44 7539 938 645, +94 31 222 1465/66 Email: suminda@jpfreshlanka.com Website: www.jpfreshlanka.com <i>Tuna</i>	16	Guido Super BON Corso Novara 1/D 80142 Napoli Ph.: +39 3388822228, +39 08119573728 Email: lg85@msn.com <i>Barracuda, Seer fish, Sea bream</i>
17	Ubaldo A. CamineroKury Sales Executive Luxfries Snipweg 7/A I B-8670 Oostduinkerke Ph.: +1 829 577 0304 Email:marelunadominicana@gmail.com Website: www.luxfries.com <i>King fish, other major Fishes</i>	18	Haim Avioz Managing director Tiran Shipping (1997) Ltd. 44 Jaffa St. P. O. B.33196 Haifa 31331,ISRAEL Ph.: +972-4-8555770, +972-54-6718880 Email: havioz@tiran.co.il Website: www.tiran.co.il <i>Tilapia, Tuna</i>

TRADE ENQUIRY

19	Palaniappan Subramanian Vice President Business development Tradewind GmbH - Liaison Office India Ph.: +91 9894732592 Email: p.subramanian@tradewindfinance.com Website: www.tradewindfinance.com <i>All varieties of fish</i>	20	Mr. Benzerga K.J. P. Export Agent Alicante Ph.: +34.618.800.998 Email: espamer@live.com <i>Mackerel for South Africa</i>
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MIXED ITEMS / OTHERS

1	Clichy Supermarket Ph.: +33601002177 <i>Indian mackerel, Black tiger Shrimp, Pomfret</i>	2	Dott. Maurizio Urso General Manager Ciroma Sea Group Sede Legale Via Lombardia, 4000187 Roma Ph.: +06 98381020, +39 393.6900473 Email: info@ciromaseagroup.it <i>Squid, Octopus</i>
3	Dott. Filippo Patrioli Patrioli Food s.r.l Via Valletta 4, 28060 San Pietro Mosezzo (NO) Ph.: +348 775 43 61 , +0321 53 117 Email: filippo.patrioli@patrioli.it Website: www.patrioli.it <i>Squid, Vannamei</i>	4	Racu Stefan Manager MD-2093 Republica Moldova Ph.: +373 60 30 15 03 Email: office.asamblor@gmail.com Website: www.asamblor.md <i>Fish, Shrimp</i>
5	Bejtim Xhelili Head Of Department, Procurement Food Division Ecolog DOOEL Vidoe Smile ski Bato PO Box 114, 1200, Tetovo, Macedonia Ph.: +389 (0) 44 348 100, +389 (0) 76 444 447 Email: bejtim.Xhelili@ecologinternational.com Website: www.ecologinternational.com <i>Fish, Shrimp</i>	6	C. P. Bhatta Managing Director Krishna Simkhada Executive director Fish King N V Kielsbroek 4/B 21, 2020 Antwerpen Ph.: +0486 81 74 47, +0485 99 07 16, +03 284 57 66 Email: info@fishking.be Website: www.fishking.be <i>Surimi, Shrimp, Scampi</i>
7	Hyder Haniffa CEO Unisnacks Europe Limited Ventura Business Park, Units 1-5, Howitt Close, Upper Caldecote, Biggleswade, Bedfordshire, SG18 9GG, UK. Ph.: +44 (0) 7435 964324, +44 (0) 1767 308902, +44 (0) 800 195 6438 Email: hyder.haniffa@unisnacks.co.uk <i>Fish, Shrimp</i>	8	Mr. Faraj Tabel Managing Director Ultra Dynamic Trading Co. DWC-LLC Dubai South United Arab Emirates Ph.: +971581278488 Email: udtc@udtc.info Website: www.udtc.info <i>Squid, Shrimp</i>

TRADE ENQUIRY

9	Ozerdem Maltaş Vice Chairman Central Union of Aquaculture Producers Mustafa Kemal Mahallesi 2127. Cadde No: 34/5 Çankaya - ANKARA/ TURKEY E-mail: omaltas@yahoo.com Ph.: +90 532 353 30 07, +90 312 417 80 51 Email: info@suymerbir.org.tr Web: www.suymerbir.org.tr <i>Mussels and oysters</i>	10	José Manuel Robres Director commercial Distribuciones Gastronomicas robres Parque tecnològicopinseque C/ Norte, nave 1950298 Pinseque Ph.: +671 200 678, +976 617 180 Email: josemanuel@distribucionesdgr.com Website: www.distribucionesdgr.com <i>Fish, Shrimp</i>
11	David Aoun Managing Partner UNITED FISHERIES CO. SAL Baaklinebldg.Cap Sur Ville str., Dekweneh, Lebanon Email: david.aoun@ufico.me Phone.: +961 3 91 20 28, +961 1 68 33 75 ext. 101 <i>Fish, Octopus</i>	12	Benn Lee Lead Development Chef Ugo Foods Group Ltd Hertsme Park Warwick Road Borehamwood Hertfordshire WD6 1GT Ph.: +0208 207 0100 , +07827 922922 Email: benn.lee@ugogroup.co.uk Website: www.ugogroup.co.uk <i>Surimi & Shrimp</i>
13	Christian Pehl Managing Director APINEC GmbH & Co.KG Verwaltung/Headquarter Bodelschwinghstr, 67227 Frankenthal Ph.: +49 (0) 176 704 87 393, +49 (0) 62 33 45 96 606 Email: christian.pehl@apinec.eu Website: www.apinec.com <i>All products</i>	14	Dr. Abdul Motalib K. Al-Athari CEO - Partner Iraqi National Company For Poultry and General Trading Ph.: +962 79 5094472(Jordan), +964 7806808063(Iraq) Email: athari@iraqi-national.com Website: www.iraqi-national.com <i>Surimi, Squid reprocessed.</i>
15	Nobu Yoshida Chilled/Frozen Business Group Kokubu Group Corp. 1-1-1 Nihombashi, Chuo-ku, Tokyo 103-8241, Japan Ph.: +81-3-3276-6360 Email: n99.yoshida.2@kpost.kokubu.co.jp <i>Frozen Fish</i>	16	Poubalen Parasuraman Marketing Manager Restaurant Rêve Royal Road, Mont Mascal, Petit Raffray, Mauritius Ph.: +230 52 54 59 16, +230 283 6113,+282 1414,+2821515, +283 3193 Email: poubalen@bellamigo.com, poubalen@restaurantreve.com Website: www.restaurantreve.com, www.bellamigo.com, www.residencesmapou.com <i>Mahi Mahi, Pomfret, Black tiger</i>
17	Abdikhadar S. Farah Managing Director Simple Life Processing and Services Ltd. Athi Fifty Five Industrial park Along Mombasa Rd, Mololongo P.O. Box 24817-00100 Nairobi, Kenya Ph.: +254 700 300 400 Email: @abdi@simplelife.co.ke Website: www.simplelife.co.ke <i>All products</i>	18	Roberto García Director Commercial Confremar C/Herreros, 54. Pol. Ind. Los Ángeles 28906 Getafe (Madrid) España Ph.: +34 91 665 38 60, +34 610 796 109 Email: robertog@confremar.com Website: www.confremar.com. <i>All products</i>

TRADE ENQUIRY

19	Nicolò Paggio General Director Ph.: +34 676 131 724 +40 744 675 938 Email: npaggio@fishco.ro Website: www.fishco.ro <i>All products</i>	20	Dami Walid Manager Dami Pesca Ph.: +00 216 50 02 31 23 Email: damipescainternational@gmail.com <i>Shrimp, Octopus</i>
21	Tinatin Grigolia Import Manager Euro Invest Georgia, Tbilisi, Agladze str. #32 Ph.: +995 577 95 77 73, +0322 30 98 68 Email: import@euroinvest.ge Website: www.euroinvest.ge <i>Seafood mix, squid, mussels</i>	22	Christian Sengchan Achats Hoa Nam 5bis rue Jean-Jacques Rousseau 94200 Ivry Sur Seine Ph.: +33 6 46 49 01 19, +331 46 72 28 88 Email: achat@hoanam.com <i>Seafood mix</i>
23	Le Roux & Richards Drive Unit 2 Ascot Park, Midrand Private Bag X184, Halfway House, 1685 Ph.: +27 11 655 1300 <i>Large size Lobster, Shrimp, Crab</i>	24	Naji Bou Assi CEO Lebanon -Kesserwan, Zouk Mosbeh - Adonis Sector 6, Wadi el Ayn Street, First CoBldg. Ph.: +961 9 226667/8/9, +961 3 352903 skype: first.co Email: firstco@gmail.com, naji@first-company.com Website: www.first-company.com <i>Shrimp, Octopus, Crab stick</i>
25	Antonio García Mira Jefe de ventas Ctra Zeneta-Beniel, 156 30130-Beniel, Murcia T. Apdo. 104 Ph.: +34 621 228 374, +968 60 20 85 Email: @tonigarcia@damafoodservice.com <i>All products</i>	26	José Manuel Viñolo Mota Gerente Bocado Comment Premium, S.L Camino de la Mesa Ortiz, 1 Pol. Ind. Alto Losar Quintanar de la Orden (Toledo). 45800 Ph.: +925 10 52 01, +629 01 60 80 Email: josemanuel@bocadogourmet.com <i>Seafood mix</i>
27	Mohammad Jamal R & D & Procurement Supervisor Gulf Central Company PO Box 53649 Riyadh 11593 Kingdom of Saudi Arabia Ph.: +966 58 008 07 88, +966 11 244 40 40 Email: info@gulfcentral.com.sa Website: www.gulfcentral.com.sa <i>All products</i>	28	Vaidotas Vaicius Import/export manager Lestena, Uab Vaidoto str. 29, LT-76144 Siauliai, Lithuania Ph.: +370 651 75145 Email: vaidotas.vaicius@lestena.eu Website: www.lestena.eu <i>Shrimp, Fishes</i>
29	Dr. Jan Andresen Andresen Trading Oldenburger Str. 49 D-23730 Neustadt In Holstein Ph.: +49-152-05635418 Email: mailto:info@andresen-trading.com <i>Shrimp and other products</i>	30	Angela Wen Manager Dalian Kingbrine Seafoods Co., Ltd. Best-Sea Trading Co., Ltd. Houshi village, Daweijia town Jinpu new Area Dalian, China P.C116110 Ph.: +13304266772, +0086-411-87896180 Email: wqcn315@163.com wechat: 13304266772 skype: wqcn315 <i>Surimi</i>

TRADE ENQUIRY

31	Jose Nilavoor Managing Director Josco Asian Supermarket Josco Asian Food Trading GmbH Simmeringer Hauptstrasse -521110 Wien Ph.: +43 1 6004771, +0043 699 1913 90 34, +699 1073 54 11 Email: joscovienna@gmail.com <i>Shrimp and other products</i>	32	Scott Murray Director Jamestown Holdings Ltd Arrowtown, New Zealand Ph.: +6421.619.325 Email: wakapatu@gmail.com <i>Surimi products</i>
33	Alena Pylova Asentajankatu 15, 48770 Kotka, Finland Ph.: +358 46 689 9221, +358 (52) 601160 Email: documents@solidway.fiangelo Website: https://solidway.fi <i>All products</i>	34	Liberto Soto Rosell Pescados Cartagena, S. L. C/Viena, parc. J12-2 Pol. Ind. Cabezo Beaza Apdo. Correos - 2118 30353 cartagena (murcia) Ph.: +968 123 065, +648 555 722 Email: liberto@pesnietos.com <i>Corvina fillet, Squid</i>
35	Adams Fishmongers Wholesalers And Retailers Of Fresh And Frozen Fish Ph.: +44 7526303336 Email: sales@adamseafood.co.uk <i>Frozen fish</i>	36	Yassin Raddouh Fisch Groshandel Norfer Str. 20 41539 Dormagen Ph.: +02133 537 69 49, +0163 76 41 42 Email: raddouh-fischgrosshandel@t-online.de <i>All types of fish</i>
37	Sachin Chavan Director Opn Fresh Perch Limited Ph.: +256 414 505 366, +256 777 057 876, +256 754 631 905 Email: sachin.freshperch@gmail.com, freshperch@gmail.com, office.freshperch@gmail.com <i>Perch</i>	38	Joyce Zeng General Manager, Import Dept. Gansu Zheng Xing Fei Teng Trading Co., Ltd. Lan Zhou Xin Xiang Sheng Commercial And Trading Co., Ltd. Add: Plaza, Jiayuguan Dong Road, Chengguan, district, Lanzhou City, Gansu province, China Ph.: +086-13760722782 Email: 81968059@qq.com <i>All products</i>
39	Maggie Zhao Dalian Yingsheng Foods Co., Ltd. Rm.1908 Manhattan Tower 2; 101 Youhao Rd. Zhongshan dist., Dalian, China 116001 Ph.: +86-13304081321 Email: diseaunionfood@yeah.net Website: http://www.yingshengfoods.com <i>Squid</i>	40	Juan Carlos Martínez Espinosa Fish & Seafood Purchasing Manager Ctra. Zeneta-Beniel156 30130- Beniel, Murcia Ph.: +968 60 20 85 104, +34 663 811 830 Email: jcmartinez@damafoodfactory.com <i>Squid, Cuttlefish</i>
41	Selin Daniyel Business development manager Dardanel Tarabya Mah Haydar Aliyev Cad. No:142 Sarıyer/İstanbul Ph.: (+90) 212 223 88 30, (+90) 530 313 26 04 Email: selin.daniyel@dardanel.com.tr Website: www.dardanel.com.tr <i>Tuna</i>	42	Sun Guang Manager Weihai City Yongfu Foods Co., Ltd. Shandong(Province) China Fishery Foods Co., Ltd. Ph.: +0631-6321977, +13863033993 Email: 13863033993@139.com <i>Lobster</i>

TRADE ENQUIRY

43	Antonis Yiangoullis Operations Manager Quali food Trading Ltd. 12 Andrea Zakou Str. 2660 Kokkinotrimithia Ind. Area P. O. Box 27852 2433 Engomi Nicosia, Cyprus Ph.: +357 22 778 833, +357 96 656 560 Email: antonisy@qualifood.com.cy Website: www. qualifood.com.cy <i>Tuna, Squid, Lobster, Octopus</i>	44	Ing. Antonio Marino Ing. Carmine Marino Mac Surgelatisr Viale Aldo Moro, 76, 88821 Rocca di Neto KR, Italy Ph.: +39 393 33 10 255, +39 393 33 73 518 Email: @ amministrazione@macfood.it Website: www.macfood.it <i>Clam, Cuttlefish</i>
45	Marco Melzi Country Business Manager Italia - Malta Sysco France SAS 14 Rue Gerty Archimède 75012 Paris Ph.: +39 0382 754119, +39 349 771-46 03 Email:marco.melzi@sysco.com Website:www.syscoitalia.com <i>Finfishes</i>	46	Vinay Nair Director - Marketing Krustasia Foods Head Office 10th Floor, Aspin Tower, Dubai - U.A.E. Ph.: +971 50 600 2298, +971 4 256 8641, +971 6 748 5255 Email:vinay@krustasiafoods.com Website:www.krustasiafoods.com <i>Head on (White shrimp, Black tiger Shrimp, Flower shrimp), Head Less (White shrimp, Brown shrimp, Pink shrimp, Black tiger, Flower shrimps, Scampi), PDO, PUD, PD, Cooked and Blanched-PUD / PD.</i>
47	Riyad Jabbar Director Fresh Frozen Perishables Imports & Exports Al Tayeb Meat-SP LLC P. O. Box 4048, Abu Dhabi, UAE Ph.: +971 50 615 1914, +971 2 494 9149 Email:riyadj@altayebintl.com Website:luluhypermarket.com <i>All products</i>	48	Ravi, Paraz and Chandi Locean Sysco 29 Rue Du Fer A Cheval - 95200 Sarcelles Ph.: +00 33 134 19 87 79, +0033 0 6 65 15 12 34, +0033 0 6 69 51 10 10, +0033 06 21 8601 18 Email:loceangroupe@gmail.com, Website:www.laocean.fr <i>Oyster, Crab, Shrimp</i>
49	Giovanni Vogliotti CEO Kas Mart USA Inc 20610 Manhattan Place Suite 108, Torrance, CA 90501 Ph.:+1 805-856-8131, +1 424-731- 7283 Email:g.vogliotti@kasmartusa.com <i>Red Snapper, Scallops</i>	50	Jiade Chen Director U. N. Foods (Dalian) Co., Ltd. 116113 Mianhuadao Vil. Dalianwan Str. Ganjingzi dist. Dalian Liaoning China Ph.:+86-137 0494 5304, +86-411-8760 6007 Email: jade98@yahoo.com Ph.: +86-411-3982 3058 <i>Mud crab</i>
51	Rachid Sarroud President Director General La Victoire Fish Import Export Z. I TassilaParcelle B 127 Angle Rue Rabat & rue Nador Dcheira Agadir Maroc Ph.:+2126 61 38 98 75 Email: r.sarroud@victoirefish.com Website: www.lavictoirefish.com <i>Squid, All products</i>	52	Miguel Angel Cordone General Manager ARTICO Uruguay Artico Uruguay Ruta 101 km 26 Canelones, URUGUAY Ph.: +598 9735 9950, +598 2698 2777 Ext. 502 Email: macordone@artico.com.uy Website: congeladosartico.com <i>All products</i>

TRADE ENQUIRY

53	Sergio Teruggi Comercio Exterior Luis Solimeno e hijos s. a. 7600 Mar Del Plata-Argentina Adm. Av. Juan B. Justo 1128 – Ph.: +54-223-480-1554 E-mail: steruggi@solimenosa.com.ar <i>Shrimp</i>	54	Nhinguyen CEO Asian Food Import As Lindebergvegen 10, 2016 Frogner, Norway Ph.:+47 22 68 64 00, +47 45 03 35 12 Email: afood@asianfood.no, nhi@asianfood.no Website: www.afood.no <i>All fishes</i>
55	Fawzy Jassem Al Qattan CEO & Managing Director PO Box 35407, Al-Shaab 36055 Kuwait Ph.:+965 997 66 406, +965 220 83 438, +965 222 50 173 Email: city1991@hotmail.com <i>Frozen , Dried products</i>	56	Carmelo D'Aita Fidagel Riposto Pesca Srl. Via Strada 19, 7- C. da Rovettazzo 95018 Riposto (CT) - IT Ph.: +39 095 7611207, +39 366 7208395 Email: carmelodaita@fidagel.it, info@fidagel.it Website: www.fidagel.it <i>All products</i>
57	Fawzy Jassem Al Qattan CEO & Managing Director PO Box 35407, Al-Shaab 36055 Kuwait Ph.:+965 997 66 406 +965 220 83 438 +965 222 50 173 Email: city1991@hotmail.com <i>Frozen , dried products</i>	58	Ocean Basket Unit 2 Ascot Park, Cnr. Le Roux & Richards Drive, Midrand. Private Bag X184, Halfway House, 1685 Ph.:+27 (84) 667 7176 +27 11 655 1300 Email: marilet@oceanbasket.com <i>Large size Shrimp, Crab.</i>
59	Khaled Chaabouni President & CEO Leo-Progress International Ltd. International Trade, Venture Capital 35/F, Central Plaza, 18 Harbour road Wanchai, Hong Kong Ph.: +852 5615-8245 Email: leaprogressint@leo-progress.com <i>Live Lobster</i>	60	Angelo Lamanna Marco Polo Division All seas fisheries Corp. 55 Vansco Rd., Toronto Ontario, Canada M8Z 5Z8 Ph.: +416 2553474 ext. 162 Email: angelol@allseas.net Ph.: +0631-6321977, +13863033993 <i>Shrimp, Lobster, Cuttlefish</i>
61	Rasha Fanadqa Commercial Manager Al-Mansour Company Ph.: +962 79 8597001 Email: commercial@al-mansourco.com Website: www.al-mansourco.com <i>Squid, Shrimp, Seafood mix, Fish fillet</i>	62	Dawson Deputy General Manager Jiangsu Sainty Corp., Ltd. Building B, 21 Software Avenue, Nanjing, China 210012 Ph.: +86-25-52875185 <i>All kinds of seafood</i>
63	Levan Gogokhia Commercial Director Euro invest Georgia, Tbilisi, Agladze str. #32. Ph.:+995 596 60 00 22, +0322 30 98 68 Email: levan.gogokhia@euroinvest.ge Website: www.euroinvest.ge <i>Seafood mix, Squids</i>	64	Yan Liu A & K food service Ph.:+4552704290 Email: yan@akfs.dk <i>Scallops, Lobster</i>

TRADE ENQUIRY

65	Anil Crasto General Manager Mcalpine Foods Division Of Core Compounds, Inc. 445 Enfield Road, Burlington ON L7T 2X5 Ph.: 416-735 8685 Email:acrasto@mcalfpinefoods.com <i>Scallops</i>	66	Huang Meng General Manager of international business Tianjin Xinying Technology Co., Ltd. 17 th FloorBlock BAVIC Town PlazaNO.88 Fucheng Avenue,Hi-tech Zone.Chengdu 610041 Ph.: +028-65733620, +18681779266 Email: 369153473@qq.com <i>Three star Crab</i>
67	Sun Guang Manager Weihai City Yongfu Foods Co.,Ltd. Shandong(Province) China Fishery Foods Co., Ltd. Ph.: +0631-6321977, +13863033993 Email:13863033993@139.com <i>PUD Brown shrimp, Flower shrimp- Block frozen</i>	68	Li Yao Ming Minister of trade Ruishine Rongcheng Ruixiang Food Corporation Ph.: +0631-7428868, +0631-7428069 Email: dongrongmaoyi@163.com Website:http://www.ruixiangshipin.com <i>Octopus</i>
69	Lester Lin President Assistant Rongqiao Seafood Beijing Hongyun Rongqiao Commerce and Trade Co, Ltd Unit201 Building No.26 6th Nanding road Fengtai Beijing No.B12 Jingshen Seafood Market, Fengtai Beijing Ph.: +86-10-63303199, +8618801063777 Email: rghxsj@163.com Website: www.bjrghc.com <i>Spiny lobster, King crab</i>	70	Jay General manager BAOMA Shandong Baoma Aquatic Foodstuff Co., Ltd. No.371 Muyun Road, Shidao, Rongcheng China Ph.:+157-2500-8555 Email: zhoujunlongseafood@163.com <i>Lobster</i>
71	Yang Ming Director Qian Hai Sky Industrial Limited World C 33 CA51, Rm CA51, the 33 rd Floor, Block C, Galaxy World, Long Hua district, Shenzhen Ph.: +86 139 2654 7332 Email: qsi_yang@126.com <i>Cuttle fish, Ribbon fish</i>	72	Samad Asharaf Sales & Marketing Manager SOCOTRA Seafoods LLC Dubai Investments Park 2 Dubai, U. A. E P. O. Box 114877 Ph.: +971551046022 Email: samadpm@socotraseafoods.ae Website: www.socotraseafoods.ae <i>Lobster</i>
73	Roberto Zukelman President ZUGGS LLC 19700 Gulf Boulevard Unit # 204 Indian Shores, Florida 33785 USA Ph.: (+813) 426 3300, (+813) 477 9716 Email: roberto@zuggsllc.com Website:www.zuggsllc.com <i>Cuttlefish</i>	74	Daniel Benito Rey Export Department Nori Dane part of Nortura group Nori Dane Foods A/S Carrer de Pujades 51-55 08005 Barcelona Spain Phone.: (+45) 32 54 03 04, (+34) 666 155 430 Email: dbr@noridane.com Skype: Daniel Benito NoriDane Website: www.noridane.com <i>Shrimp, Mahi Mahi</i>

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