



MPEDA

Newsletter

VOL. XI NO. 7 OCTOBER 2023

MPEDA participates in
World Food Moscow 2023

Impact of microplastic
pollution in aquatic ecosystem

Marine landings report
August 2023

Importance of Fish Meal
And Fish Oil in Aqua Feed Formulation



www.mpeda.gov.in



/MPEDAIndia



/MPEDACOCHIN



/mpedaIndia



/mpedaofficial



/@mpeda





CPF (INDIA) PRIVATE LIMITED



APPROACH FOR AQUACULTURE



PREMIUM SHRIMP FEED



PREMIUM FISH FEED



PREMIUM PROBIOTIC PRODUCTS



PREMIUM MINERAL PRODUCTS

Contact Us at: +91 98401 31913
Email Us at: customercare@cp-india.com

CONTENTS



5

**MPEDA
participates
in Seafood
Expo Asia
2023,
Singapore**



10

**Impact of
micro plastic
pollution
in aquatic
ecosystem**

16

**Marine
landings
report
August
2023**



22

**Importance
of Fish Meal
And Fish Oil
in Aqua Feed
Formulation**



26

**Rainbow
in a bowl:
Paradise
Fish**



38

**Trade
Enquiry**

PERFECTED
TO PERFORM



www.cftech.in

**CF
TECH**
PERFECTED
TO PERFORM

MULTIJET IQF FREEZER



SEAFOOD



MEAT & POULTRY



VEGETABLES



READY TO EAT



Cochin Food Tech Pvt. Ltd.

5/134 A, Udayamperoor P.O.,
Ernakulam, Kerala 682307, India
T: +91 7593810095 E: sales@cftech.in



/cochinfoodtech



+91 7593810095



www.cftech.in



D.V. Swamy IAS
Chairman

On the Platter

Dear friends,

We are pleased to report that the export of marine products in August of 2023 has increased by 2.43% in US dollars compared to the same month in 2022. Though the cumulative exports from April to August in FY 2023-24 have indicated a decline of 10.38% in US dollar value compared to the same period last year, we remain optimistic about the future. We anticipate that the upcoming year-end demand will significantly boost the exports and help in compensating for the current deficit.

As a part of its market promotion efforts, MPEDA participated in several seafood expos including Seafood Expo Asia in Singapore, World Food Moscow, and China International Fisheries and Seafood Expo held in Guangzhou during September 2023. A total of 34 exporters joined MPEDA as co-exhibitors in these fairs, with the majority being in Guangzhou. In October, MPEDA is set to participate in China Fisheries and Seafood Expo in Qingdao, China and Busan International Seafood & Fisheries Expo in South Korea.

During the past month, a virtual Buyer Seller Meet was successfully organized with a buyer from the Netherlands, where 9 Indian seafood exporters got an opportunity to showcase their products. To further promote Indian seafood in the global market, similar meetings are planned in the coming months with buyers from the USA, Georgia, Oman, Netherlands & Romania.

MPEDA organised a 4-day Seafood HACCP training programme for the technologists of the seafood industry in Vizag region from 12-15 September 2023. 25 technologists from the seafood processing units in and around Vizag and one in-house candidate from SRD Vizag participated in the training programme.

Are you ready to experience the best of Indian seafood exports? Get ready for an exhilarating event, the World Food India (WFI) 2023, hosted by the Ministry of Food Processing and Industries, from 3-5 November 2023, in the heart of New Delhi. The MPEDA pavilion is all set to showcase some of the finest seafood exports from India, with the participation of a handful of top-notch Indian seafood exporters. Get ready to witness the exclusive Reverse Buyer Seller Meet (RBSM) hosted by MPEDA, designed to promote Indian seafood exports, with a special thematic session on 5th November 2023, focusing on "Food Safety in Seafood Export". Don't miss this grand opportunity to witness the best of Indian seafood exports on a global stage!

Let's celebrate the fact that MPEDA-RGCA is taking a revolutionary step towards reducing our dependence on imported broodstock and reviving the aquaculture production of our flagship species, Black Tiger shrimp. Our dedication to supplying their SPF Black Tiger Shrimp broodstock to hatcheries with adequate biosecurity measures is truly inspiring and marks a new era of progress. With this initiative, we can hope for a brighter future where we can produce these magnificent species with pride and confidence.

Disclaimer: Readers are requested to verify & make appropriate enquiries to satisfy themselves about the veracity of an advertisement before responding to any published in this magazine. The Marine Products Export Development Authority, the Publisher & Owner of this magazine, does not vouch for the authenticity of any advertisement or advertiser or for any of the advertiser's products and/or services. In no event can the Owner, Publisher, Printer, Editor, Director/s, Employees of this magazine/organization be held responsible/liable in any manner whatsoever for any claims and/or damages for advertisement in this. MPEDA is not responsible for the content of external Internet sites.



MPEDA
VOL.XI / NO. 07 / OCTOBER 2023 Newsletter

EDITORIAL BOARD

Dr. M. Karthikeyan
DIRECTOR

Dr. M. K. Ram Mohan
JOINT DIRECTOR (QUALITY CONTROL)

Mr. Anil Kumar P.
JOINT DIRECTOR (MARKETING)

Dr. T. R. Gibinkumar
DEPUTY DIRECTOR (MPEDA MUMBAI)

Dr. P. Jayagopal
DEPUTY DIRECTOR (AQUACULTURE)

Mrs. Anju
ASSISTANT DIRECTOR
(COORDINATION & REGISTRATION)

EDITOR
Mr. S. ASOK KUMAR
DEPUTY DIRECTOR
(PUBLICITY & MARKET PROMOTION)



EDITORIAL SUPPORT
Bworld Corporate Solutions Pvt Ltd
166, Jawahar Nagar, Kadavanthra
Kochi, Kerala, India 682 020
Phone: 0484 2206666
www.bworld.in, life@bworld.in

LAYOUT
Mr. K. K. Suresh

Printed and Published by
Mr. K. S. Pradeep IFS, Secretary

On behalf of The Marine Products
Export Development Authority
(Ministry of Commerce & Industry,
Govt. of India)
MPEDA House, Panampilly Avenue
Kochi, Kerala - 682 036, Tel: +91 2311901

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

Published by
MPEDA House
Panampilly Avenue
Kochi, Kerala - 682 036

Printed at
Print Express
44/1469A, Asoka Road
Kaloor, Kochi, Kerala - 682 017

**WE HAVE
A RELIABLE
SOLUTION
FOR YOU!**

Condensate Removal
& Processing Space Cooling System.

**WANT
TO BE
CONDENSATE
FREE**



BEST SUITED TO FOOD PROCESSING INDUSTRY

BEFORE



CRS

AFTER



- PROVEN TECHNOLOGY WHICH AVOIDS SETTLING OF CONDENSED WATER DROPLETS ON THE CEILING.
- PROVIDES BETTER COMFORT FOR THE OCCUPANTS.
- VERY EFFECTIVE SYSTEM.
- LOW MAINTENANCE.
- HASSLE-FREE OPERATION.
- ENERGY EFFICIENT.

#343, 9TH MAIN, 4TH CROSS, VYALIKAVAL HBCS LAYOUT, NAGAWARA, BANGALORE, KARNATAKA-560 045

MOB: +91 9980088268, EMAIL ID: marketing@stratumpc.com, siva@stratumpc.com

WEBSITE: www.stratumpc.com

MPEDA participates in Seafood Expo Asia 2023, Singapore



Seafood Expo Asia is a trade event where buyers and suppliers of seafood from around the world come together to network and conduct business in the lucrative Asia markets. As a significant consumer, importer, and producer of seafood, Asia holds a pivotal position in the global seafood industry. Seafood Expo Asia serves as the essential seafood marketplace for the continent, uniting industry suppliers from around the world with seafood buyers from across Asia.

The 11th edition of Seafood Expo Asia took place from 11th to 13th September 2023 at the Sands Expo and Convention Centre in Singapore. The show had 362 exhibitors from 41 countries, attracting over 4,370

seafood professionals. The highlight of the event was the introduction of the Seafood Excellence Asia Awards, recognizing the best and most innovative products



Glimpse of cooking demo at the MPEDA Stall



Mr. K.S. Pradeep, Secretary and Mr. Hakkim V.I., Deputy Director at the MPEDA stand in SEA 2023

at the expo. Tassal'sTassie Smoked Salmon Twin Pack (2 x 50g) received the Best New Product award, focusing on convenience and improved packaging. The event also featured a comprehensive conference program, offering insights into various topics relevant to the Asian seafood market, including seafood trends, Artificial Intelligence (AI) and seafood processing, seafood sustainability, aquaculture, and consumption trends. The expo also featured a product showcase and Tasty Kitchen with cooking demonstrations and tasting events, and the "Seafood Party," a networking event for suppliers and high-volume buyers.

MARKETING NEWS

India at SEA 2023

MPEDA took a space of 72 Sq.m along with 6 Co-exhibitors by taking 8 stalls for the setting up of Indian Pavilion. The Indian pavilion was inaugurated by Mr. T. Prabakar, First Secretary (Commerce), High Commission of India at Singapore, along with Mr. Sayam Suresh Joshi, First Secretary (Economics), and Mrs. Priyanka of the High Commission of India. They have also interacted with the co-exhibiting exporters.

The participation of MPEDA and the co-exhibitors of the Indian pavilion was coordinated by Mr. K. S. Pradeep IFS, Secretary and Mr. Hakkim V.I., Deputy Director.

List of 6 exporters who have participated along with MPEDA :

1. M/s. S. A.Exports, Kolkata
2. M/s. Sigma Seafoods, Kakinada
3. M/s. Jeelani Marine Products, Mumbai
4. M/s. Quality Marine Exports, Veraval
5. M/s. Megaa Moda Pvt. Ltd., Kolkata
6. M/s. Minaz Exports, Veraval

The MPEDA stall displayed major seafood products such as breaded and battered shrimps, shrimp skewers, Whole Rock Lobsters, Frozen imitation analogue products, Blanched PD Vannamei shrimps, Tilapia fillets, Fr.Tuna flakes in oil, Tuna flakes in brine, breaded popcorn shrimps, shrimp, fish pickles etc.

The Indian Pavilion also had a cooking demonstration by the chef from M/s. Lerida Restaurant, Singapore, who prepared and served delicious seafood dishes with various Indian marine products like Vannamei shrimp, Black tiger shrimps, Squid, Seabass, Tilapia, Battered and breaded products etc.. The dishes were relished by the delegates as gathered from their responses.

The visitors were given access to information through product catalogues, e-brochures, QR scanned information on commercial fishes of India and seafood products displayed and demonstrated in the stall. Information about the World Food India (WFI) 2023 event being organised by the Ministry of Food Processing and Industries (MoFPI), Govt of India from 3 to 5 November 2023 at New Delhi was also displayed. The visitors were briefed about the events and encouraged them to participate.



MPEDA officials interacting with the buyers

Trade enquiries

Around 90 inquiries were received, which are placed in the concerned section of this Newsletter. Co-exhibitors have informed that they too have received good trade inquiries and serious buyers. MPEDA officials interacted with major seafood buyers during the fair and addressed their trade enquiries. Participation in SEA 2023 has offered an excellent networking platform to connect with existing and new buyers over the three days.



MPEDA participates in World Food Moscow 2023



The World Food Moscow 2023 was held from 19th -22nd September 2023 at the Crocus Expo, Moscow. World Food Moscow exhibition has a wide geographical representation of exhibitors and visitors, which makes it possible not only to expand sales in Russia but also to other international markets. Thematic sectors of the exhibition covered all product categories, which allow buyers to form a comprehensive product matrix that meets the most current consumer demand. The World Food Moscow showcases products in the sectors of fruits and vegetables, seafood, meat, poultry and eggs, dairy products and cheeses, confectionery and bakery, organic and healthy food, grocery, canned food, oil, fats and sauces, drinks, including alcohol, frozen products, tea and coffee, halal Ingredients etc.

This year the exhibition had representation from 39 countries. The National Pavilions were set up by India, the Middle East, Brazil, Egypt, China, Malaysia, Pakistan, Peru, Thailand, Tunisia, Turkey, South Africa, South Korea and Sri Lanka. The National Pavilion of India was set up by APEDA in association with other participating departments and promoted the theme of the International Year of Millet.

The seafood exhibitors in World Food Moscow 2023 were mainly from China, Korea, Tunisia, India and Russia.

The India Pavilion

The India pavilion was 48 sq.m., and had 4 exporters as co-exhibitors. Mr. Praveen Kumar, Director, Department of Commerce, MoC&I and Mr. P. N. Vinod, Deputy Director has organised MPEDA's participation and setting up of the India pavilion.

The Indian co-exhibitors in World Food Moscow 2023 were M/s. Veronica Marine Exports Private Limited, Kollam, Kerala, M/s. Megaa Moda Pvt. Ltd, Kolkata, M/s. Jeelani Marine Products Private Limited, Mumbai and M/s. Alps Ice And Cold Storage Pvt. Ltd., Mumbai.



Inauguration of MPEDA Pavilion by Mr. Pavan Kapoor, H.E. Ambassador, Embassy of India, Moscow, Mr. Manish Chadha, Joint Secretary, Dept. of Commerce, Mr. Abhishek Dev, Chairman, APEDA, Mr. Praveen Kumar, Director, Department of Commerce, Govt of India, and Mr. P.N. Vinod, Deputy Director, MPEDA

MARKETING NEWS



Discussion with the buyers in MPEDA Stall

The MPEDA Pavillion displayed an array of frozen seafood samples in various forms such as frozen shrimp blocks, individual Quick Frozen (IQF) shrimps, surimi etc. Publicity materials of MPEDA publications such as the Indian seafood product catalogue and Fisheries Handbook were displayed in the stall and also distributed to the visitors. The QR code scanning facility in the stall helped the visitors in sourcing information on Indian seafood products and contact details of exporters registered with MPEDA. A translator who is proficient in Russian language was engaged in the MPEDA Pavilion to facilitate communication with the buyers and visitors.

The MPEDA Pavillion was inaugurated on 19th September 2023, jointly by His Excellency Mr. Pavan Kapoor, Ambassador, Embassy of India, Moscow in presence of Mr. Manish Chadha, Joint Secretary Mr. Praveen Kumar, Director, Department of Commerce, Govt of India, and Mr. Abhishek Dev IAS, Chairman, APEDA. After inauguration, the Ambassador and other dignitaries visited the stalls of co-exhibitors of MPEDA and interacted with the Indian exporters. During the course of the Expo, visitors from Russia as well as overseas countries visited the MPEDA Pavillion and held fruitful discussions on seafood business.

Meeting with X-5 Group

On 20th September 2023, the Embassy of India, Moscow arranged a meeting for the Indian Officials with the Russian company X-5 Group at their office. The Indian side was led by Chairman, APEDA with representation from the offices of TPCI, IOPEPC and MPEDA. The X-5 group manages some of the largest Russian retail chains with more than 2,000

outlets, including Perekrestok, Pyaterochka, Chizhik and Vprok online supermarkets. X-5 group shared the current list of requirements for their retail chains. The list includes alcoholic drinks, tobacco products, canned stewed meat, frozen food items, pet food, frozen products, clothes, textiles, home textiles, tableware, decors, storage goods, household accessories, frozen seafood, fresh frozen fish, fresh frozen poultry, chilled beef etc. The Indian side presented the range of agriculture and seafood products that can be procured by the Russian company. The company has shown interest in purchasing the commodities directly from the producer organisations.



Participation in World Food Moscow 2023 was an ideal opportunity for meeting the Russian buyers and getting an exposure to the Russian seafood market. The major inquiries were for Indian shrimps, fishes, squids, surimi products and seafood in general. The visitors were mainly from HoReCa and the retail sector. The visitors were informed about the efforts taken by MPEDA and other agencies with the support of stakeholders to maintain the quality of Indian seafood on par with international standards.



A view of the exhibition

MPEDA participated in AAHAR Fair-2023



MPEDA participated in the AAHAR fair, Chennai, jointly hosted by the India Trade Promotion Organization (ITPO) and Tamil Nadu Trade Promotion Organization (TNTPO) with the support of the Ministry of Food Processing Industries, Government of India and Agricultural & Processed Food Products Export Development Authority (APEDA), Food Safety and Standards Authority of India (FSSAI) and other associates including South India Culinary Association (SICA) from 15th to 17th September, 2023.

The fair was inaugurated by Mr. Pradeep Singh Kharola IAS, Chairman and Managing Director of ITPO in the presence of invited dignitaries such as Dr. K.



Visitors at MPEDA stall

Manivasan IAS, Tourism Secretary Govt. of Tamilnadu, Mr. Padmasingh Issac, Chairman and founder of Aachi Group of Companies etc.

MPEDA participated in the expo through its Regional Division at Chennai, and put up a 9 sq.m. stall, which displayed an array of marine products viz., IQF vannamei, IQF Black Tiger, Cuttlefish Whole cleaned (IQF and Block), Frozen Squid tentacles, and Chilled fish. Value added products displayed were canned pasteurised crab meat, tuna flakes in oil / brine in retort pouches. Dried marine products were also displayed. An aquarium tank set up displayed ornamental fishes. MPEDA publications and charts were also displayed in the stall.



Inauguration ceremony of AAHAR fair

Impact of microplastic pollution in aquatic ecosystem

Ramavath Akhil Naik

MFSc Scholar, Andhra Pradesh Fisheries University

B. Tejaswi

MFSC scholar, Central Institute of Fisheries Education, Mumbai

R. Anupama

Head & Associate Professor in Department of Aquatic Environment Management, Andhra Pradesh Fisheries University

Microplastic pollution is a global problem that adversely affects the food chain of aquatic ecosystems. They occur in highest concentrations in rivers, coastal and central oceans. In the aquatic environment, microplastics pose a threat to aquatic life as they are the same size as prey and are often mistaken for food. When ingested, it can have many adverse effects on aquatic life, resulting in accelerated transfer of chemical contaminants in water to aquatic life.

Plastic is used in various industries such as agriculture, packaging, textiles, automotive, household goods, construction, and toys. Plastic production and waste in the environment is growing due to high demand. Asia produces 51% of global plastic, Europe produces 20%, North America produces 18%, Africa produces 7%, and South America produces 4%. Plastic waste is a major threat to biodiversity in both land and water habitats due to its long-lasting nature. It is divided into four groups based on its size. Macro resin (2.5 - 100cm), Medium resin (5mm- 2cm) Micro resin (1µm-5mm) to Nano resin(less than 1µm).

Plastics are made from carbon, oxygen, hydrogen, silicon, and chlorides. These are derived from natural gas, oil, and coal, PE, PA, PP, PES, PU, AC, PS, PET, PVC, HDPE, LDPE, PI, PMMA, PFE, PVC, and HDPE are the common synthetic polymers, and form 90% of global plastic production. Plastic material is cheap and has many advantageous properties, making it essential and widely used in all aspects of life. By 2050 plastic production is projected to reach 33 billion tons. Despite increased awareness and efforts to reduce plastic pollution, annual emissions keep rising. A study found that the manufacturing industry generates 280 million tons of plastic waste annually. Around 275 million tons of plastic waste from 192 coastal states enter oceans, which increases the microplastic pollution by 8-12 (apprx) million tonnes in marine ecosystems

Many highly polluted water bodies are in Asia and Africa. The ocean is the main destination for all human-produced plastics. Studies show that macroplastics and mesoplastics make up less than 10% of marine plastic litter, with microplastics and nanoplastics being the majority. This is a cause for great concern.

Marine plastic pollution is mainly caused by large amounts of untreated solid waste from land, transported through waterways, sewage runoff, winds, or tidal currents.

Rivers are particularly significant. The world's major river systems transport around 57,000 to 2,65,000 million metric tons of waste in the form of plastic every year into the ocean. Over time, the waste breaks down into smaller pieces. These smaller particles have greater range, due to increased buoyancy and endurance, and conquers the global ocean system from pole to pole, coast to deep-sea sediments. Ecosystems suffer disruption from these small plastics, particularly microplastics.

They impact many forms of life, including mammals, birds, and humans, through the food chain. Additionally, microplastics worsen due to absorbing toxic pollutants like heavy metals and organic pollutants. In addition to physical toxicity, micro plastics also exhibit chemical/ metal-based toxicity, enhancing their damaging potential.

MAIN STORY

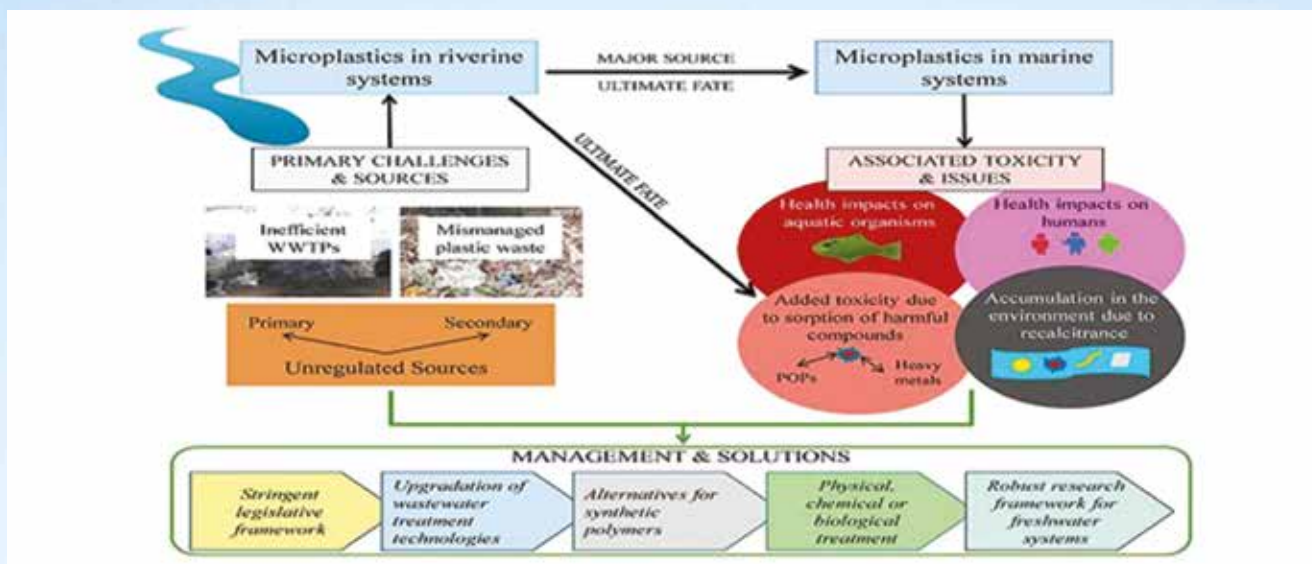


Fig 1. Microplastic pollution in aquatic ecosystem (Vaid et al.,2021)

Types of microplastic

Microplastics are classified into two groups based on their origin, primary and secondary microplastics .

Primary microplastics

- Primary microplastics are synthetic polymers with micrometre size that are directly discharged into the environment in the form of small particles.
- They are used as detergents in a wide variety of operations including chemical mixes, abrasive media, dry cleaning and petrochemicals as well as the manufacture of synthetic clothing. For example, it may be intentionally added to hygiene products and cleaning cosmetics (e.g. shower gel).

It may be because of the wear and tear of large plastic items during production, use and maintenance, for example, tyre erosion while driving or wear and tear of synthetic fabrics during washing. Microbead is a primary plastic (size 2 mm) consisting of granules of polyethylene (PE), polypropylene (PP) and polystyrene (PS) used in cosmetics and health care products.

Secondary microplastics

Secondary microplastics are microplastics that form in marine ecosystems. when large plastic products break down into smaller pieces of plastic. It occurs due to ecological changes such as microbial degradation, photocatalysis, pyrolysis, hydrolysis and other weathering processes such as indiscriminate dumping and accidental loss of discarded plastic bags. Microplastics in water can flow or sink. Microplastics

like polypropylene, which is lighter than seawater circulate in the ocean. They then gather into eddies formed by tidal currents.

Effects of microplastics on aquatic animals, including fish

- In fish, after ingestion, micro plastics can travel through gills and gastrointestinal tract and then enter the circulation.
- Translocation occurs through trans cellular uptake, microplastics reaches various organs and muscles through the blood.
- The chemical constituents (monomers and additives) of micro plastics contain endocrine disruptors that can cause possible changes in fish behaviour gastrointestinal irritation, disturbances in lipid metabolism, alterations in the microbiome, and cause reproductive problems.
- However, the presence of microplastics in the aquatic environment and in the gut of fish is an emerging problem that has been reported in different fish from different locations around the world (Table 1)

The Risk of Microplastic Pollution in Aquatic Ecosystems

- Plastics have been recognized for centuries as a major source of marine plastic pollution, but their biological and ecological impact on marine ecosystems has been emphasized and evaluated only recently

MAIN STORY

No.	Species	Common Name	Location
1	<i>Micromesistius poutassou</i>	Blue whiting	English channel
2	<i>Clupea harengus</i>	Atlantic herring	North Sea and Baltic sea
3	<i>Gadus morhua</i>	Atlantic cod	Norwegian coast
4	<i>Sardinella longiceps</i>	Indian oil sardine	Indian coast
5	<i>Mytilus edulis</i>	Blue mussel	North sea
6	<i>Crassostrea gigas</i>	Pacific oyster	Local market of California, USA
7	<i>Meretrix lusoria</i>	Asian hard clam	Local fish market of China
8	<i>Rastrelliger kanagurta</i>	Indian mackerel	Local market of Eastern Indonesia
9	<i>Decapterus macrosoma</i>	Shortfin scad	Local market of California, USA
10	<i>Sardina pilchardus</i>	European pilchard	Mediterranean Sea
11	<i>Scomber japonicus</i>	Chub mackerel	Mediterranean Sea
12	<i>Scomber scombrus</i>	Atlantic mackerel	Baltic Sea

Table1. Occurrence of microplastics in different fish and shellfish

- Due to their small size and easy availability to a wide range of marine organisms, microplastics pose a significant risk to aquatic life and are of increasing scientific importance. Chemical toxins, indigestion, choking hazards, and microbial spread paths are just a few of the potential risks microplastics pose to living organisms.
- Risk to aquatic fish and human survival will be increased by these threats.
- Due to the high surface area to volume ratio of microplastics, species in marine ecosystems may be directly exposed to leached additives after ingesting microplastics.
- Due to their small size, microplastics are readily available to a wide range of aquatic organisms, posing a significant risk to aquatic life and a growing scientific problem.

Chemical toxins

- Ingestion of microplastics may thus introduce toxins to the food chain bottom in the marine ecosystem, where toxic chemical build-up in the tissues of aquatic living species is possible.
- Perhaps because plastics are commonly considered to be biochemically inert, plastic additives, also known as “plasticizers,” may be fully integrated into plastics during manufacturing and injection moulding to improve their properties or extend their life by providing resistance to heat (eg. Both can extend the degradation period of plastics, allowing potentially harmful chemicals to enter marine life).
- As a result, microplastics are widespread and readily available to a wide range of planktonic organisms, including the larval stages of many industrially useful species found in the photoreceptive zone.
- Wide range of marine organisms, including seabirds, crustaceans and fish can ingest microplastics.
- After ingestion, microplastics can pose a mechanical hazard to small animals, similar to effects reported for macroplastics and large species.

Humans and microplastics

- The presence of microplastics in seafood poses a major threat to human health. Seafood is an integral part of the human diet.

MAIN STORY

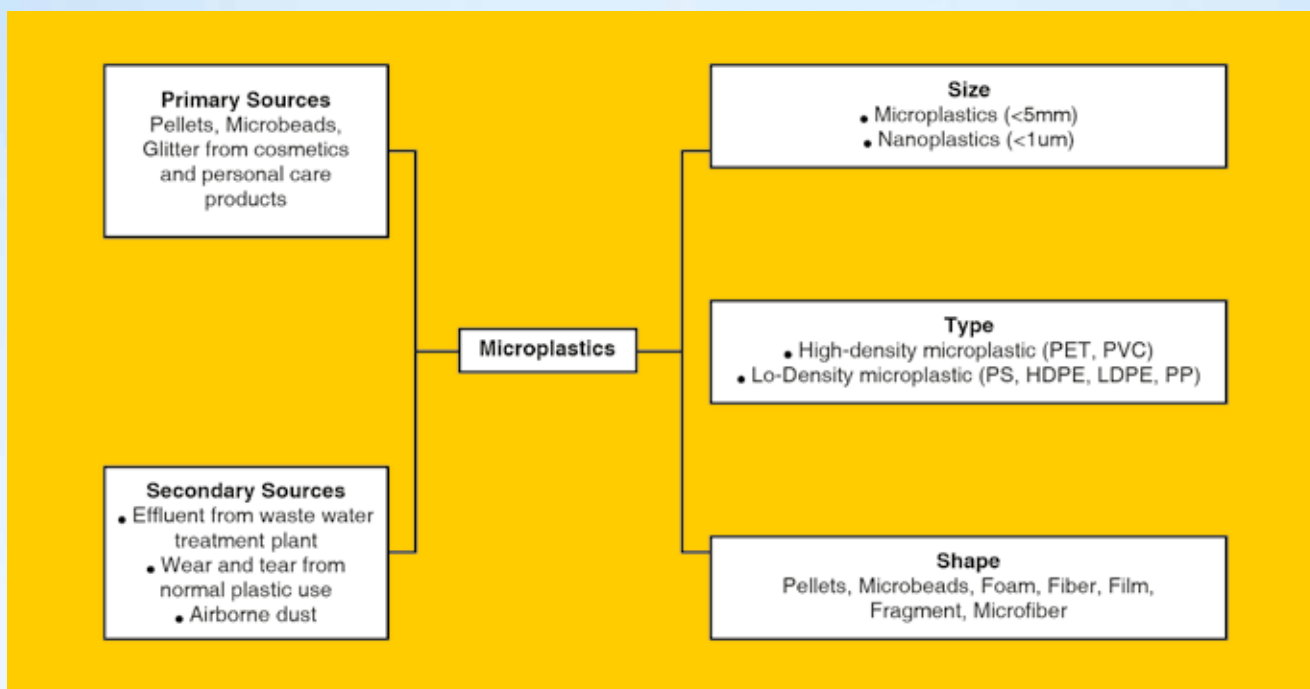


Fig 2. Classification of microplastic based on sources, size, type, and shape (paul et al., 2023)

- Microplastic contamination of the intestinal system poses a significant risk of spreading to other parts of the body.
- Endocytosis and absorption are the two most common ways through which microplastics enter the human body. Toxicological effects can affect fish performance, and leads to serious implications for fisheries. These concerns need further investigation considering realistic levels of microplastics and contaminants within ecosystems.

Conclusion

- Microplastic pollution has become a serious global issue that has a detrimental effect on the food chain in the Aquatic ecosystem.
- The main sources of microplastic pollution in the marine ecosystem have been identified to result from general littering, plastic waste mismanagement, fishing gears, synthetic textiles, marine coatings, personal care products, plastic pellets, city dust, and release of wastewater from sewage treatment plants.
- Chemical toxication, indigestibility, choking of marine ecosystems, and a pathway for microbial propagation are all negative effects of microplastic contamination on the marine environment.

References

1. Abarghouei, S., Hedayati, A., Raeisi, M., Hadavand, B. S., Rezaei, H., and Abed-Elmdoust, A. (2021). Size-dependent Effects of Microplastic on Uptake, Immune System, Related Gene Expression and Histopathology of Goldfish (*Carassius auratus*). *Chemosphere* 276, 129977. doi:10.1016/j.chemosphere.2021.129977
2. Abbasi, S., Soltani, N., Keshavarzi, B., Moore, F., Turner, A., and Hassanaghahi, M. (2018). Microplastics in Different Tissues of Fish and Prawn from the Musa Estuary, Persian Gulf. *Chemosphere* 205, 80–87. doi:10.1016/j.chemosphere.2018.04.076.
3. Desidery L, Lanotte M. (2022). Polymers and plastics: Types, properties, and manufacturing. In: *Plastic Waste for Sustainable Asphalt Roads*. Woodhead Publishing; pp. 33-28.
4. De Vaid, M., Sarma, K. and Gupta, A., (2021). Microplastic pollution in aquatic environments with special emphasis on riverine systems: current understanding and way forward. *Journal of Environmental Management*, 293, p.112860.
5. Paul, A. and Isaac, K., 2023. *The Risks of Microplastic Pollution in the Aquatic Ecosystem*.

indiFOSS

Dedicated Analytical Solutions for
Seafood Testing



Screen the presence of
Antibiotics in sea food with
Bioeasy ELISA Test Kit



Incubation time of
5 to 30 minutes



Technology approved
by EIA



BIOEASY

ELISA Test Kit

IndiFOSS Analytical Pvt. Ltd.

F-1,2,3, Science Square, Above Reliance Fresh, Science City Road, Sola, Ahmedabad - 380 060. (Gujarat) INDIA

Phone : +91- 72269 93030 | e-mail : marketing@indifoss.com

www.indifoss.com



ULKA GROUP

ULKA SEAFOODS PVT. LTD | SHREE ULKA LLP

We would like to introduce our company Ulka Seafood's Pvt Ltd., is one of the leading Seafood's Processor and exporter from India with 6 Units, our processing head branch is situated at the MIDC, Industrial Area, Taloja, Navi Mumbai, Maharashtra, along with other 5 units in other parts of India.

Unit - 1 ▶ Approval No. 222
Orgao Marcela, Goa

Unit - 2 ▶ Approval No. 2619
Mumbai, Maharashtra

Unit - 3 ▶ Approval No. 1192
Mumbai, Maharashtra

Unit - 4 ▶ Approval No. 1161
Mumbai, Maharashtra

Unit - 5 ▶ Approval No. 1215
Mumbai, Maharashtra

Unit - 6 ▶ Approval No. 1584
Mangalore, Karnataka



FROZEN SHRIMPS

FROZEN SQUID

FROZEN CUTTLEFISH

SURIMI

FISH OIL / FISH MEAL

Certified by :



✉ mail@ulkaseafoods.in

🌐 www.ulka.in

☎ +91-7045905303

Marine landings report August 2023

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

MPEDA-NETFISH

MPEDA-NETFISH carries out the collection of real-time data from approximately 100 key fishing harbours and landing centres across India, with an objective to support traceability and the catch certification system of MPEDA. NETFISH tracks the marine landings through the Harbour Data Collectors engaged at selected locations. Information concerning incoming fishing vessels and the estimated species-specific quantities of catch landed by these vessels were obtained and uploaded into the MPEDA website on a daily basis. This report presents an overview of the trends observed in marine landings during August 2023.



FOCUS AREA

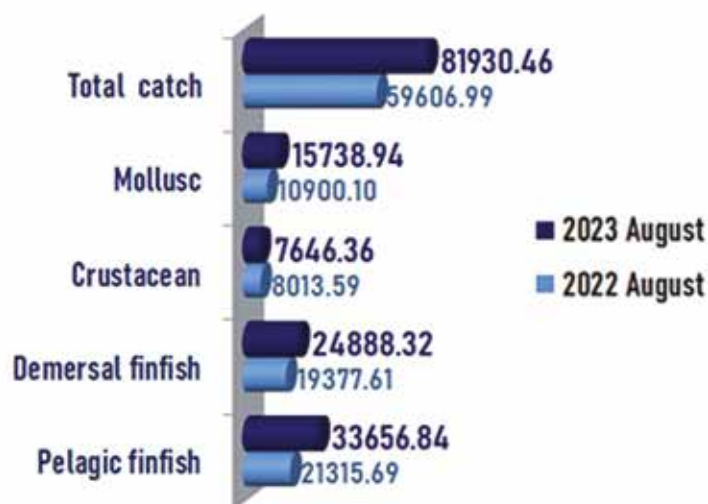


Fig. 1: Catch composition of marine landings (in tons)

I. Observations On Catch Landings

In August 2023, data on marine catch landings was obtained from 85 fish landing sites along the 9 coastal states in India. A total catch of 81,930.46 tons was recorded during the month, which was comprised of 33,656.84 tons(41%) of Pelagic finfishes, 24,888.32 tons(30 %) of Demersal finfishes, 7,646.36 tons(9 %) of Crustaceans, and 15,738.94 tons(19 %) of Molluscs (Fig. 1).

The catch recorded during the period consisted of 255 fish species, including both marine finfishes and shellfishes. Among these, the five major contributors were *Nemipterus japonicus*, *Uroteuthis duvaucelii*, *Sardinella longiceps*, *Lepturacanthus savala* and *Rastrelliger kanagurta* (Table 1).

Upon analysing the group-wise landing data, the Threadfin breems, Squids, Ribbon fishes, Sardines and Coastal shrimps were observed as the prominent items landed during the month (Fig. 2). These five fishery items collectively accounted for approximately 52% of the total catch. Other major landed items were Mackerels, Cuttlefish and Croakers.

Among the Pelagic finfishes, the major items landed were Ribbon fish and Sardines, whereas in the case of Demersal finfish resources, Threadfin breems and Croakers were the major items landed. The Coastal shrimps constituted over 86% of the total Crustacean catch, of which, the dominant species landed was *Parapenaeopsis stylifera* (Karikkadi shrimp) with a share of 2,459.88 tons. Squid and Cuttlefish were the main Molluscan resources landed during the month.

No.	Common name	Scientific name	Quantity (tons)
1	Japanese threadfin bream	<i>Nemipterus japonicus</i>	8,787.21
2	Indian squid	<i>Uroteuthis duvaucelii</i>	8,468.08
3	Indian oil sardine	<i>Sardinella longiceps</i>	7,032.16
4	Ribbon fish	<i>Lepturacanthus savala</i>	6,544.23
5	Indian mackerel	<i>Rastrelliger kanagurta</i>	5,663.89

Table 1: Top five species landed during August 2023

FOCUS AREA

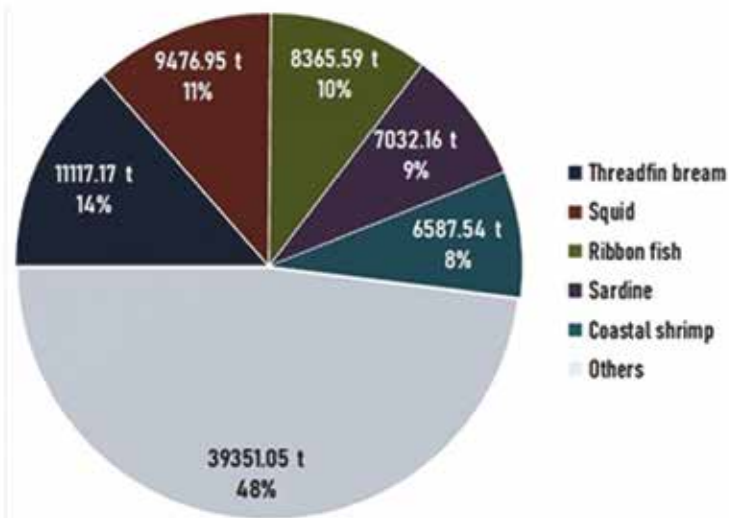


Fig. 2: Major five fishery items landed in August 2023

State-wise landings: Karnataka recorded the highest landing during the month, amounting to 19,756.60 tonnes, which accounted for 24% of the total catch. Kerala followed with a share of 19,210.55 tones (23 %) (refer to Fig. 3). Collectively, the West coast states contributed 74% of the total catch.

Harbour-wise landings: Among the 85 selected fish landing sites, Mangalore harbour in Karnataka had recorded the maximum fish landings in August 2023. The major ten harbours of the month, in terms of total catch quantity landed, are given in table 2.

2. Observations On Boat Arrivals

The number of fishing vessel arrivals recorded from the 85 designated fish landing sites totalled to 33,183 no.s. Highest number of boat arrivals was recorded in Kerala, with 23% share (7,638 no.s.) of the total boat arrivals. The next in the row was Tamilnadu with a share of 19 % (6,268 no.s.) (refer Fig. 4). Considering the harbour-wise boat arrivals, the Sakthikulangara harbour in Kerala and the Veraval harbour in Gujarat were the frontrunners, with 1,517 and 1,041 boat arrivals respectively.

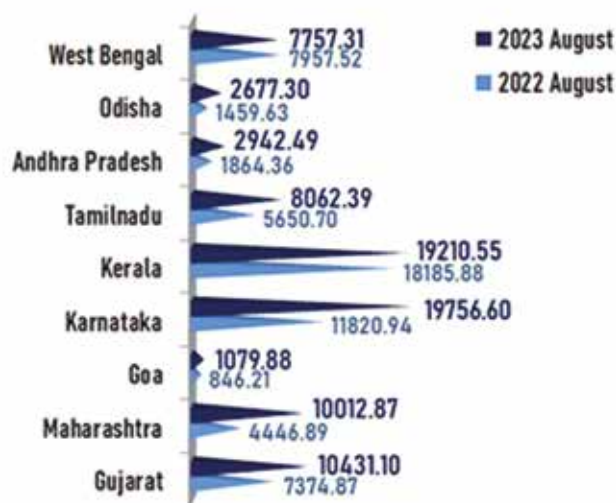


Fig.3: State-wise marine landings (in tons)

FOCUS AREA



Sl. No.	Harbour	Quantity (tons)
1	Mangalore	8,855.88
2	Malpe	4,624.08
3	Beypore	4,230.81
4	Ratnagiri	3,897.37
5	Sakthikulangara	3,882.60
6	Munambam	3,708.65
7	Vanakbara	3,334.05
8	New Ferry Wharf	2,975.39
9	Chennai	2,698.23
10	Veraval	2,651.09

Table 2: Top ten harbours based on catch landings

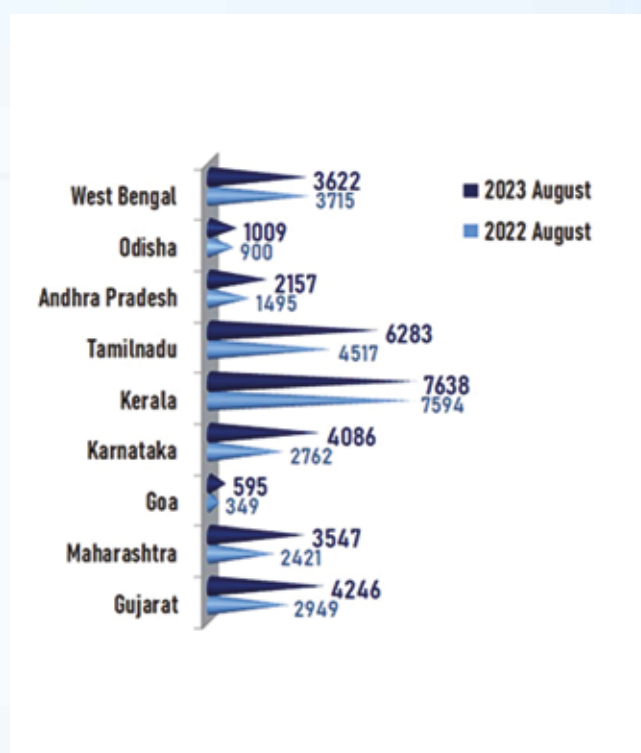


Fig.4: State-wise boat arrivals (no.s.)

Summary

During August 2023, the marine landings and boat arrivals recorded from the 85 major fish landing sites amounted to 81,930.46 tons and 33,183 nos. respectively. Compared to previous month's data, an increase of 57,487 tons in catch and 15,191 no's. in boat arrivals were observed in August. This could be attributed to the opening of the fishing season by lifting of fishing ban along the West coast.

Pelagic finfish resources remained as the major contributor to the overall catch. Japanese Threadfin bream (*Nemipterus japonicus*), a demersal finfish,

emerged as the most landed species of the month. Huge landing of this species was reported from the West coast, especially from Mangalore and Munambam harbours. Karnataka attained the prime position in terms of total catch landed, whereas Kerala grabbed the lead position in terms of highest number of boat arrivals.

Among the various landing sites, Mangalore harbour attained the top position with regard to catch landings, while Sakthikulangara harbour held the first place with the highest number of boat arrivals.

Multihead weigher for seafood

Designed to handle a wide variety of batch sizes, the versatile multihead weigher can process products into a variety of different packs.

- Consistent, maximum-capacity product flow
- Easy to operate
- All-time low maintenance costs
- Open, easy-to-clean construction
- Typical applications: shrimp, mussels, seafood mixes

For more information, visit: marel.com or contact our sales representative: **Ujjwal Vikas (ujjwal.vikas@marel.com),**
+91 9148503002

TRANSFORMING FOOD PROCESSING

The Marel logo features a stylized red swoosh above the word "marel" in a bold, black, sans-serif font.

MPEDA - NETFISH organizes training programmes in Odisha



Mr. Subhrakanta Mohapatra, SCO NETFISH, delivering a lecture



Dr. K. Gopal Anand, Assistant Director, RD Bhubaneswar, conducting assessment



Certificate distribution



Trainees with the certificates

MPEDA NETFISH-Odisha organised two training programmes on 'Hygienic handling practices, sanitation, personal hygiene and fish quality management' in the seafood processing units of M/s. Bhuvanewari Seafood Exports Pvt. Ltd., Balasore on 19th September 2023, and M/s. Hari Marine Exports Pvt. Ltd., Balasore on 20th September 2023. Dr K. Gopal Anand, Assistant Director, MPEDA,

Bhubaneswar along with Mr. Subhrakanta Mohapatra, State Coordinator, NETFISH, Odisha conducted the training program. The training was attended by the technologists, supervisors and staff in purchase, production, plant room and cold store, account staff etc. Certificates were distributed at the end of the training program to all the 92 trainees.



Mr. Subhrakanta Mohapatra, SCO NetFISH, delivering a lecture



Dr. K. Gopal Anand, Assistant Director, MPEDA Bhubaneswar, conducting assessment and discussion

Importance of fish meal and oil replacement in aqua feed Formulation: a step towards sustainable aquaculture

Ashish S. R. Hodar (M.F.Sc)

Field Manager, NaCSA-MPEDA, Email: ashishhodar@gmail.com

Aquaculture is the fastest growing food producing sector in the world. It is estimated that currently 50% of the food fish needs are met by aquaculture and with the expectation that this figure will reach up to 60-70% by the year 2030 (Subasinghe et al., 2009). Total increase of global fisheries production reached up to 177.8 Mt and from which 90.3 Mt comes from capture and 87.5 Mt comes from aquaculture industry during 2020 (FAO, 2022). The growth of global aquaculture production increases the demand for aqua feeds. Feeds provide nutrients to fish for their faster growth, survival and sustaining their healthy life. It represents one of the major, i.e., 60-70% of total operational cost in aquaculture production systems.

Fishmeal and fish oil are the main protein and lipid source in aquaculture feeds. Out of 177.8 million tons of world fish production, about 11% of total catches (20 million tons) was reduced to fishmeal and fish oil in 2020 (FAO 2022). In terms of aquaculture feeds, fishmeal is considered to be the most expensive protein source (Tacon, 1993). Addition of fishmeal in diet increases feed efficiency, feed quality and faster growth through better food palatability. Peru produces almost 1/3 of the total fishmeal supply in the world. Annually its supply is stable at 6.0-6.5 million tons and approximately 4-5 tons of whole fish are required to produce 1 ton of dry fishmeal.



Source: Data Presented by Tacon & Metian with Wild Fish Used calculated using their method.

Reasons for replacing Fishmeal & Fish Oil in aqua feed formulation

1. Direct Human Consumption

Alder *et al.* (2008) claimed that since 1961 about 10-20% of pelagic fisheries landings were actually used for human consumption. In 2011, 23.2 million tons of fish were captured for non-food uses; mainly for making fishmeal and fish oil, whereas the total aquaculture production in 2011 was 63.6 million tons. However, the NGOs consider the large requirement for fishmeal and fish oil in feeds to be possibly the most serious negative impacts of aquaculture on resource use, the environment, and society (Boyd and McNevin, 2015).

2. Rising Prices of Fishmeal & Fish Oil as Feed Ingredient

In the nutritionally wholesome aquafeeds, the protein component is the costliest, accounting for more than 60% of the feed cost and the concentration of this high quality nutrient (protein), makes fishmeal and fish oil one of the most sought and expensive feedstuffs. The price of fishmeal and fish oil has increased significantly to over US \$ 1600 and US \$900-1800 per metric ton (FAO 2012). If the fishmeal and fish oil remain the primary protein sources in aqua feeds, then the growth of aquaculture production will remain costly and unsustainable.

3. Impact of El Niño in Peru

The Peruvian anchoveta (*Engraulis ringens*) is a species of the anchovy family, Engraulidae, specifically from the Southeast Pacific Ocean. Its annual harvests vary between 4.2 and 8.3 million tonnes in 2008-2012 (FAO 2014) and almost all of the biomass is used for the fishmeal industry. Environmental fluctuations such as changes in current speed, direction and water temperature will result in the occurrence of El Niño-type influences which may affect the biomass of the Peruvian anchovy, a stock which contributes 15-20% of raw material supply for fishmeal and fish oil manufacture. Pike and Barlow (2002) have documented that the El Niño influences on the Peruvian sardine and anchovy landings and consequently on global fishmeal and fish oil supplies and prices.

4. FIFO Ratio

The fish in: fish out ratio (FIFO) indicates the overall quantity of wild caught fish used per quantity of cultured fish produced and also measures the amount

AQUACULTURE SCENE

Table 1: Calculation of FIFO ratio and wild fish used.

Species Volumes, 000t	Fish Production	Feed Used	World FCR	FM Used	FO Used	FIFO Ratio	Wild Fish Used
Salmon	1465	1831	1.25	549	361	4.9	7220
Trout	632	790	1.25	237	109	3.4	2180
Eel	266	379	1.42	209	19	3.5	927
MarineFish	1536	2072	1.35	663	166	2.2	3316
Shrimp	3164	4948	1.56	990	99	1.4	4399
FW Crustaceans	1066	1030	0.97	155	15	0.6	687
Tilapia	2326	3203	1.38	192	16	0.4	854
Catfish	1809	1927	1.07	193	33	0.5	856
Milkfish	585	468	0.80	14	5	0.2	94
Carp	10225	8466	0.83	423	0	0.2	1881
Misc FW Carn.Fish	777	249	0.32	100	12	0.6	442
Total Fed farmed fish & shellfish	23851	25363	-	3724	835	-	22856

Source: Data Presented by Tacon & Metian with Wild Fish Used calculated using their method.

of fishmeal and fish oil that is used to produce one weight equivalent of farmed fish back to wild fish weight. According to Naylor et al. (2009), if the amount of fishmeal and fish oil included in aquaculture feed requires a quantity of live fish greater than the amount of live aquatic animals produced resulting from its use in feeds, aquaculture detracts from world fish production. The fish in: fish out (FIFO) ratio is also used by the NGOs as an indicator in management of exploitation of wild fisheries and sustainability of aquaculture.

An FIFO ratio above 1.0 indicates that the amount of live fish used for making the fishmeal and fish oil in feed exceeded the amount of aquaculture production and the NGOs also feel that the aquaculture industry should reduce the FIFO ratio, especially when it is greater than 1.0. Five, or even more kilos of wild fish are harvested to produce fishmeal and fish oil in aquafeed for just about one kilo of farmed fish (salmon). This is often expressed as Fish In: Fish Out (FIFO) ratio of 5:1. This ratio has probably entered common parlance from academic papers, notably those of Tacon and Metian (2008) which put forward a FIFO of 4.9:1 for farmed salmon as shown in Table 1.

Conclusion

Feed is one of the major input costs for the aquaculture production system. Whereas, fishmeal and fish oil are excellent ingredients for protein and lipid sources in aqua feed formulation but its unsustainable production and increasing price are major concerns for aquafeed industries. Therefore, there is a need to look for alternative protein and lipid sources which are not only cheaper but nutritionally enriched as well. The using of alternative protein and lipid sources compared to fishmeal and fish oil will also reduces pressure on

capture fisheries for production of fishmeal and fish oil and also maintain the sustainability of fisheries & aquaculture.

References

- Alder, J., Campbell, B., Karpouzi, V., Kaschner, K., Pauly, D., 2008. Forage fish: from ecosystems to markets. *Annu. Rev. Environ. Resour.* 33, 153-166.
- Boyd, C.E & McNevin, A.A., 2015. *Aquaculture, Resource Use, and the Environment*. Wiley- Blackwell, Hoboken.
- FAO 2012. *Fisheries Statistics*. Food and Agriculture Organisation, Rome, Italy.
- FAO. 2014. *The State of World Fisheries and Aquaculture 2014*. Rome. 223 pp.
- FAO. 2022. *The State of World Fisheries and Aquaculture 2022. Towards Blue Transformation*. Rome, FAO.
- Harikrishnan R., Balasundaram C., Heo MS. (2011a). Impact of plant products on innate and adaptive immune system of cultured finfish and shellfish. *Aquaculture*. 317: 115.
- Naylor RL, Hardy RW, Bureau DP, Chiu A, Elliott M, Farrell AP et al. (2009) Feeding aquaculture in an era of finite resources. *Proceedings of the National Academy of Sciences* 106: 15103– 15110.
- Pike, I.H & Barlow, S.M., 2002. *Impacts of Fish Farming on Fish Stocks*. www.ifo.org.uk/tech/bordeau.htm.
- Subsinghe R. Soto D Jia J (2009). Global aquaculture and its role in sustainable development. *Review in Aquaculture*. 1: 2-9.
- Tacon, A. G. J. 1993. *Feed ingredients for warm water fish. Fishmeal and other processed feedstuffs*. FAO Fish. Circ. No. 856, FAO, Rome, Italy, 64.
- Tacon, A.G.J. & Metian, M., 2008. *Global review on the use of fish meal and fish oil in industri- ally compounded aquafeeds: trends and future prospects*. *Aquaculture*. 285, 146– 158.



SEAFOOD PROCESSING

Freezing



Cooking



Frying



Coating



VDO & Brochure



By adding value and throughput to your process



We're with you, right down the line.™

infoasia-jbtfoodtech@jbtc.com | jbtc.com

Seafood Screening Simplified

Randox Food Diagnostics provide a wide range of seafood testing solutions for processors to ensure best aquaculture practices.

DNSH ELISA



Randox also offer a range of individual ELISA's
AMOZ, AOZ, AHD, SEM, Malachite Green
& Chloramphenicol



RAINBOW IN A BOWL

Paradise fish



V.K. Dey

V.K. Dey has over three decades of experience in diverse sectors of the seafood industry in the 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 the seafood industry in the Asia-Pacific region and beyond, including selling up of Aquatechnology Park for ornamental fish. MPEDA has published Living Jewels, a collection of his articles on ornamental fish.

Like other Anabantoids, Paradise fish have the ability to breathe atmospheric air with the help of an accessory respiratory organ. They are easy to care for and can live in murky, low oxygen water. They can even adapt to acidic and hard water environments. They are very aggressive and easy to breed. They make bubble nests in which the female deposits 50 – 200 eggs. The male becomes aggressive towards the female during spawning. As the name suggests, they are very colourful with blue bands over a reddish brown background. Females are smaller and paler than males with shorter fins. Their natural habitat are shallow waters such as paddy fields of eastern Asia, PR China, Korea, Taiwan and the Ryukyu Islands. They include three species (*Macropodus opercularis*, *M. ocellatus*, and *M. concolor*), and a subspecies (*M. cupanuscdayi*).



M*opercularis*, known as Paradise fish or Blue Paradise fish, is a brightly coloured member of the labyrinth fish group and is a native of East Asia. With a dark red body and several blue vertical bands, the fish looks beautiful. Males are more colourful with much longer fins. The upper body and head are spotted in black. They have long rays on the dorsal as well as caudal fins, giving them a lyre-tail appearance. Like Siamese fighting fish, male paradise fishes are very aggressive and fight to the death if kept together with other fishes. They are easy to breed. The ideal water temperature is 26°C with pH ranging from 6.8 – 8.5 and hardness 4.0 – 8.0. The breeding pair will build a bubble nest beneath floating plants. Spawning is triggered by raising the water temperature and lowering the water, symbolising summertime. Hiding places must be provided for the females and floating plants for the males to build bubble nests. Avoid aeration as it will break up the bubble nest. The male wraps himself around the female during spawning; the eggs are released and float into the nest. The female should be removed from the tank immediately after spawning, while males should be removed when the young ones attain the free swimming stage.

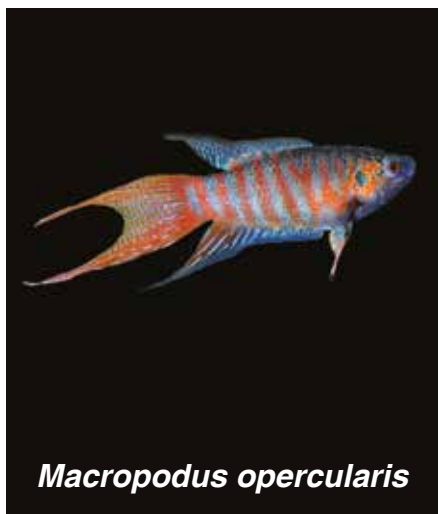
M. ocellatus, better known as Black Paradise fish, comes from eastern China in the north as far as Korea. The tail is round with a grayish black body. During the spawning period, the male has tiger-like stripes on the

head and anterior part of the body. The caudal fin has some orange colour on it. The female is smaller than the male. They are more peaceful than other paradise fish and suitable for a community tank. Though they are not very particular about water conditions, the preferable water temperature is 20°C, while the spawning temperature is 28°C. They are not as easy to breed as the other paradise fishes.

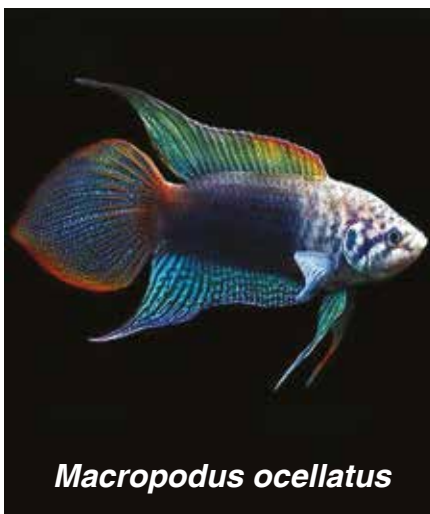
M. concolor, also known as Round-tail Paradise fish, is from southern China and Vietnam. It has a solid black to grayish body colour. The female has a lighter abdomen when ready to spawn, while the male has a dark black abdomen with red patches on the pelvic fins; the unpaired fins have lines of bluish white. The female has shorter fins while the dorsal fins of the male have a pointed end. They are easy to breed. The ideal temperature for spawning is 26°C.

M. cupanusdayi, known as the Spike-tail Paradise fish, is a native of western and southern India. It has two dark brown lines on the body extending from the eye to the tail. The body is beige brown while the unpaired fins are reddish brown and outlined in light blue. The caudal fin ends in a point, hence the name “spike-tail”. The male has longer fins than the female. The fish is easy to breed. The ideal water temperature for spawning is 25°C. They are considered to be fast growers.

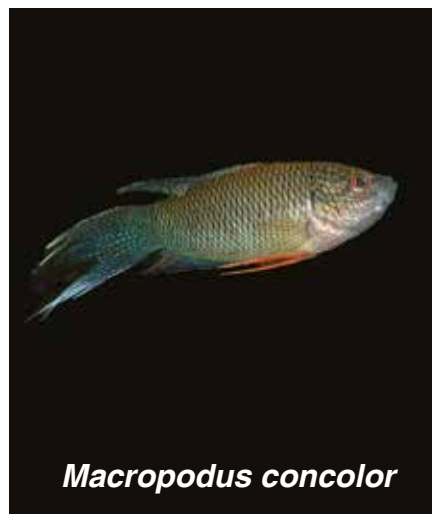
AQUACULTURE SCENE



Macropodus opercularis



Macropodus ocellatus



Macropodus concolor

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

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	Samudra Hatcheries Pvt. Ltd	Andhra Pradesh	SIS, Florida	01.07.23	75	75	150
2	Sri Venkateswara Shrimp Hatcheries Pvt. Ltd	Andhra Pradesh	SIS, Florida	01.07.23	400	400	800
3	Sree Hatchery	Andhra Pradesh	SyAqua Americas Inc, Florida	02.07.23	150	150	300
4	NGR Aquatech Pvt. Ltd	Andhra Pradesh	SyAqua Americas Inc, Florida	02.07.23	250	250	500
5	SS Hatcheries - Unit II	Andhra Pradesh	SyAqua Americas Inc, Florida	02.07.23	200	200	400
6	Royal Hatcheries	Tamil Nadu	SIS, Hawaii	03.07.23	200	200	400
7	NSR Aqua Farms Pvt. Ltd	Andhra Pradesh	Kona Bay, Hawaii	03.07.23	330	330	660
8	Sapthagiri Hatcheries - Unit 2	Andhra Pradesh	Kona Bay, Hawaii	03.07.23	550	550	1100
9	Prince Aqua Pvt. Ltd	Andhra Pradesh	SIS, Florida	05.07.23	600	600	1200
10	Sapthagiri Hatcheries - Anakapalli	Andhra Pradesh	SIS, Florida	08.07.23	500	500	1000
11	Sri Shridi Sai Hatchery	Andhra Pradesh	American Penaeid, Florida	08.07.23	300	300	600
12	Sriravaha Mahalakshmi Hatcheries Pvt. Ltd	Andhra Pradesh	SIS, Florida	10.07.23	300	300	600
13	Sai Balaji Hatcheries	Andhra Pradesh	SIS, Florida	10.07.23	300	300	600
14	Vaisakhi Bio-Resources Pvt. Ltd	Andhra Pradesh	American Penaeid, Florida	11.07.23	300	300	600
15	Meenakshi Hatcheries Pvt. Ltd	Andhra Pradesh	SIS, Florida	12.07.23	600	600	1200
16	BMR Shrimp Hatcheries	Tamil Nadu	SIS, Florida	13.07.23	600	600	1200
17	Hybrid Ebi Hatcheries Pvt. Ltd	Tamil Nadu	SyAqua Americas Inc, Florida	14.07.23	500	500	1000
18	Srinivasa Hatcheries - Unit II	Andhra Pradesh	SIS, Florida	16.07.23	300	300	600
19	Golden Marine Harvest	Tamil Nadu	SyAqua Americas Inc, Florida	17.07.23	400	400	800

AQUACULTURE SCENE

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
20	Ananda Foods	Andhra Pradesh	SyAqua Americas Inc, Florida	17.07.23	200	200	400
21	Sun Glow Marine	Tamil Nadu	SyAqua Americas Inc, Florida	17.07.23	200	200	400
22	Golden Marine Harvest	Tamil Nadu	Blue Genetics, Mexico	23.07.23	600	600	1200
23	TMR Bio Marine	Andhra Pradesh	SIS, Florida	23.07.23	450	450	900
24	Sapthagiri Hatcheries - Unit II	Andhra Pradesh	Kona Bay, Hawaii	28.07.23	330	330	660
25	Aqua Star Shrimp Hatchery	Tamil Nadu	SIS, Florida	28.07.23	150	150	300
26	Snehitha Hatcheries - Unit II	Andhra Pradesh	SIS, Florida	28.07.23	300	300	600
27	SVR Hatcheries	Andhra Pradesh	Kona Bay, Hawaii	28.07.23	222	222	444
28	SB Marines	Andhra Pradesh	Kona Bay, Hawaii	28.07.23	330	330	660
29	Venkata Sai Hatcheries	Andhra Pradesh	Kona Bay, Hawaii	28.07.23	222	222	444
30	Sri Srinivasa Hatcheries	Andhra Pradesh	SyAqua Americas Inc, Florida	29.07.23	300	300	600
31	Sri Mahalakshmi Hatcheries - Vizag	Andhra Pradesh	SyAqua Americas Inc, Florida	29.07.23	250	250	500
32	Calypso Aquatec Pvt. Ltd	Tamil Nadu	SyAqua Americas Inc, Florida	29.07.23	250	250	500
33	Vaisakhi Bio-Marine Pvt. Ltd - Unit II	Andhra Pradesh	SyAqua Americas Inc, Florida	31.07.23	600	600	1200
34	Manjunadha Hatcheries - Phase II	Andhra Pradesh	SyAqua Americas Inc, Florida	31.07.23	300	300	600
	TOTAL				11559	11559	23118

We Offer Ultimate Logistics Solutions



Ministry of MSME, Govt. of India







OUR SERVICES

- International Freight Forwarding (Exim and Cross trade)
- Customs Clearance (Exim - Air/Sea)
- Container Transportation
- Special Equipment Handling (FR/OT/RF)
- Break Bulk/ODC/RO RO Services
- Liner Services
- Air Cargo Services
- Warehousing and Distributions



REC MARITIME PRIVATE LIMITED
BE GLOBALLY CONNECTED

Door.No.60/17, A4,1st Floor,Peter's Enclave, Opp.Kairali Apartment,
Panampilly Nagar, Ernakulam | acc@recmaritime.com, www.recmaritime.com
Ph: 62825 24717, 99615 55347, 97444 22688, 98465 85325

MPEDA Mumbai organizes capacity building of ST farmers in Nandurbar



Inauguration by Mr. Padmakar Kunde, Subject Matter Specialist (Plant Protection), KVK, Nandurbar



Presentation by Mr. Kiran Padavi, ACF, Nandurbar



Presentation by Mr. Subray Pavar, Assistant Director, MPEDA, Mumbai



Field visit to Nandarkheda village

Mumbai Regional Division of MPEDA has organized a five days' training programme on "Sustainable Aquaculture & Aquaculture of Diversified Species" in Nandurbar district from 12th to 16th September 2023 for the benefit of farmers belonging to the ST community. The programme was hosted at KVK, Nandurbar in Kolde village. The main aim of conducting the training programme was to create awareness amongst the farmers on sustainable cum diversified aquaculture and thereby raising their income through aquaculture.

Training programme was inaugurated by Mr. Padmakar Kunde, Subject Matter Specialist (Plant Protection), KVK, Nandurbar. Mr. Kiran Padavi, ACF, Nandurbar offered felicitations. Total 19 candidates belonging to the ST community attended the programme including three female candidates.

The technical sessions were handled by Mr. Mangesh Gawde, Field Supervisor, Mr. Shashikant Padwal, Mr. Babulal Kohli, Technical Assistants, MPEDA, Mumbai, Mr. Abhishek Kadam, Aquafellow of Shabri's Jaljivika Prakalp and Mr. Kiran Padavi, ACF, Nandurbar. Mr. Subray Pavar, Assistant Director, MPEDA, Mumbai gave presentations on scientific approach to reduce export rejections and on aquaculture inputs.

A field visit was organized on 15th September 2023 and the participants were taken to the farm of Mr. Motilalji Gujar at Nandarkheda village in Shahada Taluka of Nandurbar district.

Certificates to the trainees were distributed during the valedictory programme by Mr. Padmakar Kunde, SMS (Plant Protection) and Mr. Kiran Padavi, ACF, Nandurbar.

Capacity building programme for SC ST Workers in Yavatmal, Maharashtra



Mr. Mangesh Gawde, Field Supervisor, MPEDA Mumbai delivering lecture



View of field visit



View of field visit



Distribution of water testing kits

MPEDA Regional Division, Mumbai had conducted the second capacity building programme for SC ST workers on 26th September 2023 at Yavatmal district Maharashtra. The programme was hosted by Navnirmaan Swayam Sahayatta Sangh at Eklara and 30 individuals belonging to ST category including farmers, workers and fishers participated. The programme was inaugurated by Mr. Gajanan Atram, Coordinator for SHG for fisheries development in Ralegaon Taluka.

The topics were presented by Mr. Mangesh Gawde, Field Supervisor, MPEDA, Mumbai and Mr. Abhishek

Kadam, Aquafellow of Shabri's Jaljivika Prkalp. Arrangement was also made for the trainees to visit the feed mill, cold storage and cage culture unit of Navnirmaan Swayam Sahayatta Sangh.

Water testing kits (DO meter, Ammonia Testing Kit, Total water Hardness kit) were given to the beneficiaries for recording the water quality parameters while following Best Management Practices. Beneficiaries were also provided with life jackets for their safety. The programme concluded with the vote of thanks by Mr. Mangesh Gawde.

Training programmes on “Better management practices & species diversification for sustainable aquaculture” in Odisha

A. Sunapur, Ganjam district



Formal inauguration of the programme



Dr. K. Gopal Anand, Assistant Director delivering a lecture



Mr. Laxmikanta Patnaik, JTO, delivering a lecture



Lecture by Mr. Sakrajeet Patashani, Field Manager, NaCSA



Lecture by Mr. Amanjit Nayak, PM, PMSSY Ganjam district



Mr. Sunny Khokhar IFS, Divisional Forest Officer, Berhampur handing over the Certificates

MPEDA Regional Division, Bhubaneswar organized a 5 days' training programme from 18th to 22nd September 2023 on Better Management Practices & Species Diversification for Sustainable aquaculture, Antibiotic Issues in Aquaculture at Sunapur Village of Chikiti block, Ganjam district.

The main objective of the programme was to educate the farmers on better management Practices to make aquaculture sustainable. A total of 20 farmer trainees from Sorala & Sunapur Gram Panchayats have attended the programme. As per the scheduled programme, Mr. Laxmikanta Patnaik, JTO, MPEDA Bhubaneswar welcomed the trainees and introduced the officials.

Dr. K. Gopal Anand, Assistant Director, MPEDA, Bhubaneswar along with Mrs. Sasmita Kumari Sahu, Sarpanch, Sorala Gram Panchayath, inaugurated the programme. Mr. Ranjan Kumar Bhoi, D.C.O, ECRICC,

Ganjam; Ms. Pryadarshini Dwivedi, S.M.S, Fisheries; Mr. Laxmi Narayan Acharya were also present, and gave a brief account on the present status of crab / shrimp culture in Ganjam area, narrating their experiences. The topics of the training were presented by. Dr Gopal Anand, Assistant Director, MPEDA, Dr. Gopal Annad, Assistant Director, MPEDA, Mr. Sakrajeet Patashani, Field Manager, NaCSA, Mr. Laxmikanta Patnaik, Junior Technical Officer, MPEDA and Mr. Amanjit Nayak, District Project Manager, PMSSY, Ganjam district, Department of Fisheries took the classes. A field trip was also arranged to the trainees to Krupanidhipentha village for exposure on mud crab farming.

The valedictory function was presided over by Mr. Sunny Khokhar IFS, Divisional Forest Officer, Berhampur cum Nodal officer ECRICC project. Mr. Laxmidhar Behera, Sarpanch, Sunapur, along with MPEDA officials distributed the certificates and stipend to the trainees.

B. Kakatpur, Puri district



Inaugural session of the training programme



Dr. K. Gopal Anand explains a subject



Mr. Ramesh Chandra Roul, ADFO, Puri & Ms. Mitali Sahu, AFO, Kakatpur presenting the topics



Shri. Sakrajit Patasani, Field Manager, NaCSA presents cluster farming & role of NaCSA



Field visit of Trainees to a shrimp nursery facility of M/s. Nuvah Farm



Field visit of the trainees to the shrimp farm facility of M/s Nuvah Farm, Nuagargh



Distribution of Certificates & Stipend to the trainees by Mr. Archiman Lahiri, Deputy Director, MPEDA



View of the trainees

MPEDA Regional Division in Bhubaneswar organized 5 days' training programme on Better Management Practices and Diversification for Sustainable Aquaculture for SC /ST beneficiaries from 11th to 15th September, 2023 at SWAD training facility of Enhancing Climate Resilience in India's Coastal Community (ECRICC), Kakatpur village, Puri district. Twenty shrimp farmers attended the training programme

During the inaugural function, Mr. Sovakar, ECRICC Coordinator Astaranga landscape from Kakatpur welcomed the participants and briefed about the importance of the training programme. Various topics as per the schedule of the training programme

were handled by Mr. Archiman Lahiri, Deputy Director, Dr. K. Gopal Anand, Assistant Director, Mr. Laxmikanta Patnaik, Junior Technical Officer, MPEDA, Bhubaneswar, Mr. Sakrajit Patasani, Field Manager, NaCSA, Mr. Ramesh Chandra Roul, ADFO, Puri and Mrs. Mitali Sahu, AFO Kakatpur.

On the fourth day, a field trip was arranged for the trainees to M/s. Nuvah Farm, Nuagargh in Puri district where the trainees got to see and learn about scientific farming and Nursery rearing technology of *Litopenaeus vannamei*.

Certificates and stipend were distributed to trainees by Mr. Archiman Lahiri, Deputy Director, MPEDA, Bhubaneswar.

CONVEYOR BELTS

DISCOVER
OUR BELTS



GET **RELIABLE** **FREEZING SOLUTIONS**

WITH OUR **CONVEYOR BELTS**

- + FREEZING PERFORMANCES**
- + PLANT LIFETIME**
- OPERATIONAL COSTS**



**Straight
conveyor belts**



**Curved
conveyor belts**

Costacurta is specialised
in the design and manufacture
of metal conveyor belts.
To discover our offer for the
Indian market, scan the QR code.

 **Costacurta**

Vizag hosts Seafood HACCP training by MPEDA



Keynote address by Dr. Ansar Ali A., Deputy Director, MPEDA Chennai



MPEDA Faculty & Guests at HACCP Training



Training session by Mr. V Vinod, Deputy Director & Lead Faculty, MPEDA HACCP Cell



Certificate distribution

With the objective of equipping the quality control wing of seafood processing establishments in Visakhapatnam and Kakinada region a 4-day training program has been organized by the MPEDA in Visakhapatnam from 12 to 15 September 2023. This was envisaged to effectively implement a HACCP-based food-safety system in seafood processing units of the region. 25 technologists from different manufacturing exporter firms of Visakhapatnam and Kakinada of Andhra Pradesh participated in the training programme.

The training programme was inaugurated by Mr. V. Padmanabham, Managing Director of M/s. SSF Ltd., and former National President of Seafood Exporters Association of India. Dr. U. Sridhar, Principal Scientist & Scientist In-charge of ICAR- CIFT, Visakhapatnam, Dr. Jesmi Debbarna, Sr. Scientist, ICAR- CIFT, Visakhapatnam, Mr. Sudhansu Sekhar Das, Assistant Director, Export Inspection Agency, Visakhapatnam,

Mrs. Syndhyamary, Processing Technologist, NIFPHATT and Mr. B. Koteswar, PQAS, NIFPHATT offered felicitations. Welcome address during the inaugural function was given by Mr. R. Prasad Naik, Assistant Director, MPEDA Sub Regional Division, Visakhapatnam.

Mr. V. Vinod, Deputy Director (QC), MPEDA HO Kochi, Dr. Ansar Ali A., Deputy Director, MPEDA, Chennai and Mr. R. Prasad Naik, Assistant Director, MPEDA Vizag were the faculty members for the training.

Digital course completion certificates were distributed to the participants who have successfully defended their evaluation. Mr. K. Madhu Varma, Managing Director, Continental Marines Pvt. Ltd., Vizag, Mr. V. Vinod and Dr. Ansar Ali A., Deputy Directors and Mr. R. Prasad Naik, Assistant Director, MPEDA were present on the occasion.

Training Programme on hygiene and sanitation practices



Training session at M/s. Calcutta Seafoods Pvt Ltd, Kolkata



Training session



Certificate distribution

On 12th September 2023 MPEDA-NETFISH, Kolkata had conducted a one day training programme on Hygiene and sanitation practices at M/s. Calcutta Seafoods Pvt. Ltd., Kolkata. 52

participants attended the training programme consisting of Plant Manager, QC Manager, Technologists, Supervisors and workers. Certificates have been given to all the participants.

www.godrejagrovet.com

Godrej agrovet Aqua Feeds
brighter farming

FISH FEED

SHRIMP FEED

AHC PRODUCTS

We Provide Premium Quality Fish Feed, Shrimp Feed and Aqua Health care products

Customer care: +91 91608 99992
Godrej Agrovet Limited, Godrej One, 3rd Floor,
Pirojshanagar, Eastern Express Highway, Vikhroli – East, Mumbai – 400 079.

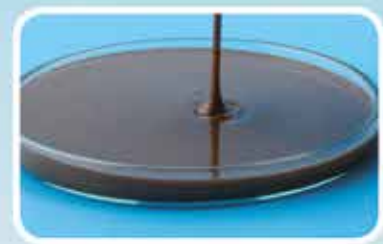
BlueLine Group
Since 1968

BlueLine®
Foods(India)Pvt Ltd

FISHERIES • AGRI • CONSTRUCTION • REAL ESTATE

AN ISO 9001:2015, ISO 22000:2018, ISO 14001:2015 & ISO 45001:2018, HACCP, HALAL, GMP+ & EU CERTIFIED COMPANY

Manufacturers & Exporters Of
**FISH MEAL, FISH OIL, FISH SOLUBLE PASTE
& OTHER MARINE PRODUCTS**



★ TWO STAR EXPORT HOUSE ★



4th Floor, Suite No 406, Crystal Arc, Balmatta Road, Mangalore - 575 001, Karnataka, India

Ph: +91-824-2427744 / 2441466

Email: info@bluelinefoods.in, bluelinefoods@yahoo.in

E-Brochure is available here <http://www.bluelinefoods.in/ebrochure>

www.bluelinefoods.in

TRADE ENQUIRY

World Food Moscow 2023

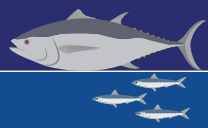
SHRIMP

1	Odabashyan Krasnodar, Russia Ph.: 8-928-4179199 E-mail: oax-81@mail.ru <i>Shrimp</i>	2	Ekaterina Farinato Import & Export Manager Dalimo 20, Zavodskoe Shosse Samara, 443022, Russia Ph:+7 846 933 36 08/1224 +7 987 432 72 62 E-mail:farinatoEL@dalimo.ru Website:dalimo.com <i>Shrimp</i>
3	Alexandr Rt-Pitaniye Moscow Russia Ph:+79031670271 E-mail:demonkuxni@gmail.com <i>Shrimp</i>	4	Dmitriy Petrosyan Prodluks-M LLC Moscow ,Russia Ph:+7 9853105535 E-mail:dpetrosyan@bk.ru Website:www.prodluks.ru <i>Shrimp</i>
5	Melen Jiang Business Director Dandong Grand Ocean Foods Co.LTD Phone:86-135-1415-7921 86-415-7816-778 E-mail:jianghaina88@163.com Web:www.grandcoceanfoods.com <i>Headless shrimp</i>	6	Dmitri Shirko Procurement Director Mr. Food Russia Ph:+7 (977) 439-24-31 +7(495) 118-08-88 E-mail:shirko@mr-food.ru Web:www.mr-food.ru <i>Frozen PTDO Vannamei</i>
7	Roman Radenko OLBIT Company Ph:+7(926)358-24-51 E-mail: info@olbit.ru Web:www.olbit.ru <i>Shrimp</i>	8	Alexey Barykin Sales Department Manager FISHOPT24 Ph:7 999-073-2860 E-mail:zakazfishopt24@gmail.com Web:www.fishopt24.ru/product <i>Shrimp</i>
9	Dmitri Ivanov Procurement Manager Marinist Moscow, Russia Ph:+7 915 426-85-75 E-mail:ivanov@marinist.su Web:www.marinist.su <i>Vannamei</i>	10	Vladimir Khatskevich Marikap Belarus Ph:+375 (20) 117-64-42 E-mail:hackevich81@mail.ru Website:www.marikap.by <i>Shrimps</i>

TRADE ENQUIRY

11	Tsekovictor PH:+79782359753 E-mail:tseikovictor@mail.ru <i>Shrimps</i>	12	Tatiana Aptel Food/Non Food Procurement Director X5 Import St. Moscow, 109029, Russia Ph:+7 (495) 663-88-88 +7(910) 472-79-55 E-mail:t.kuzmicheva@x5.ru mikhail.chan@x5.ru <i>Shrimps</i>
13	Dmitriy Seliverstov PK Kamchatka Odintsovo, Moscow Region,Russia Ph: +7(495) 463-70-00 : +71985) 939-61-22 Email:dseliverstov@pkkamchatka.ru <i>Shrimps</i>	14	Mahdi Armenia Culture Shrimps Armenia Ph: +79917661121 E-mail: tangestarmahdi8@gmail.com <i>Shrimps</i>
15	Amina Procurement Manager. More Suppl Moscow Russia Phone: +7905712 3626 E-mail: amina.vahaeva@niyama.ru <i>Peeled Deveined Shrimps without tail</i>	16	Edward Armenia Ph:+37433777709 E-Mail:info-Alfabet@Mail.Ru <i>Shrimps</i>
17	Wan TK-Invest Moscow, Russia, Ph:+79262879898 E-mail:tk-w@mail.ru <i>Shrimps</i>	18	Marina V Kornienko Head Of Procurement Dept. Yumi Moscow, Russia Ph:+7963 219 55 56 E mail:m.komienko@yumi-food.ru <i>Shrimps Peeled without tail</i>
19	Gleb Meat & Fish Moscow ,Russia Phone: +7926 2473397 E-mail: monakov@restconsult.ru <i>Shrimps</i>	20	Anastasia Tutti I Giorni Moscow Ph:+7 9262115563 E-mail:tg-2010@mail.ru <i>Shrimps</i>
			

TRADE ENQUIRY

FISH			
1	HairulloRizoev Golden Fruit LLC Ph:+992 92 841 2300 E-mail:khairullorizoev@gmail.com Website:www.golden-fruit.tj <i>Fish</i>	2	Sadi Guney Sales Manager Let's Talk Mukalla-Hadhramout-Yemen Ph:+967(5)325 406 +90 507 261 31 33 E-mail:sadi.guney@bajabergroup.com <i>Canned Products (Tuna)</i>
MIXED ITEMS / OTHERS			
1	AsgarovNamig Merano- Baku MikayilAliyev 9A Azerbaijan, Baku Ph: (+994 12) 422 82 82 +994 501 220 90 12 (+994 55) 971 80 90 E-mail: meranobaku@gmail.com Web: www.merano-baku.az <i>All seafood items</i>	2	Vostok Email:usmanova.ekaterina.88@mail.ru <i>Mussels, Prawns, Scallops</i>
3	Viktor Gastromarket Novosibirsk Ph:375 296 999 975 E-mail:as-vi-s@bk.ru <i>All seafood items</i>	4	TPK Saint-Petersburg, Russia Ph:+7 960 255 92 53 E-mail:binhamifishi@gmail.com <i>All seafood items</i> 
5	Ms Yana Wang GMG General Machinery Co.Ltd A 10th Floor No.726 Dongfeng Road East, Yuexiu District, Guangzhou,China Ph: 86 13826257077 79104371338 +86 020-37658295 Email:generalfood@gmggmc.com y13826257077@qq.com <i>Shrimps, Fish, Fish Meal</i>	6	J.P.Muthu Marketing Director Solar 433405. Ulyanovsk Port Special Economic Zone, 12, Office 432 Russia Ph:+7 967 251 95 61; +7 495 933 39 91 Email:spicydiet01@gmail.com info@solar-sez.ru Website:www.solar-sez.ru <i>Prawns, Fish</i>
7	Elena Phone:+7-958-822-91-65 E-mail:helen_zam.70e-mail.ru <i>All seafood items</i>	8	Brigantina Moscow,Russia E-Mail:borisperovo@mail.ru <i>Prawn, Squid Tube</i>

TRADE ENQUIRY

9	Tony Sushi House Phone:+7-916-783-97-51 E-Mail: cis.cooperation@gmail.com <i>Shrimps, Tuna, Eel, Squid</i>	10	Medjidov M.S. Makhachkala, Russia E-mail: chakham@mail.ru <i>All seafood items</i>
11	SIBMK Food Novosibirsk, Russia Phone: +7 (383) 344-88-55) E-Mail: hotline@sib-mk.ru razvitie@sib-mk.ru director@sib-mk.ru <i>Prawns, Fish</i>	12	Aldas Moscow , Russia Ph:+7 926 23586 61 E-mail:milly29@mail.ru <i>All seafood items</i>
13	Natalia Tumanova Logistics Department Siva Sai Marine Moscow, Russia Vereyskaya St.29/134 Ph:+7 (325) 007-06-18, +7(3) 614-70-67 (Whatsapp) +7 (495) 984-91-81 (Ext.717) Email:n.tumanova@royalseafood.ru <i>All seafood items</i>	14	Organic food shop Russia Saint-Petersburg Ph: +7921 436 24 15 Web:www.myorgonicshop.ru Email – myorgonicshop@yandex.ru <i>All seafood items</i>
15	Olga Pluscheva Reef Ryazan ChkalovaStr 10a 390013, Russia Ph: +7 (926) 230-26-86 : +7 (499) 271-67 93 E-mail: plush_ov@bk.ru plush.ov@gmail.com Skype :Olgapl <i>All seafood items</i>	16	Alliancepromsnab Ph:+7 916 722 22 21 E-mail:alianspromsnabnew@gmail.com <i>Prawn & Fish</i>
17	Evgenia Gusto Russia, Moscow. Ph: +7 936 129 40 50 Email: e.lazorina@gustomarket.ru <i>Fish & Prawns</i>	18	Tabysh NaberezhniyeChelny, Russia Ph: +7956620 8868 E-mail:purch6@nahodka.market <i>All seafood items</i>

TRADE ENQUIRY

19	Rahimyanov Nail General Director Seafood Line, LLC 5, 2-D West Passage , Zelenograd,Moscow 124460 Russian Federation Fax: +7 495 221-77-37 Ph: +7 903 180-08-10 E-mail: nail@seafoodline.ru Website:www.seafoodline.ru <i>All seafood items</i>	20	Sayid A. Sadzba Positiv Abkhazia Phone: +7 (940). 963 06 06. E-mail:saidzba7@mail.ru <i>Surimi & Squid</i>
21	SIBMK Food Novosibirsk, Russia Phone: +7 (383) 344-88-55) E-Mail: hotline@sib-mk.ru razvitie@sib-mk.ru director@sib-mk.ru <i>Prawns, Fish</i>	22	Aldas Moscow , Russia Ph:+7 926 23586 61 E-mail:milly29@mail.ru <i>All seafood items</i>
23	Aidin Shahidi GST Global Seafood Trading Seafood Supplier Unit 20, 5th Fl., No. 5. Maryam St., Nelson Mandela Blvd., Tehran, Iran Ph:+98 912 654 48 20 E-mail:info@gstunit.com Website:gstunit.com <i>All seafood items</i>	24	Amir K. Naderi Commercial Manager Libra Looming Po Box: 125993 Mobile: +971 (0)50 679 9750 E-mail:amir@liprbralooming.com website:www.libralcoming.com <i>All seafood items</i>
25	Alina Procurement Director Kofemania Moscow Russia Phone:+7 985 246 4025 E-mail:a.akisherg@coffeemania.ru <i>All sea food items</i>	26	Ekaterina Matrosova Euro Foods Head of Procurement Dept Saint Petersburg ,Russia Phone: +7 (962) 686-75-63 Email: meb@efspb.ru <i>All seafood items</i>
27	BelkevichAlesia General Manager Restoracia Office 11,81-1b. Borovlyanskij V/C Minskri, Belarus, 223053 Tel/Fax:+375 17 513 80 84 Mob 375 29 103 875 E-mail:belkevich@ restoracia.by Website:www.re-store.by www.restoracia.by www.rebox.by <i>All seafood items</i>	28	A Mikhailova Commercial Department Catanzaro Chile /Russia Phone: 89818169210. E-mail: amikhailova@catanzaro.cl Web: catanzaro.cl <i>Squid, Mussels, Prawns</i>

TRADE ENQUIRY

29	Gaukhar Asilbekovna Director Premium Trade Lider Kazakhstan Phone: +7 701 744 99 62 E-mail:info@pt106.kz <i>All seafood items</i>	30	Nadezhda Nirulina Linkor Phone:+7(927) 692 54 46 E-mail: nadezhda@fk.samara.ru Web:linkor63.ru <i>All seafood items</i>
31	Peter Liu YantaiRunheng Food Co LTD No .3 Taishan Road, Laiyang Food Industry Park, YantaiCity,China Ph:+86-535 7701309 +8615192376916 E-mail:peter@ytrunheng.com Website:www.ytrusheng.com <i>All seafood items</i>	32	Vitaly Petrov Firmach Belorus Ph:+7 977 267 16 68 E-mail:pravdivo@bk.ru <i>All seafood items</i>
33	Ekaterina Director For Procurement Rzd Arena Lokomotiv Moscow, Russia. Ph:+7305 564 15 58 <i>All seafood items</i>	34	Rinat Director Olimp Phone:+7926 9144149 E-mail:olimpltd2020@mail.ru <i>Crab Stick</i>
35	Tatiana Sokolova S4 Group Tver, Russia E-mail:tatianagreenmar@mail.ru <i>Fish, Shrimps, Squid</i>	36	Aleksei Laguna Trade Simpheropol,Crenea Ph:+79103688652 E-mail:vip.west333@bu.ru <i>All seafood items</i>
37	Valentina Ptk Saratov,Russia Ph:+79179802333 +79063010646 E-mail:solovvalentina@mail.ru <i>All seafood items</i>	38	Dmitriy Nakhopka Moscow,Russia Ph:9104073443 E-mail:9104073443@mail.ru <i>All seafood items</i>

TRADE ENQUIRY

39	Svetlana Ermishkina Import Manager OooTprc Dara 41 A ,RyabinovayaSreet 121471,Moscow, Russia Ph:+79166886555 E-mail:svetlana.darafish@gmail.com Skype:Svseven <i>Prawns, Lobsters</i>	40	Irina Hanina Procurement Manager KonditerSnab Ph:89272899095 E-mail:konditer.zakup@yandex.ru konditersnab58@yandex.ru <i>All seafood items</i>
41	Mikhail Chirkov Svetofof Ph:+79811530811 E-mail:chirkov-m@mail.ru <i>Shrimp, Surimi, Fish</i>	42	Ermolin Prodbaer Russia Ph:898182)60-80-90 E-mail:prodbaer@yandex.ru 25@tdermolin.ru Web:prodbaer.ru <i>Surimi</i>
43	Anastasia Borysova RybnayaManufaktura Ph:+799 640 85 37 E-mail:a.borisova@rm-1.ru Web:rm-1.ru <i>All seafood items</i>	44	Oleg Kogdin Ceo Severniy Petrovsk,Kazakhstan Ph:+7 701 778 5343 +7 962 881 4555 E-mail :ovk_sever@mail.ru <i>All seafood items</i>
45	Irina Kirsanova Director Of Procurement Frost Ph:+7 962 402 43 50 E-mail:irinakirsanova@frost26.ru Web:www.frost26.ru <i>All seafood items</i>	46	Olga Vasilyeva Procurement Manager Gutrade Horeca,Moscow Ph:+749997824081 +79916433452 E-mail:olgavass@yandex.ru Web:www.gutrade.org <i>All seafood items</i>
47	Natalia Bessmertnaya Managing Partner Kitchen Ph:+79296970010 E-mail:bessmertnaya@1kitchen.ru Web:www.cafe -kitchen.ru <i>Shrimps,Mussels, Scallops</i>	48	Katerina Polyana Moscow Ph:+7 985 225 50 05 E-mail:zakyp1@polyana.ru <i>All seafood items</i>

TRADE ENQUIRY

49	Dmitri Ph:+7 915 408 05 62 E-mail:tnx333@mail.ru <i>All seafood items</i>	50	Ekaterina Belora Organic food shop Ph:+7 921 936 2415 E-mail:myorganicsshop@yandex.ru Web:www.myorganicsshop.ru <i>All seafood items</i>
51	ValeriyPonomarev Magnit Fish Taganrog,Russia Ph:+79493348393 +79182989462 E-mail:valerasodr@mail.ru magnitfish.zakupka@gmail.com <i>All seafood items</i>	52	Anna Votyntseva Kupikrevetki Ph:+7 968 577 3134 E-mail:kupikrevetki.ru <i>All seafood items</i>
53	Svetlana Petrova Import Director Seaway Saint-Petersburg ,Russia-197110 Ph:+7812500-05-65 +79817918149 E-mail:spetrova@seaway.spb.ru Skype:Svetla0077 <i>All seafood items</i>	54	Ayub Gudaev Stk Ph:+7965 952 52 65 +7 932 252 52 95 +7 922 659 35 00 E-mail: rx06@mail.ru stk-gudaev@mail.ru <i>All seafood items</i>
55	Evgenia Gusto Ph:+7 936 129 4050 Email:e.lazorina@gustomarket.ru <i>Fish, Prawns</i>	56	Abkhazia Ph:+7 940 963 06 06 E-mail:sajdsadzb7@mail.ru <i>Surimi, Squid</i>
57	Vitaliy ReznookovFresh Frozen Food Moscow, Russia Vereyskaya St, 29/134 Ph:+7 (916) 978-92-48 +7 (495) 984-91-81, Ext. 716 E-mail :info@fff.co.ru v.reznookov@fff.co.ru Website:www.fff.co.ru <i>All seafood items</i>		

TRADE ENQUIRY

TRADE ENQUIRY- SEA 2023

SHRIMP

1	Jessica Teng Consultant Bain & Company Bain & Company Middle East ,Inc . Dubai World Trade Centre One Central The Office 4 Level 7 ,PO Box 502810 Dubai , United Arab Emirates Email : jessica.teng@bain.com Website : www.bain.com <i>Scampi Whole, Vannamei Head On</i>	2	Huynh Bao Yen Nhi Sales Executive Spd (Aquaculture & Fisheries M: 84916891307 Email: nhi.hby@seadanang.com.vn Website :www.seadanang.com.vn <i>Vannamei-HL & Small Sizes</i>
3	Ivan Lee EB Food Marketing Pte Ltd M: 97988859 Email : ivan5979@hotmail.com Vannamei <i>Black Tiger Shrimp</i>	4	Cases M:8494433404 Email : yentrinhcases@gmail.com <i>Vannamei Shrimp HOSO</i>
5	Bui Thi Tien Duc Deputy Director -PR Viet UC Group Level 3 , The Lancaster Building 22 Le Thanh Ton, Ben Nghe Ward , Dist. 1 , HCM PH : +840932197974 / +84 28 3824 77 88 Email : buithitienduc@vietuc.com, thamquanvietuc.com Website : www.vietuc.com <i>Vannamei Shrimp - Head On</i>	6	Ho Van Tuong - Johnny Ho Vice Director Camau Safety Seafood Company Limited No.131, Ba Dieu Hamlet , Ly Van Lam Village , Camau City , Camau Province , Vietnam T: 84939789733 Email : cmsafetyseafoods@gmail.com , cmsafety@cmssco.com.vn Website : www.cmssco.com.vn <i>Vannamei Shrimps -All Size</i>
7	Alexander Kamali ABM Foods T : +447771117117 Email: info@abmfoods.co.uk Website : www.afuza.com, www.abmfoods.co.uk <i>Vannamei Shrimps HOSO- 50/60</i>	8	Bartlomiej Czarnowski International Business Development Director CPF Poland S.A UL. Zajecza 2B ,00-351 Warszawa T :+48885441957 Email : bartlomiej.czarnowski@cpfpoland.pl Website : www.cpfpoland.pl <i>Indian Shrimps - All Grades</i>
9	Chole Chen Sales Director Zhuhai Chenghuifeng Agricultural Science & Technology Co.,Ltd. Chengfeng Youpin Park ,East Xingang Avenue, Baijiao Town, Doumen , Zhuhai City, Guangdong Province, 519055 China PH : 8613727050518 , 867567756797 Email : marketing @zh-chf.com Website : www.zh-chf.com <i>Vannamei, Black Tiger- PD, PUD, Cooked etc.</i>	10	Goichi Sakita General Manager Fresh Direct Pte.Ltd 47 Jalan Buroh , # 01-08 Cwt Mega Logistics Hub , Singapore 619491 M: +6597864718 / +6567754454 Email : goichi.sakita@to-ho.co.jp Website : www.freshdirect.com.sg <i>Shrimps</i>

TRADE ENQUIRY

11	Jeremy Crawford Director PT. Prima Samudera Advisors M: +6281236687018 Email : contact@primasamudera.com Sea Tiger Shrimp, <i>Black Tiger Shrimp</i>	12	Mitchel O. Ramirez International Sales Coordinator Mianpa Suppliers Guayaquil - Ecuador PH : +593986314040 Email : sales@mianpasa.com <i>Shrimps</i>
13	Tracy Khor Assistant Director Rong Wei Frozen Marine Supplier Factory 1 : No. 2945, Sungai Udang , 14310 Nibong Tebal, Pulau Pinang, Malaysia . Factory 2 : No. 36, Lengkok lks Simpang Ampat, 14100 Simpang Ampat Pulau Pinang. Ph : +60174886308 Fax : +604-5935681 Email : Tracykhor@Gmail.Com, Rongweifrozen@ Gmail.Com Website : www.rongweimv.com Shrimps - HL <i>Shrimp Skewers</i>	14	Svetlana Martynova Export Manager Alpha International Trading Co., Ltd 17/2 Moo 4, T . Namuang , Koh Samui , Suratthani , Thailand , 84140 PH : +66956524663 Email : export@alphaintrading.com Website : www.alphaintrading.com <i>Vannamei- Head On Raw, Cooked All Size</i>
15	Mark Liu Chairman /CEO Tianxing Tech Innovation Co. Pet Ltd 531a Upper Cross Street #04-95 Hong Lim Complex Singapore 051531 M: +886903365221, +86136023123272, +6564443130 Email : markk_liu@me.com <i>Shrimp</i>	16	Yun Hai International (Co.)Ltd M : +861867824002 Email : 182016420@99com <i>Black Tiger Shrimp (Cooked & PUD)</i>
17	Amy Yang Director Amyco Foods Group 570226, Haiken Road ,Haikou City Hainan , China M : +8613876009452 Email: sales@amycoseafoods.com Website: www.amycoseafoods.com <i>All Types of Shrimps</i>	18	Sophie Cheng Business Development Executive Eastern Harvest 5 Jalan Tepong Singapore 619325 M : +6567791748 Email: sophie@easternharvest.com.sg Website : www.easternharvest.com.sg <i>Vannamei (All Grade)</i> <i>Black Tiger Shrimp</i>
19	Wang Wei Express Well Resources Pte Ltd 6 Temasek Boulevard#15-02a Suntec Tower Four Singapore 038986 M: +6565570655 /+6596619032 Email : wangwei@expresswell.com.sg, wangwei0219@vip.sina.com <i>Shrimps - Vannamei</i>	20	Ooi Jia Yi Market Development Representative Intersystems 1 Raffles Place Level 19-61 Tower 2 One Raffles Place Singapore 048616 M: +6587984272 / +6568085821 Email: jiayi.ooi@intersystems.com <i>Shrimps - Vannamei</i>

TRADE ENQUIRY

21	Annie Chung Executive (Purchasing Department) Xia Mi Pte Ltd M: +6590934153 Email: xiami@xiamisgp.com <i>Shrimps - Vannamei</i>	22	Al Islamic Foods company Dubai, UAE <i>Karikkadi Shrimps PUD</i>
23	Fanny Chew Henz Frozen Marketing Sdn Bhd <i>Sea Tiger Shrimp</i> <i>Black Tiger Shrimp</i>	24	Rohan John Finance Director Blue Water General Trading Llc. P.O.Box : 128687 , Dubai, United Arab Emirates Ph : +971508224921 , +97142567078 Email : rohan@bluewatersllcdubai.com Website : www.bluewatersllcdubai.com <i>Shrimps</i>

FISH

1	John Marron International Business Department Of Vice Director Lien Viet Head Office : No.4 , Lane 4 Kim Dong Giap Bat Ward Hoang Mai Dist., Hanoi, Vietnam Hai Phong Office : Room 1903 ,19 Th Floor , Towaer B Thuy Duong Plaza , Ngo Quyen Dist .,Hai Phong , Vietnam Ho Chi Minh Office : No .49 Road No. 3, Binh Trung Dong Ward, 2 Dist ., Hcm City , Vietnam M : +84909815099 Email : john.jbmpartner@gmail.com Website : lienvietxanh.com <i>All Fishes - Mackerel, Tuna etc.</i>	2	Nguyen Tran Diem Trang Trading Director Anmyfishco An My Fish Joint Stock Company, Lot A2-A3 , Phu Hoa Industrial Zone , Phu Hoa Town , Thoai Son District , An Giang Province, Vietnam M: +842963721888 / +84943737639 Email : ntdtrang@anmyfish.com.vn Website : www.anmyfish.com.vn <i>Tilapia</i>
3	Sugeng Poniman Director Agro Manunggal Group M:+6282124586910 Email: sugeng.poniman@yammanggis.co.id <i>Snappers</i>	4	Steven (Mr.Tung) CEO Sns Foods Co., Ltd Office : No 53j , 3j Str , Housing Bank , Tan Thuan Tay Ward , Dist 7 , Hcmc , Vietnam Factory : Tien Giang Pro ,Vietnam M: (+8428)62700820 Email : steven@snsfoods.com.vn Website : www.snsfoods.com.vn <i>Frozen Indian Mackerel</i>
5	Iris Phan Sales Executive Royal Queenfish 68c Cao Thang St., Ward 7 , Da Lat City Lam Dong Province , Vietnam M: +84327569447 /+84.28.62874362 Email : sales1@queenfish.com.vn Website : www.queenfish.com.vn <i>All Types of Fishes</i>	6	Syed Hud Al-Yahya Haddad Jaya Food Enterprise M: 60108711006 Email: hudalya@haddadjaya. com.my, hjfe@haddadjaya.com <i>Black Pomfret</i>

TRADE ENQUIRY

7	Alika Hidayanti St. Manager Cv. Indomas Setia Jaya Pantai Prigi ,Tasikmadu ,Watulimo, Trenggalek , East Java - Indonesia M: +6281233120999 / +6281259481800 Email : indomas.business@gmail.com <i>Tuna</i>	8	Daniel Shao Director Kusaroru Foods 2 Venture Drive # 14-02 Vision Exchange Singapore 608526 M: +6581716298 Email : bigdanielshao@gmail.com, sales@kusaroru.com Website : www.kusaroru.com <i>Tuna , Mahi Mahi</i>
MIXED ITEMS / OTHERS			
1	Melvin Tham Sourcing Manager Lidl & Kaufland Asia 30 Pasir Panjang Road , Mapletree Business City # 12-31/32 , Singapore 117440 M: (+65)68391700 Email : melvin.tham@lidl.sg Website : https://lidl.asia <i>Vannamei, Black Tiger Shrimp, Canned tuna in oil</i>	2	Dr Amir Hamzah Group General Manager Maha Berjaya M:+60196668343 Email: amir@mahaberjaya.com.my <i>Vannamei, Spanish Mackerel, Seabass</i>
3	Ooi Khye Soon Managing Director Wilpack Food Services Sdn Bhd 2446, Mk.1,Solok Perusahaan Perai, 13600 Perai Penang Malaysia. Ph :+6043908171 Email : ooi.ks@wilpackfs.com Website : www.wilpackfs.com <i>Baby Octopus, Squid</i>	4	Gamini Perara International Business Specialist Guldhaven Guldhaven Pelagiska Ab , Energivagen 3, 95231 Kalix , Sweden M: +46721467773 Email : gamini@guldhaven.se Website : www.duldhaven.se <i>Squid, Cuttlefish</i>
5	Aisyah Managing Director Posglob M: +6282116200641 Email: aisyah@posglob.co.id Website : https://posglob.co.id <i>Vannamei-HOSO,PD,PUD,PDTO,COOKED Black Tiger Shrimp- HOSO,HLSO,PDTO Cuttlefish - Whole, CFHC, Fillet Baby Octopus - All Size, Parrot Fish -Whole Round Gutted, Mahi Mahi – Fillet, Fr Deep Sea Lobster</i>	6	He Hui Ling Purchaser Manager Yu Jia Hle Aquatic Co. Ltd, China (Singapore Based)Email: zjlv2006@163.com <i>Octopus, Squid, Golden Threadfish, Black Fish, White Fish, Horsetail Fish, Hairtail Fish, Trawled Hair Tail</i>
7	Jamin Lee Overseas Sales /Director, Hwanam International Inc. Jungfood Korea Inc . Hwanam Corporation, 857, 150, Jojeong -Daero, Hanam-Si, Gyeonggi-Do, Republic Of Korea (ITECO) M:+821024225019 / +8229217040 Email : jaminlee0117@gmail.com <i>Fish Meal (Protein - 60%)</i>	8	Chandan C Lodh CEO Ustaragro Solution (Pvt) Ltd Registered Office : 48,Dilkusha C/A , (2nd Floor) , Motijheel , Dhaka -1000 Corporate Office : House# 436, Road #30, New Dohs Mohakhali, Dhaka-1206, M :+8802222263443, Email : chandan@uaslb.com <i>Fish Meal, Fish Oil</i>

TRADE ENQUIRY

9	Fong Raymond SDL Logistics & Exports Email: raymond29fong@gmail.com <i>Tuna in oil, Tuna in brine</i>	10	Melvin Lidl & Kaufland Asia Pte.Limited M: +65 6839 1700 Email: melvin.tham@lidl.sg <i>Tuna in oil</i>
11	Razak B Managing Director Group Five Maritime & Service Sdn M:+60197676767 Email: razakg5@yahoo.com <i>Squid</i>	12	Loures Jean B Cainoy Trader Mida Trade Ventures International Inc. M: +639175226432 Email: mida.descainoy@midatrade.com <i>Squid Ring, Squid Tube, Vannamei</i>
13	Albert Lim Sales Manager Song Fish Dealer Pte Ltd 19 Fishery Port Road, Singapore 619736 M:+6590707003/6567773939 Email: albert@songfish.com.sg Website : www.songfish.com.sg <i>Vannamei, Black Tiger Shrimp, Squid - Whole, Tubes, Fishes</i>	14	Annie Chung Executive (Purchasing Department) Xia Mi Pte Ltd 16 Collyer Quay# 13-27 Collyer Quay Centre Singapore 049318 M: +6590934153, +6592428831 Email : xiami@xiamisgp.com <i>Octopus, Squid, Cuttlefish, Scallop</i>
15	CK See & Johnathan See Director & Sales Executive Soon Huat No. 5&7 Jalan Haji Abdul Manan 3/ Ku8 , Kawasan Perindustrian Meru Barat, 42200 Kapar, Klang , Selangor ,Malaysia. T: +60122883123 / +60105566066 / +601110111911 /03033936228 Email : cksee@shff.com.my, sales@shff.com.my, seeyl@shff.com.my <i>Squid, Cuttlefish</i>	16	Jason Koh Choon Sen Senior Sales Manager Lam Kee Fisheries Pte Ltd 121 Defu Lane 10, Singapore 539231 T: (65)62880222 , (65) 62880222, (65)62880111 Email : jasonkoh@lamkeesaefood.com Website : www.lamkeeseafood.com <i>Lobster</i>
17	Paul Farrah President & CEO Partner Seafood 999 Aviation Avenue ,Dieppe, New Brunswick, Canada Eia 9s5 T : +15068787335 / +15068787335 Email : pfarrah@partner-seafood.com Website : www.partner-seafood.com <i>Lobster</i>	18	Irvansyah E Director Pt Guna Citra Karthika Office : Graha Taman Bunga Jln Taman Aster 12a Central Java Semarang Indonesia Factory : Desa Tambak Rejo Rt 05 Rw O4 Kei Mulyoharjo Central Java, Jepara, Indonesia T: +6281542517989 Email : irvanemmuty@gmail.com <i>Crab</i>

TRADE ENQUIRY

19	Sonia General Manager Zhongtishizheng Xinhuiyang A Area 32#. Jinzhong Road 1501#, Jinzhong Street, Dongli District, Tianjin, China T : +861382111357, +8613820681168, +916356030809 Email : sonia@ztztj.com <i>Vannamei, Shrimp, Ribbon Fish, Sole Fish, Yellow Croaker, Crab</i>	20	Jean Pierre Lim Kong & Sonny Wong Chief Operating Officers Innodis Innodis Ltd- Gpo Box 841, Innodis Building-Caudan - Port Louis 11315- Mauritius T : (+230) 206 0800/5988 , 52563485 Email: jp.limkong@innodisgroup.com, s.wong@innodisgroup.com Website: www.innodisgroup.com <i>Fish, Prawn, Squid, Cuttlefish</i>
21	Ang Siow Lee Purchasing Senior Manager Shengsiong Group 6 Mandai Link Singapore 728652 T: +6568951898 / +6590461303 Email : ang.sl@shengsiong.com.sg Website : www.shengsiong.com.sg <i>Black Tiger Shrimp, Crab, Lobster –IQF, Fresh Water Prawn</i>	22	Evon Hoo Business Developmnt Oceanic Synergy E-Sg-06,Block E, Sunway Geo Avenue, Jalan Lagoon Selatan, Sunway South Quay, 47500 Subang, Selangor T: +60124261210 / +60386032899 Email : oceanicsynergy@gmail.com <i>Whole Squid, Vannamei, Scampi, Indian Mackerel Whole, Horse Mackerel Whole</i>
23	Nguyen Hoang Bach Sales Executive Godaco Seafood Lot 45, My Tho Industrial Park, Tien Giang Province, Vietnam T : 84775791890 / +842733953227 / 842733953226 Email : hoangbach@godaco.com.vn Website : www.godaco-seafood.com.vn <i>All seafood</i>	24	Dr Amir Hamzah & Mahfuz Khawarizmi Group General Manager & Director Of Business Development Maha Berjaya No.8&10, Jalan Mj/5 Majujaya Industrial Park, Tamanmedan Maju Jaya, Batu 7 Jalan Klang Lama, 46000 Petaling Jaya, Selangor T : +60196668343 / +603-77825559 / +6176453278 Email : amir@mahaberjaya.com.my, mahfuz@ mahaberjaya.com.my <i>Squid, Vannamei -PD/PUD, Seabass Spanish Mackerel Frozen Whole</i>
25	Thomas Ong Biz Africa Pte Ltd Email: info@bizafrica.sg <i>Vannamei, Leather Jacket Fish, Tuna, Mahi Mahi</i>	26	Colin See Singphil Holding Pte Ltd Singapore T: +6590473895 Email: colinseez@gmail.com <i>Shrimp, Mackerel</i>
27	Dato'hj.A.Razak B.Upc Hj.Abd Kadir Managing Director Group Five Maritime & Services Sdn .Bhd. Ph : +60197676767 Email : razakg5@yahoo.com Head Office : No 30-1, Jalan Medan Bukit Indah 2 ,Bukit Indah Business Centre ,68000 Ampang ,Selangor, Malaysia, Ph ; +60342969931/34 Email : admin@groupfive.com.my	28	Khrisna M Jha Upstream Sr.Manager Fishlog Group Company Id Office : Epicentrum Walk 3rd Floor, Jakarta- Indonesia Sg Office : 114 Lavender St . #11-83 Ct Hub 2 -Singapore Us Office : 1765 Greensbore Station Placce ,Tower 1 # 900 , Virginia - USA M: +6282125765284

TRADE ENQUIRY

	Central Branch : Unit 23.02, Level 23, Plaza 138, No 138 , Jalan Ampang, 50450 Kuala Lumpur, Malaysia Johor Bahru Branch : No 79a Jalan Impian Emas 5/1, Taman Impian Emas , 81300skudai, Jobor Bahru, Johor, Malaysia. Ph : +6075573000/4000 Sabah Branch : Suite E 4-2 , Block E Plaza Tanjung Aru , Jalan, Mat Salleh , 88100 Kota Kinabalu, Sabah , Malaysia, Ph : +6088238767 Sarawak Branch : Lot 2066, Tingkat 2 , Blok 10, Kld, Jalan Tun Ahmad Zaidi Adruce, 93510 Kuching , Sarawak, Malaysia, Ph : +6082242653 <i>Indian Mackerel, Horse Mackerel, Blue Crab, King Fish, Yellow Tail Scad, Sting Ray, Squid</i>		Email : krishna@fishlog.co.id hello@fishlog.co.id Website : www.fishlog.co.id <i>Vannamei Shrimp : Head On /PD/PUD Tuna Sword Fish</i>
29	Yh Ng Managing Director La Food Co Pte Ltd 5 Mandal Link , Mandai Foodlink #06-03, Singapore 728654 Ph : +6582428318 / 60150998 Email : Nyh@Lafoodsg.Com Website : Www.Lafoodsg.Com <i>Prawns, Lobster Mud Crab, Breaded Squid</i>	30	Murali Nambiar General Manager Blue Wave Seafood L.L.C P.O. Box : 235880, Dubai Industrial City, Dubai , Uae M: +971557219845 / +97145516077 Email : Murali@Bluewaveuae.Com Website : Www.Bluewaveuae.Com <i>Vannamei : Head On/Pd/Pdto, Black Tiger Shrimp: Head On/PD/PDTo Squid, Cuttlefish</i>
31	Malcolm Ong CEO The Fish Farmer Pte.Ltd 421 Tagore Industrial Avenue (Tagore 8) # 02-19 Upper Deck 0 Singapore 787805 Ph : +6598382848 Email : malcolm.ong@thefishfarmer.com Website : www.thefishfarmer.com <i>Vannamei, Seabass, Snapper</i>	32	Nguyen Xuan Hai & Pham Thi Hong Ngoc Director & Sales Supervisor Cl-Fish Corp 90 Hung Vuong Street , My Tho Hamlet, My Quy Ward, Long Xuyen City, An Giang Province, Vietnam . M:+84987161793 / +84987161793 Email : clfish@clfish.com.vn Website : www.clfish.com <i>PD Vannamei, King fish, Milk fish, Indian Mackerel</i>
33	Koerul Anwar Mida Trade Ventures Pte Ltd 4 Leng Kee Road ,# 04-01 Sis Building Singapore 159088 T : +62811372133 Email : mida.koerulanwar@midatrade.com, mail@midatradre.com Website : www.midatrade.com <i>All seafood</i>	34	Esther Choong Senior Executive -Procurement C-Food Portion Lot 11, Jalan Pinggiran Ukay, Hulu Kelang 68000 Selangor , Malaysia. Ph : +60123145416 / +6342519481 / +6342519482 Email : estherchoong@cfoodportions.com/cfoodportions.com <i>White Shrimp, Vannamei, Squid, Cuttlefish, Black Tiger Shrimp</i>

TRADE ENQUIRY

35	Enrique Miguel C. Valles President /COO Mida Food 161 F. Mariano Street, Brgy . Dela Paz , Pasig City M :+63(917)8196432 / +63(2) 85255068 Email : enique.valles@midafood.com Website : www.midafood.com <i>Mackerel , Squid ,Shrimp Small Size - PD, PDTO</i>	36	Meri Arbajyan Katran Seafood Ph :+37443789929 Email : m.arbajyan@armseafood.am Website : www.katran.am <i>Squid - Rings, Tubes Vannamei -HL Block, HL IQF Black Tiger Shrimp –Head On</i>
37	Vo Thi Thuy Dung Sales Specialist Gallant Ocean Lots B 10-B11, Suoi Daut Industrial Zone ,Suoi Tan Commune , Cam Lam District , Khanh Hoa Province, Vietnam M :+84-987672334 Email : catarina@gallant-ocean.com Website : www.gallant-ocean.com <i>Shrimp - Vannamei-HL, Squid Rings, Crab</i>	38	Alan Leung Managing Director Supreme Fine Food Unit 0713/F ,Texaco Rd,Ind Ctr Blk B , Wang Lung St 14-22, Tsuen Wan, Hk M: (852)61883830 / (852) 28118268 Email : supremefinefood@gmail.com <i>Squid, Cuttlefish, Crab, Lobster, Shrimp - Vannamei : PD & PUD</i>
39	Yann Loh Assistant Vice President, Trading Sats 20 Airport Boulevard Singapore 819659, PO Box 3 Singapore Changi Airport, Singapore 918141Ph : 6582928268 Email : khaiyann_loh@sats.com.sg/ sats.com.sg <i>Vannamei Shrimp -Head On, Headless Lobster</i>		Chanaporn Cheepnurat Buyer Director Seafood Central Food Retail Co. Ltd 12th,15-18 Th Fl., Central Plaza Chaengwattana Office Tower Bldg., 99/9 Moo 2 Chaengwattana Rd., Bangtalad, Pak Kret , Nonthaburi 11120 Thailand Ph : +66822914792 / +6628317300 Email : chchanaporn@tops.co.th Website : www.tops.co.th <i>Tuna, Frozen Mackerel, Lobster</i>
41	Maricel C. Hetland President Royal Norwegian Seafood Corporation M: +639399909001, Jm Bldg.,5538p. Osmena Highway Cor .Rockefeller St. San Isidra, Makati City Ph : (02)8844-1004/(02) 8856-5114 /(02) 8844-1808 Main Office : 199 Friendship Highway, Brgy . Anunas , Angeles City 2009 Ph : +63 961-469-1867 Pasay Branch : # 53 Miramanti Bldg. Buendia Cor.Roxas Blvd .Pasay City, Ph : (02)88656855 Email : maricelnorwegiansalmon@gmail.com <i>Tuna Frozen, Vannamei- HL & PD</i>	42	Sugeng Poniman Director Agro Manunggal Group Wisma Argo Manunggal, Jl. Gtot Subroto Kav.22 No.95, Jakarta-Selatan ,12930 Ph :+6282124586910 / +62212520506 Email : sugeng.poniman@yammanggis.co.id <i>Vannamei Shrimp - PD, PUD Squid - WC, Tubes Slipper Lobsters Whole</i>
44	Hiroaki Moriguchi Foreign Business Dept, Senior Staff Kunihiro Inc, 15-13 Higashi Onomichi Onomichi -City, Hiroshima 722-0051 Japan Ph :08029143248 / +81848463994 Email : moriguchi@kunihiro-inc.com Website: http://www.kunihiro-ip.com <i>Clams - Whole Cooked, Cooked Meat Spiny Lobster, Oysters, Slipper Lobster - Whole</i>	45	Paul Alexandre Janssens Lawyer Verschuren Law Email : pas@verschuren.law Website : www.verschuren.law <i>All Products Required for EU & Africa</i>

TRADE ENQUIRY

46	Syed Hud Al-Yahya Haddad Jaya Food Enterprise No.63, Jalan Ahmad Shah 1 , 28000 Temerloh , Pahang D.M. T : 60108711006 / 09-2968734 Email : hudalya@haddadjaya.com.my, hjfe@haddadjaya.com Scampi-Whole, Squid Rings With Skin, <i>Vannamei Headon,</i> <i>Black Promfret, Indian Mackerel</i>	47	A.Razak Amir Managing Director Agrihalal Pte Ltd Singaporere Office : 73 Ubi Road 1, Oxley Bizhub #09-52 , Singapore 408733 Vietnam Office : 27/5 Nguyen Huu Canh Ward, 22 District Binh Thanh , Ho Chi Minh City Vietnam. M : +6597378509 (Sg) , +84961169055 Email : razak.agrihalal@gmail.com Website : http://www.agrihalal.com <i>Fish Steaks, Black Pomfret, Mackerel, Rock Lobster</i>
48	Ong Bee Fong Assistant Purchasing Manager Figo (Johor) Sdn.Bhd. Lot 3627 , Jalan Harmoni 1, Taman Harmoni , Batu 22 , 81000 Kulai, Johor ,Malaysia. T : +6076637388 Email : bfong@ql.com.my Website : www.figofoods.com.my <i>Squid, Surumi(Itoyori), Cuttlefish, Vannamei – PUD</i>	49	Aphichai Techanitisawad C.E.O Anusorn Group Anusorn Mahachai Surimi Co.,Ltd. Headquater 59/7 Moo 8 Tasai , Muang Samutsakorn 74000 M:+66989824195 / +6634414165 Email : aphichai@anusorn.co.th, at019810455@gmail.com Website : www.anusorn.co.th <i>Canned Sardine, Mackerel</i>
50	Andrew Tan Senior Manager Goh Joo Hin Pte Ltd 8 Gul Avenue ,Singapore 629652 M : +6596346008 Email : andrew.tan@gjh.com.sg Website : www.gjh.com.sg <i>Canned Mackerel, Sardine, Tuna</i>	51	William Lim Song Fish Pte Ltd Singapore M: 92371450 Vannamei Shrimp - PD/PDIO & Whole <i>Mackerel</i> <i>Spanish Mackerel</i>
52	Nguyen Thuy Thuy Duong Business Manager Trangs Corporation Lot A14b Hiep Phuoc Industrial Park , Long Thoi Commune , Nha Be Dist ., Hcm City , Vietnam M :+84937468456 Email: vickynguyen@trangcorporation.vn Website : www.trangcorporation.vn <i>Tuna chunks in oil</i>	53	Tang Chun Yuan ,Zachary Director Seawaves Frozen Food Pte.Ltd 206 Pandan Loop , Singapore 128397 M: +65 96378883 Email : seawaves@singnet.com.sg , zachary@ seawaves.com.sg Website : www.seawaves.com.sg <i>Cuttle Fish Whole Cleaned,</i> <i>Whole, Surumi</i>
54	Yufish Sales Ph :84458731 Email : zarrenka@gmail.com <i>Jelly Fish, Cowtail Ray</i>	55	IYufish Sales Ph :84458731 Email : zarrenka@gmail.com <i>Jelly Fish, Cowtail Ray</i> <i>Crab</i>

TRADE ENQUIRY

48	Yenny Hsiao Assistant Manager Advanced Consultancy 6 Ubi Road 1# 03-07 Wintech Centre S (408726) Ph :6568120999 / 65 91777340 Email : yenny.hsiao@advancedgroup.com.sg Website : www.advancedconsultancy.com.sg <i>All seafood</i>	49	David Lee Head Of Purchasing Rei Seafoods Office : No 23 , 53 Street , Van Minh Residential Area ,An Phu Ward, Thu Duc City , Hcm City , Vietnam Factory : 293 Dt864 Str., Tan Thuan A Hamlet , Binh Duc, Chau Thanh. Tien Giang Province Vietnam. Ph : +84963906090 Email : david.rei@reiseafoods.com Website : www.reiseafoods.com <i>Vannamei-PD, Red Snapper, Grouper FishTuna Fish, Mahi Mahi, Leather Jacket, Bonito, Vannamei</i>
50	Amu Pan Buyer Top Star Foods Trading Ltd. 10 Melford Drive , Unit # 7 Scarborough, On ,Mib2g1 T: 13763851566 / +14166098882 Email : 1774053886@qq.com, topstar107@gmail.com <i>All seafood</i>		

Disclaimer: The information presented in this section is for general information purposes only. Although every attempt has been made to assure accuracy, we assume no responsibility for errors or omissions. MPEDA or publishers of this Newsletter are no way responsible to trade disputes, if any, arise out of the information given in this section.



CRUXZEN
Simplicity without Compromise

**ZERO COST
CUSTOMIZABLE**

info@cruxzen.tech
+91 7756804701

**Your Search of
SEAFOOD ERP
ends here.**

Unify your seafood business



Unify Dashboard

**GROW YOUR
BUSINESS
WITH**

**INDIA'S NO. 1
SEAFOOD PRODUCTION,
INVENTORY & SALES
SOFTWARE**

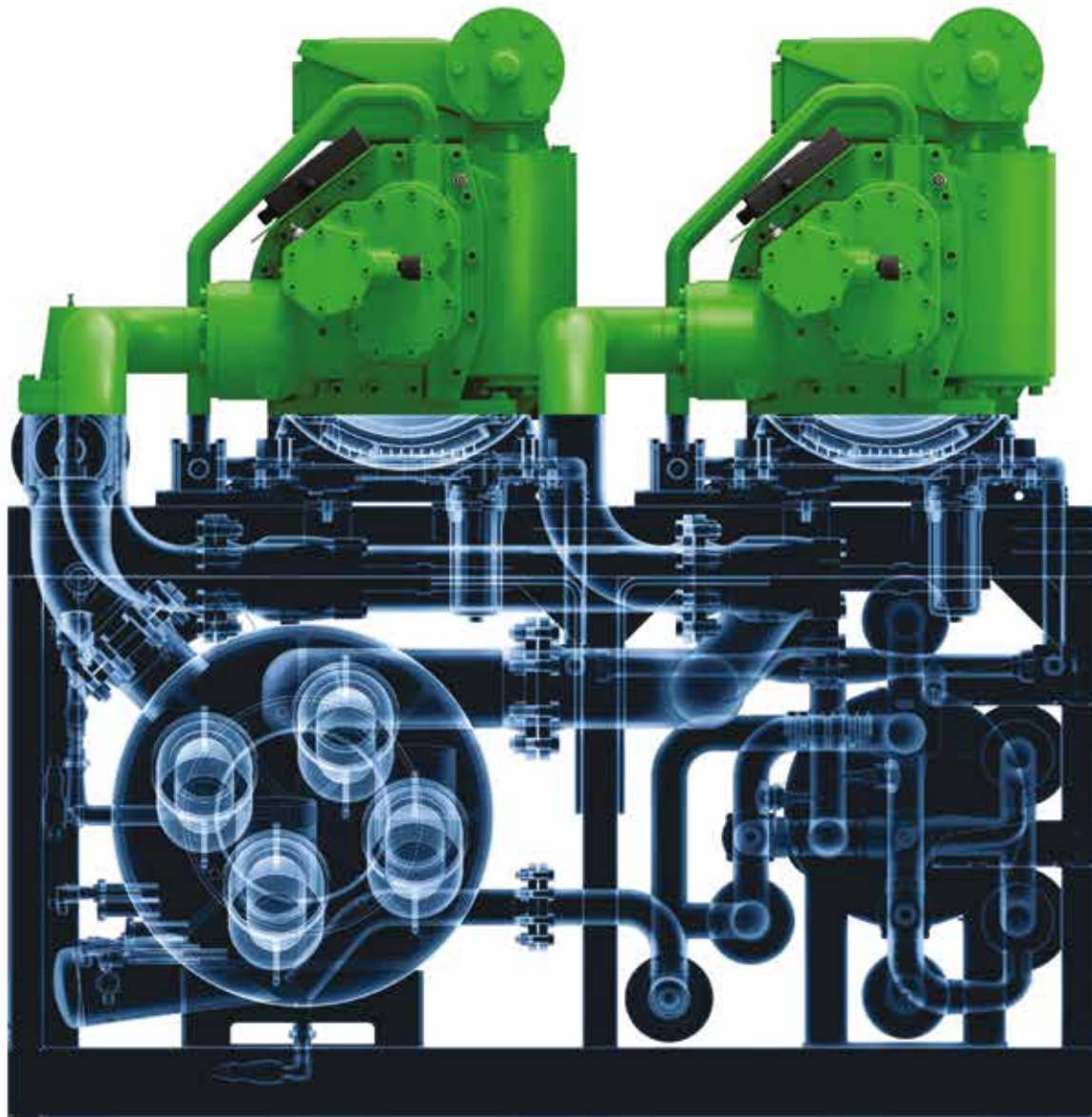
- Affordable
- Customizable
- Easy to use
- Trusted cloud

Quick Implementation. No capital investment.
Gain the ability to streamline processes across the enterprise to
maximise profit and minimum cost.

** Implementation of seafood processing software is our speciality.



DAS HERZ DER FRISCHE



BITZER India Pvt. Ltd.

Office No – 604 & 605, 6th Floor, B – Wing, Powai Plaza Building,
Hiranandani Garden, Powai, Mumbai – 400076. India

Tel.: +91 22 6908 6908

www.bitzer.in

PRAWN FEED



VANNAMEI FEED



BLACK TIGER SHRIMP FEED



BLACK TIGER SHRIMP FEED



In the business of quality Prawn feed and Prawn Exports
An ISO 9001: 2008 Certified Company

Aiding sustainability & reliability to Aquaculture



Shrimp Hatchery



Feed Plant - Gujarat



Prawn Feed & Fish Feed



Prawn Processing & Exports

INNOVATIVE - SCIENTIFICALLY FORMULATED - PROVEN

- GREATER APPETITE • HEALTHY & FASTER GROWTH
- LOW FCR WITH HIGHER RETURNS • FRIENDLY WATER QUALITY

AVANT AQUA HEALTH CARE PRODUCTS

AVANTI A.H.C.P. RANGE



Corporate Office: **Avanti Feeds Limited**

G-2, Concord Apartments 6-3-658, Somajiguda, Hyderabad - 500 082, India.
Ph: 040-2331 0260 / 61 Fax: 040-2331 1604. Web: www.avantifeeds.com

Regd. Office: **Avanti Feeds Limited.**

H.No.: 3, Plot No.: 3, Baymount, Rushikonda, Visakhapatnam - 530 045, Andhra Pradesh.



NO. KERENG/2013/61656

Broker at **LLOYD'S**

Your Security is our Priority

Tysers are specialists in Rejection and Marine/Transit insurance. We are committed to providing innovative, bespoke insurance solutions to cater for the diverse nature of your insurance needs.

Our in-depth knowledge and understanding of the seafood business enables us to provide you with the highest levels of service for your business.

To find out more about our services please contact:
Raja Chandnani - +44 (0)7984 191072 - raja.chandnani@tysers.com

www.tysers.com



Tysers Insurance Brokers Limited is authorised and regulated by the Financial Conduct Authority.
Registered Office: 71 Fenchurch Street, London, EC3M 4BS. Registered Company No. 2957627 England.