

We have over 30 years of experience in processing and manufacturing frozen seafood.

In 2010 the old liquid nitrogen tunnel was removed to be replaced by a new line of frozen fully automated tunnel blast freezer which is characterized by the freezing capacity of 1,000 kilos per hour. Our manufacturing room has the latest technology that allows us to obtain the production process completed in one hour with the product packaging.

Our specialty is the cephalopod, cut fish, planosentre fish and many other products. We have the ability to bagging, sanitize and barcode the final product designed for large areas and shops.

We believe that product quality and service are the key factors for the success of the company and the satisfaction of our customers.