



Manufacturing & Export of Frozen Surimi and Seafood Products



ABOUT US

Ocean Proteins Private Limited, established in 2021, is a premier frozen seafood exporter, specializing in high-quality products such as Surimi, IQF, and Blast Frozen materials. Our state-of-the-art plant features cutting-edge facilities, including pre-processing, plate freezing, blast freezing, IQF freezing, and a water treatment plant. Situated conveniently around 10 km from the Mangalore fishing harbor and 50 km from the Malpe fishing harbor, we ensure swift transportation, handling, processing, and packing to maintain the highest quality standards for the export market.

Our vision is to apply our expertise for a better understanding of global market preferences and deliver quality-assured products that meet those needs. Our mission is to deliver excellence, experience, and efficiency in every aspect of our operations, ensuring customer satisfaction and exceeding their expectations. We are committed to adhering to stringent international quality standards, ensuring that every product we export reflects our passion for quality and integrity.



THE BOARD OF DIRECTORS



Mr. K Mohammad Arif
Managing Director

Mr. Kalandan Mohammad Arif has been on the Board of our Company since its inception. He is an intermediate of Commerce batch (BASE) from Sri Ramakrishnan Pre-University College, Mangaluru. He has more than 12 years of experience in the fish meal manufacturing industry. He is responsible for overseeing the day-to-day plant operations of the Company. He has been actively involved in managing our operations, including production, logistics, and quality control.

Mr. Kalandan Mohammed Haris holds a Bachelor's Degree of Business Management from the International Council for Education and Research, Chennai. He has around 20 years of experience in the fish meal manufacturing industry. He is responsible for the day-to-day management and business affairs of the Company. He has been actively involved in developing and implementing the Company's business strategy and overseeing its operations. Presently, he is conferred as the Trade Commissioner- United Arab Emirates by the Asian Arab Chambers of Commerce.



Mr. K Mohammed Haris
Director



Mr. K Mohammed Althaf
Director

Mr. Kalandan Mohammed Althaf holds a Bachelor's Degree in Computer Application from International Council for Education and Research, Chennai. He has around 20 years of experience in the fish meal manufacturing industry. He has been actively involved in managing the Company's finances, including financial reporting, budgeting, forecasting, and cash flow management and maintaining our banking relationships. He has also been actively involved in the international business development, sales, and marketing of the Company.



Ms. Fathima Azbha
Director

Fathima Azbha, a graduate of Manipal Institute of Technology with a BTech degree, is a versatile leader managing key areas such as daily operations, decision-making, finance, marketing, raw material procurement, and strategic business planning and execution. Her comprehensive skill set ensures smooth operational flow and the successful implementation of business strategies.



Mr. Rakesh Narshi Lodhari
Director

With over 25 years of rich experience in the seafood industry, One of Mr. Lodhari's key strengths lies in his excellent communication skills and long-standing relationships with suppliers from the fish-catching and supplying communities. These relationships enable him to source raw materials at the most competitive rates, significantly enhancing operational efficiency. His dedication and experience make him a valuable asset to the board, contributing to the growth and success of the company.

INFRASTRUCTURE

Our integrated operations span across 3 acres of land and we have the capacity to process approximately 5000 MT/annum of finished products at our facility located at Baikampady, Mangalore. We have EU-approved processing facilities for producing a capacity of 45MT per day for Surimi, IQF having a capacity of 13 Tons per day and 2 Blast Freezers having a capacity of 15 tons each per day. We have a large-scale Effluent Treatment Plant having a capacity of 12.50 lakh ltr per day with an ultra-modern facility of electrocoagulation system with dissolved air flotation clarifier, decanter centrifuge, aeration, denitrification, MBBR, pressurized sand filter, activated carbon filter and RO Plant. Our microbiology laboratory is equipped with the latest machinery to test and control particulate contamination. Our team of experienced microbiologists constantly researches and strives to better our world-class quality control process.



PRODUCTION FACILITIES

- Two separate lines having machines imported from Japan, Taiwan, South Korea and India.
- Reverse Osmosis Plant (RO) to produce soft hygiene water for surimi
- Chilled water plant to produce 5-6 deg. Chilled water
- Magnetic filters after at the outlet of each leaching tank
- Quality Control laboratory
- Microbiology Laboratory
- X-ray



CERTIFICATIONS



MPEDA



OUR ENVIRONMENTAL CONCERNS

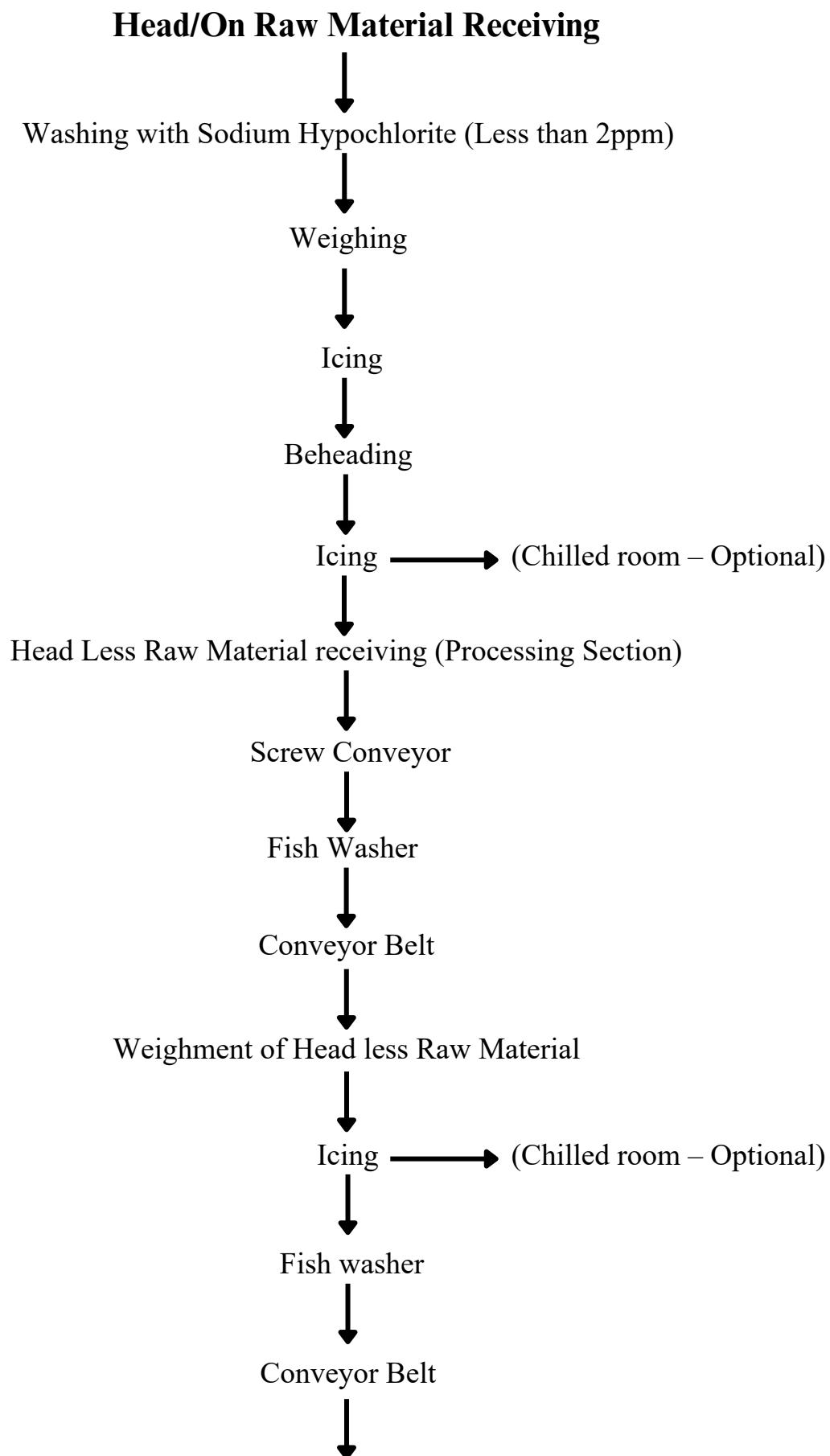
We believe in protecting what provides for us.

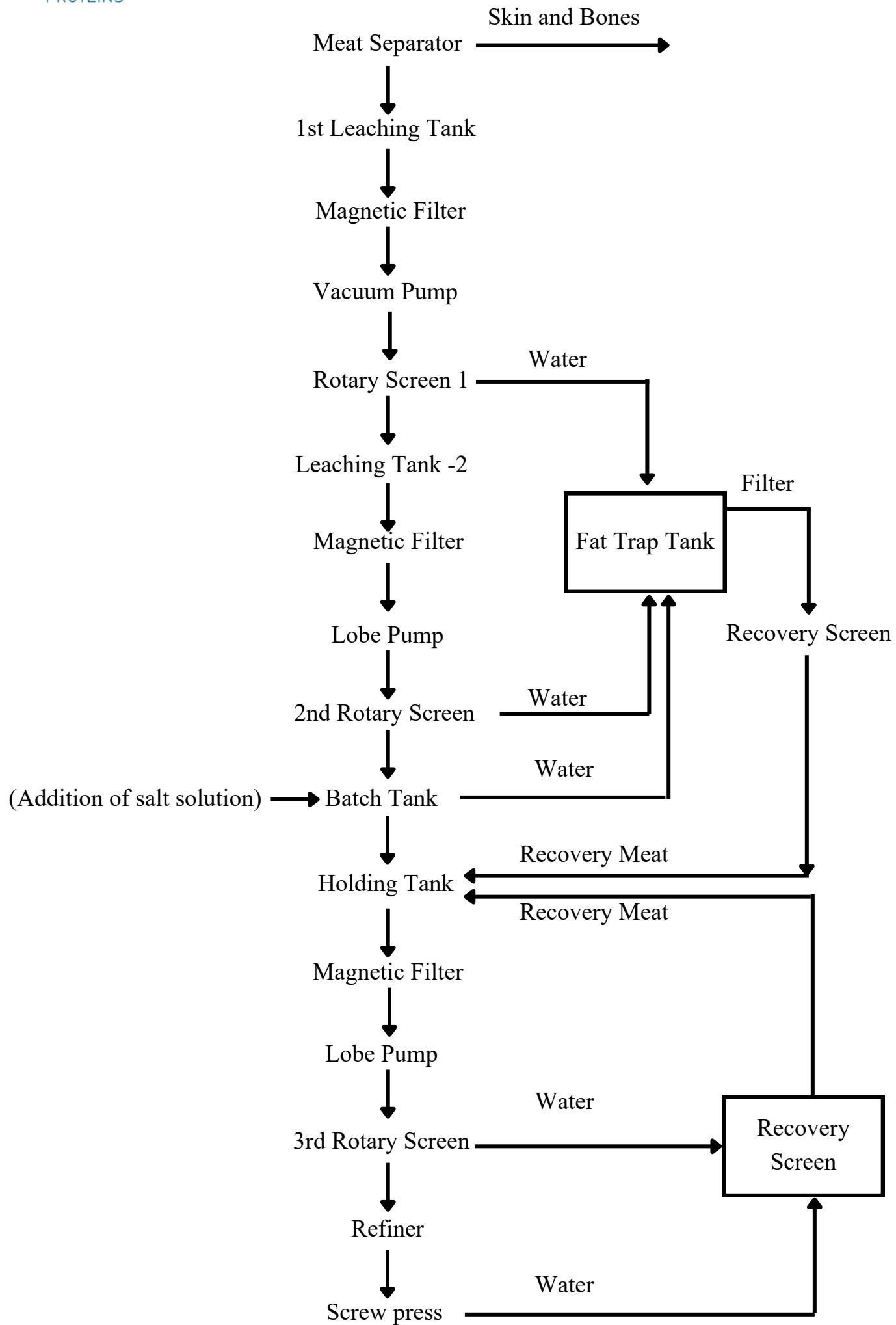
We strongly emphasize our ancient roots of giving back, being accountable and responsible for the bounty of nature through sustainable methods.

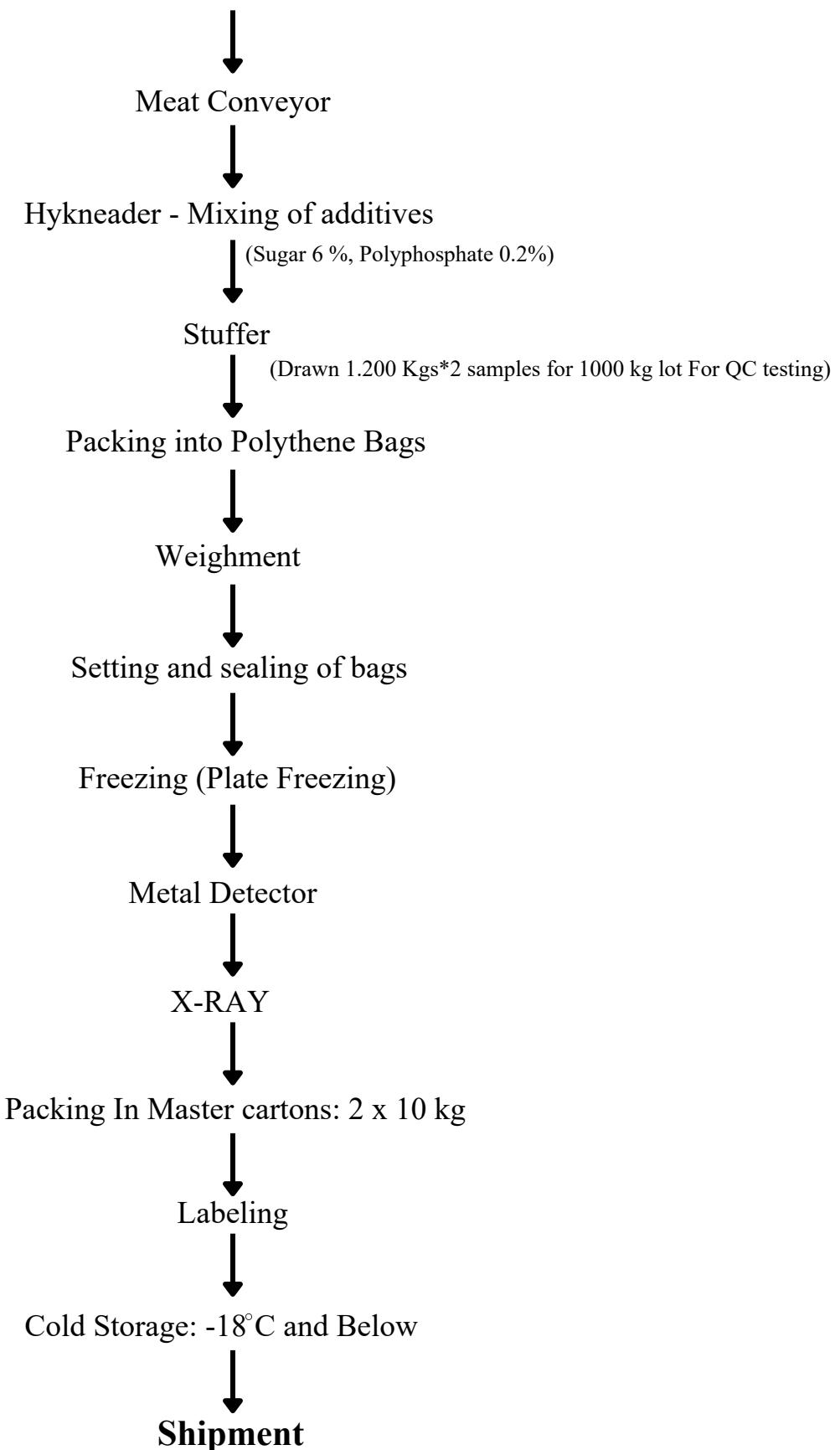
We adhere to social and environmental responsibility and local commitment as we expand our global reach.



SURIMI MANUFACTURING PROCESS FLOW CHART







OCEAN BRAND SURIMI PRODUCTS

QUALITY PARAMETERS

VARIETY: ITOYORI

GRADE	GEL STRENGTH BREAKING X DEPTH	WHITENESS	MOISTURE %	IMPURITIES /10 GRAMS
SSA	1000 UP	44 UP	75 ±1	6 – 7 Nos
SA	800 -1000	43 UP	75 ±1	6 – 8 Nos
AA	600 - 800	43 UP	75 ±1	7 – 9 Nos
A	400 - 600	43 UP	75 ±1	7 – 10 Nos

VARIETY: ITOYORI MIX

GRADE	GEL STRENGTH BREAKING X DEPTH	WHITENESS	MOISTURE %	IMPURITIES /10 GRAMS
SSA	1000 UP	42 UP	75 ±1	7 – 9 Nos
SA	800 - 1000	42 UP	75 ±1	7 – 9 Nos
AA	600 - 800	42 UP	75 ±1	7 – 10 Nos
A	400 - 600	42 UP	75 ±1	7 – 11 Nos
KA	200 - 400	42 UP	75 ±1	7 – 11 Nos

VARIETY: KINTOKIDAI

GRADE	GEL STRENGTH BREAKING X DEPTH	WHITENESS	MOISTURE %	IMPURITIES /10 GRAMS
SA	800 UP	42 UP	75 ±1	7 – 9 Nos
AA	600 - 800	42 UP	75 ±1	7 – 9 Nos
A	400 - 600	42 UP	75 ±1	7 – 9 Nos
KA	200 - 400	40 UP	75 ±1	7 – 10 Nos

VARIETY: TACHIUOMIX

GRADE	GEL STRENGTH BREAKING X DEPTH	WHITENESS	MOISTURE %	IMPURITIES /10 GRAMS
AA	500 - 700	40 UP	75 ±1	7 – 10 Nos
A	300 - 500	40 UP	75 ±1	7 – 10 Nos
KA	200 - 300	39 UP	75 ±1	8 – 11 Nos
C	BELOW 200	38 UP	75 ±1	8 – 11 Nos

VARIETY: MIX

GRADE	GEL STRENGTH BREAKING X DEPTH	WHITENESS	MOISTURE %	IMPURITIES /10 GRAMS
AA	500 - 700	42 UP	75 ±1	7 – 9 Nos
A	300 - 500	41 UP	75 ±1	8 – 10 Nos
KA	200 - 300	41 UP	75 ±1	8 – 10 Nos
C	BELOW 200	40 UP	75 ±1	8 – 11 Nos

VARIETY: MAMAKARI

GRADE	GEL STRENGTH BREAKING X DEPTH	WHITENESS	MOISTURE %	IMPURITIES /10 GRAMS
SA	800 UP	33 UP	75 ±1	7 – 10 Nos
AA	600 - 800	33 UP	75 ±1	7 – 10 Nos
A	400 - 600	32 UP	75 ±1	8 – 11 Nos
KA	200 - 400	32 UP	75 ±1	8 – 11 Nos
C	100 - 200	32 UP	75 ±1	8 – 11 Nos

VARIETY: HATA

GRADE	GEL STRENGTH BREAKING X DEPTH	WHITENESS	MOISTURE %	IMPURITIES /10 GRAMS
SA	800 UP	42 UP	75 ±1	8 – 11 Nos
AA	600 - 800	42 UP	75 ±1	8 – 11 Nos
A	600 - 800	42 UP	75 ±1	6 – 12 Nos
KA	400 - 600	42 UP	75 ±1	9 – 12 Nos

VARIETY: KAWAHAGI

GRADE	GEL STRENGTH BREAKING X DEPTH	WHITENESS	MOISTURE %	IMPURITIES /10 GRAMS
SSA	100 UP	44 UP	75 ±1	4 – 7 Nos
SA	800 UP	44 UP	75 ±1	6 – 7 Nos
AA	600 - 800	43 UP	75 ±1	7 – 9 Nos
A	400 - 600	43 UP	75 ±1	7 – 9 Nos
KA	200 - 400	42 UP	75 ±1	7 – 9 Nos

VARIETY: ESO (No Ew)

GRADE	GEL STRENGTH BREAKING X DEPTH	WHITENESS	MOISTURE %	IMPURITIES /10 GRAMS
C	100 - 200	32-35	75.5 ±1	10 – 13 Nos
C	100 - 200	35-40	75.5 ±1	9 – 12 Nos
C	100 - 200	40-45	75.5 ±1	8 – 11 Nos
C	100 - 200	45 UP	75.5 ±1	7 – 11 Nos

VARIETY: TACHIUO (No Ew)

GRADE	GEL STRENGTH BREAKING X DEPTH	WHITENESS	MOISTURE %	IMPURITIES /10 GRAMS
C	100 - 200	32 - 35	75.5 ±1	10 – 13 Nos
C	100 - 200	35 - 38	75.5 ±1	9 – 12 Nos
C	100 - 200	38 - 40	75.5 ±1	8 – 11 Nos
C	100 - 200	40 UP	75.5 ±1	8 – 11 Nos

VARIETY: MIX (No Ew)

GRADE	GEL STRENGTH BREAKING X DEPTH	WHITENESS	MOISTURE %	IMPURITIES /10 GRAMS
C	100 - 200	32 - 35	75.5 ±1	12 – 14 Nos
C	100 - 200	35 - 38	75.5 ±1	10 – 12 Nos
C	100 - 200	38 - 40	75.5 ±1	10 – 12 Nos

OUR PRODUCTS


ITORYORI

ITORYORI MIX

MIX

TACHIUO



TACHIUOMIX



ESO



MAMAKARI



KINTOKIDAI



KAWAHAGI



SPECIFICATION OF PRODUCT

Product Title: Frozen Itoyori Surimi

(A) Raw Material Composition:

Species Name	Scientific Name	%
Itoyori	Nemipterus japonicus	100

(B) Source: Indian Ocean Zone FAO 51

(C) Scientific Name: Given in the above table

(D) Grades: SSA/SA/AA/A

(E) Food Additives:

Additives Name	% Used
Fish Meat	93.5
Sugar	6.0
Polyphosphate	0.2
Egg white Powder	0.3

(F) Physical Standards:

Parameters	Standard	Frequency of Testing
Moisture	75% ±1%	Online and Every lot of frozen surimi
Gel Strength	1000 UP/800-1000/600-800/400-600	Every lot of frozen surimi
Whiteness	48 UP / 46 UP / 45 UP	
Impurities	6-8 /10g	
pH	6.8 – 7.2	
Odor	Characteristics of marine fish surimi products, no strange smell	Online and Every lot of frozen surimi

(G) Chemical Standards:

Parameters	Standard	Frequency of Testing
Mercury (Hg)	≤ 0.5 ppm	Minimum once in a year and As per buyer requirement
Cadmium (Cd)	≤ 0.1 ppm	
Lead (Pb)	≤ 0.3 ppm	
Arsenic (As)	≤ 2.0 ppm	

(H) Microbiological Standards:

Test	Acceptable Limit (Raw Material)	Acceptable Limit (Finished Product)	Frequency of Testing
Total plate count/g. (Aerobic Plate Count)	<5.0 x 10 ⁵	<5.0 x 10 ⁵	Every day
E.coli / g.	< 20	< 20	
Staph. Aureus / g.	< 100	< 100	
Vibrio spp. / 25g. (V.cholerae & V. parahaemolyticus)	Absent	Absent	
Salmonella /25 g	Absent	Absent	

(I) Shelf life : Shelf life of the product is from production date 24 months.

Product Title: Frozen Itoyori Mix Surimi

(A) Raw Material Composition:

Species Name	Scientific Name	%
Itoyori	Nemipterus japonicus	70
Kintokidai	Priacanthus hamrur	20
Crocker	Johnius dussumieri	10

(B) Source: Indian Ocean Zone FAO 51

(C) Scientific Name: Given in above table

(D) Grades: AA

(E) Food Additives:

Additives Name	% Used
Fish Meat	93.5
Sugar	6.0
Polyphosphate	0.2
Egg white Powder	0.3

(F) Physical Standards:

Parameters	Standard	Frequency of Testing
Moisture	75% \pm 1%	Online and Every lot of frozen surimi
Gel Strength	600 -800	
Whiteness	45 UP	
Impurities	5-7/10g	
pH	6.8 – 7.2	
Odor	Characteristics of marine fish surimi products, no strange smell	Online and Every lot of frozen surimi

(G) Chemical Standards:

Parameters	Standard	Frequency of Testing
Mercury (Hg)	\leq 0.5 ppm	Minimum once a year and As per buyer's requirement
Cadmium (Cd)	\leq 0.1 ppm	
Lead (Pb)	\leq 0.3 ppm	
Arsenic (As)	\leq 2.0 ppm	

(H) Microbiological Standards:

Test	Acceptable Limit (Raw Material)	Acceptable Limit (Finished Product)	Frequency of Testing
Total plate count/g. (Aerobic Plate Count)	$<5.0 \times 10^5$	$<5.0 \times 10^5$	Every day
E.coli / g.	< 20	< 20	
Staph. Aureus / g.	< 100	< 100	
Vibrio spp. / 25g. (V.cholerae & V. parahaemolyticus)	Absent	Absent	
Salmonella /25 g		Absent	

(I) Shelf life : Shelf life of the product is from production date 24 months.

Product Title: Frozen Mix Surimi

(A) Raw Material Composition:

Species Name	Scientific Name	%
Itoyori	Nemipterus japonicus	30
Kintokidai	Priacanthus hamrur	30
Reefcod	Epinephelus diacanthus	20
Crocker	Johnius dussumieri	20

(B) Source: Indian Ocean Zone FAO 51

(C) Scientific Name: Given in above table

(D) Grades: AA

(E) Food Additives:

Additives Name	% Used
Fish Meat	93.5
Sugar	6.0
Polyphosphate	0.2
Egg white Powder	0.3

(F) Physical Standards:

Parameters	Standard	Frequency of Testing
Moisture	75% ±2%	Online and Every lot of frozen surimi
Gel Strength	500 -700	Every lot of frozen surimi
Whiteness	44 UP	
Impurities	5-7/10g	
pH	6.8 – 7.2	
Odor	Characteristics of marine fish surimi products, no strange smell	Online and Every lot of frozen surimi

(G) Chemical Standards:

Parameters	Standard	Frequency of Testing
Mercury (Hg)	≤ 0.5 ppm	Minimum once in a year and As per buyer requirement
Cadmium (Cd)	≤ 0.1 ppm	
Lead (Pb)	≤ 0.3 ppm	
Arsenic (As)	≤ 2.0 ppm	

(H) Microbiological Standards:

Test	Acceptable Limit (Raw Material)	Acceptable Limit (Finished Product)	Frequency of Testing
Total plate count/g. (Aerobic Plate Count)	<5.0 x 10 ⁵	<5.0 x 10 ⁵	Every day
E.coli / g.	< 20	< 20	
Staph. Aureus / g.	< 100	< 100	
Vibrio spp. / 25g. (V.cholerae & V. parahaemolyticus)	Absent	Absent	
Salmonella /25 g		Absent	

(I) Shelf life: Shelf life of the product is from the production date 24 months.

Product Title: Frozen Tachiuo Surimi

(A) Raw Material Composition:

Species Name	Scientific Name	%
Tachiuo	Lepturacanthus savala	100

(B) Source: Indian Ocean Zone FAO 51

(C) Scientific Name: Given in the above table

(D) Grades: C

(E) Food Additives:

Additives Name	% Used
Fish Meat	93.8
Sugar	6.0
Polyphosphate	0.2

(F) Physical Standards:

Parameters	Standard	Frequency of Testing
Moisture	75.5 % \pm 1%	Online and Every lot of frozen surimi
Gel Strength	100-200	
Whiteness	32-35, 35-38, 38-40, 40-43, 43 UP	
Impurities	8 to 13/ 10 Gram	Every lot of frozen surimi
pH	6.8 – 7.2	
Odor	Characteristics of marine fish surimi products, no strange smell	Online and Every lot of frozen surimi

(G) Chemical Standards:

Parameters	Standard	Frequency of Testing
Mercury (Hg)	\leq 0.5 ppm	
Cadmium (Cd)	\leq 0.1 ppm	Minimum once a year and As per buyer's requirement
Lead (Pb)	\leq 0.3 ppm	
Arsenic (As)	\leq 2.0 ppm	

(H) Microbiological Standards:

Test	Acceptable Limit (Raw Material)	Acceptable Limit (Finished Product)	Frequency of Testing
Total place count/g. (Aerobic Plate Count)	$<5.0 \times 10^5$	$<5.0 \times 10^5$	
E.coli / g.	< 20	< 20	
Staph. Aureus / g.	< 100	< 100	
Vibrio spp. / 25g. (V.cholerae & V. parahaemolyticus)	Absent	Absent	Every day
Salmonella /25 g	Absent	Absent	

(I) Shelf life : Shelf life of the product is from production date 24 months.

Product Title: Frozen ESO Surimi

(A) Raw Material Composition:

Species Name	Scientific Name	%
ESO	Saurida tumbil	100

(B) Source: Indian Ocean Zone FAO 51

(C) Scientific Name: Given in the above table

(D) Grades: C

(E) Food Additives:

Additives Name	% Used
Fish Meat	93.8
Sugar	6.0
Polyphosphate	0.2

(F) Physical Standards:

Parameters	Standard	Frequency of Testing
Moisture	75.5 % \pm 1%	Online and Every lot of frozen surimi
Gel Strength	100-200	
Whiteness	32-35, 35-40, 40-45, 45 UP	
Impurities	7 to 13/ 10 Gram	Every lot of frozen surimi
pH	6.8 – 7.2	
Odor	Characteristics of marine fish surimi products, no strange smell	Online and Every lot of frozen surimi

(G) Chemical Standards:

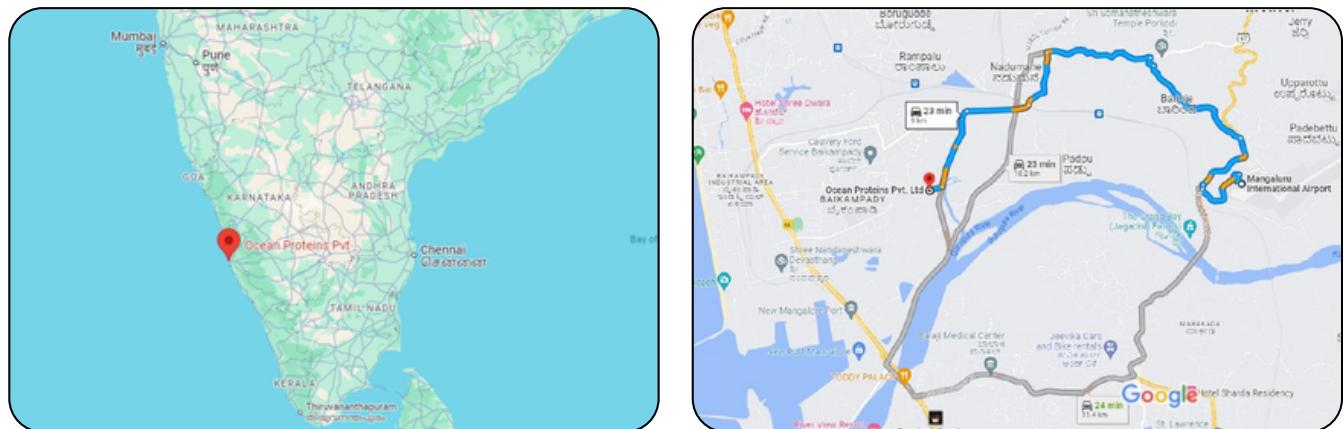
Parameters	Standard	Frequency of Testing
Mercury (Hg)	\leq 0.5 ppm	
Cadmium (Cd)	\leq 0.1 ppm	Minimum once a year and As per buyer's requirement
Lead (Pb)	\leq 0.3 ppm	
Arsenic (As)	\leq 2.0 ppm	

(H) Microbiological Standards:

Test	Acceptable Limit (Raw Material)	Acceptable Limit (Finished Product)	Frequency of Testing
Total plate count/g. (Aerobic Plate Count)	$<5.0 \times 10^5$	$<5.0 \times 10^5$	
E.coli / g.	< 20	< 20	
Staph. Aureus / g.	< 100	< 100	
Vibrio spp. / 25g. (V.cholerae & V. parahaemolyticus)	Absent	Absent	Every day
Salmonella /25 g	Absent	Absent	

(I) Shelf life : Shelf life of the product is from production date 24 months.

OCEAN PROTEINS ON MAP



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