OCEAN PROTEINS

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 20 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. K Mohammed Haris
Director

Mr. Kalandan Mohammed Haris holds a Bachelor's Degree of Business Management from the International Council for Education and Research, Chennai. He has around 25 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 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 raw material procurement, marketing, decision-making, finance, strategic business planning and execution and daily operations. Her comprehensive skill set ensures smooth operational flow and the successful implementation of business strategies.

Mr. Rajesh Patel
Director

With over 25 years of rich experience in the seafood industry, one of Mr. Patel'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.
As an advisor, he plays a pivotal role in ensuring adherence to quality standards and standard operating procedures (SOPs). His dedication and expertise make him a valuable asset to the board, contributing to the growth and success of the company.

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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.

CERTIFICATIONS

fssai MPEDA HACCP HALAL Zed BRONZE

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

FLOW CHART - SURIMI MANUFACTURING

Head/On Raw Material Receiving

↓

Washing with Sodium Hypochlorite (Less than 2ppm)

↓

Weighing

↓

Icing

↓

Beheading

↓

Icing → (Chilled room – Optional)

↓

Head Less Raw Material receiving (Processing Section)

↓

Screw Conveyor

↓

Fish Washer

↓

Conveyor Belt

↓

Weighment of Head less Raw Material

↓

Icing → (Chilled room – Optional)

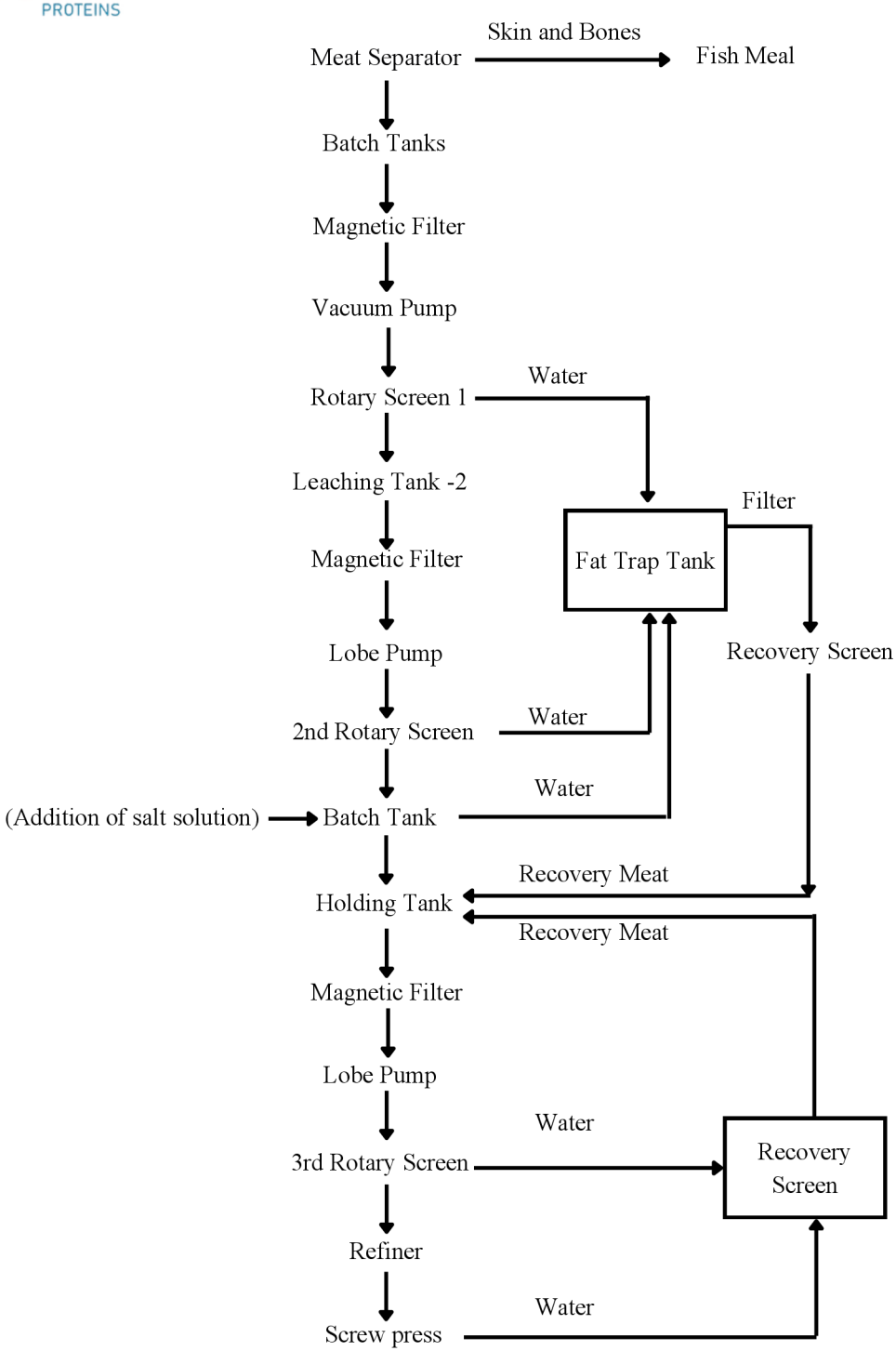
↓

Fish washer

↓

Conveyor Belt

↓


Skin and Bones
Meat Separator
Fish Meal
Batch Tanks
Magnetic Filter
Vacuum Pump
Water
Rotary Screen 1
Leaching Tank -2
Filter
Fat Trap Tank
Magnetic Filter
Lobe Pump
Recovery Screen
Water
2nd Rotary Screen
Water
(Addition of salt solution)
Batch Tank
Recovery Meat
Holding Tank
Recovery Meat
Magnetic Filter
Lobe Pump
Water
3rd Rotary Screen
Recovery Screen
Refiner
Water
Screw press

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↓

Meat Conveyor

↓

Hykneader - Mixing of additives

↓ (Sugar 6 %, Polyphosphate 0.2%)

Stuffer

↓ (Drawn 1.200 Kgs*2 samples for 1000 kg lot For QC testing)

Packing into Polythene Bags

↓

Weighment

↓

Setting and sealing of bags

↓

Freezing (Plate Freezing)

↓

Metal Detector

↓

X-RAY

↓

Packing In Master cartons: 2 x 10 kg

↓

Labeling

↓

Cold Storage: -18°C and Below

↓

Shipment

OCEAN PROTEINS

OUR PRODUCTS

ITOYORI

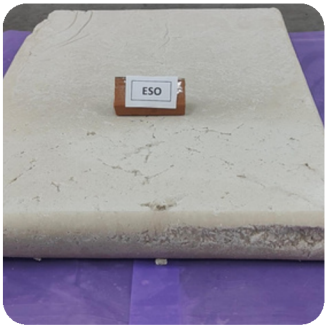
KINTOKIDAI

MIX

TACHIUOMIX

ITOYORI MIX

KAWAHAGI



ESO

MAMAKARI

TACHIUO

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SPECIFICATION OF SURIMI (EGG WHITE)

(A) Source: Indian Ocean Zone FAO 51

(B) Food Additives:

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

(C) 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	

(D) Microbiological Standards:

Test	Acceptable Limit (Raw Material)	Acceptable Limit (Finished Product)	Frequency of Testing
Total place count/g. (Aerobic Plate Count)	$<5.0 \times 10^5$	$<5.0 \times 10^5$	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	

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

SPECIFICATION OF SURIMI (NO EGG WHITE)

(A) Source: Indian Ocean Zone FAO 51

(B) Food Additives:

Additives Name	% Used
Fish Meat	93.8
Sugar	6.0
Polyphosphate	0.2

(C) Chemical Standards:

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

(D) Microbiological Standards:

Test	Acceptable Limit (Raw Material)	Acceptable Limit (Finished Product)	Frequency of Testing
Total place count/g. (Aerobic Plate Count)	$<5.0 \times 10^5$	$<5.0 \times 10^5$	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	

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

OCEAN PROTEINS ON MAP

OCEAN PROTEINS PRIVATE LIMITED
Plot No. 281 and 282, Baikampady Industrial Area, Mangalore,
Dakshina Kannada, Karnataka – 575011
Email: oceanproteins2019@gmail.com

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SURIMI PRODUCTS
QUALITY PARAMETERS

VARIETY: ITOYORI

GRADE	GEL STRENGTH BREAKING X DEPTH	WHITENESS	MOISTURE %	IMPURITIES /10 GRAMS
SSA	1000 UP	45 UP	75 ±1	6 – 7 Nos
SA	800 -1000	45 UP	75 ±1	6 – 8 Nos
AA	600 - 800	45 UP	75 ±1	7 – 9 Nos
A	400 - 600	45 UP	75 ±1	7 – 10 Nos

VARIETY: ITOYORI MIX

GRADE	GEL STRENGTH BREAKING X DEPTH	WHITENESS	MOISTURE %	IMPURITIES /10 GRAMS
SSA	1000 UP	43 UP	75 ±1	7 – 9 Nos
SA	800 - 1000	43 UP	75 ±1	7 – 9 Nos
AA	600 - 800	43 UP	75 ±1	7 – 10 Nos
A	400 - 600	43 UP	75 ±1	7 – 11 Nos
KA	200 - 400	43 UP	75 ±1	7 – 11 Nos

VARIETY: MIX (White)

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

GRADE	GEL STRENGTH BREAKING X DEPTH	WHITENESS	MOISTURE %	IMPURITIES /10 GRAMS
SA	800 UP	43 UP	75 ±1	8 – 11 Nos
AA	600 - 800	43 UP	75 ±1	8 – 11 Nos
A	600 - 800	43 UP	75 ±1	6 – 12 Nos
KA	400 - 600	43 UP	75 ±1	9 – 12 Nos

VARIETY: KINTOKIDAI

GRADE	GEL STRENGTH BREAKING X DEPTH	WHITENESS	MOISTURE %	IMPURITIES /10 GRAMS
AA	500 - 700	42 UP	75 ±1	7 – 10 Nos
A	300 - 500	42 UP	75 ±1	7 – 10 Nos
KA	200 - 300	42 UP	75 ±1	8 – 11 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	34 UP	75 ±1	7 – 10 Nos
AA	600 - 800	34 UP	75 ±1	7 – 10 Nos
A	400 - 600	34 UP	75 ±1	8 – 11 Nos
KA	200 - 400	34 UP	75 ±1	8 – 11 Nos
C	100 - 200	34 UP	75 ±1	8 – 11 Nos

VARIETY: KAWAHAGI

GRADE	GEL STRENGTH BREAKING X DEPTH	WHITENESS	MOISTURE %	IMPURITIES /10 GRAMS
SSA	100 UP	40 UP	75 ±1	4 – 7 Nos
SA	800 UP	40 UP	75 ±1	6 – 7 Nos
AA	600 - 800	40 UP	75 ±1	7 – 9 Nos
A	400 - 600	40 UP	75 ±1	7 – 9 Nos
KA	200 - 400	40 UP	75 ±1	7 – 9 Nos

VARIETY: TACHIUO

GRADE	GEL STRENGTH BREAKING X DEPTH	WHITENESS	MOISTURE %	IMPURITIES /10 GRAMS
A	300 - 500	35 UP	75 ±1	8 - 11 Nos
KA	200 - 300	35 UP	75 ±1	8 - 11 Nos
C	100 - 200	35 UP	75 ±1	8 - 11 Nos

VARIETY: ESO

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

VARIETY: MIX

GRADE	GEL STRENGTH BREAKING X DEPTH	WHITENESS	MOISTURE %	IMPURITIES /10 GRAMS
C	100-200	40 UP	75±1	10 – 12 Nos

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FROZEN SEAFOOD

SQUID (WHOLE)

Grades: U/3, 3/6, 6/10, 10/20, 20/40, 40/60
Style: IQF/BLOCK, TRAY PACK
Packing: 6*1.8 KGS, 4*5 KGS, 5*4 KGS
Glaze: 10%, 20% (As per buyer spec)

SQUID (WHOLE CLEANED)

Grades: U/5, U/10, 10/20, 20/40, 40/60
Style: IQF/BLOCK
Packing: 12*1 KGS, 6*2 KGS, 10*2 KGS
Glaze: 10%, 20% (As per buyer spec)

CUTTLE FISH (WHOLE)

Grades: 300/500, 500/700, 700/1000, 1000/2000, 2000/up
Style: IQF/BLOCK
Packing: 4*5 KGS, 2*10 KGS
Glaze: 10%, 20%, 30%(As per buyer spec)

CUTTLE FISH (WHOLE CLEANED)

Grades: U/3, U/2, U/1, 1/2, 2/4, 5/7, 8/12
Style: IQF/BLOCK
Packing: 1*10 KGS, 1*6 KGS, 1*15 KGS
Glaze: 10%, 20%, 30% (As per buyer spec)

BABY CUTTLE FISH (WHOLE)

Grades: U/20, 20/50, 50/100, 100/150, 150/300
Style: IQF/BLOCK, TRAY PACK
Packing: 4*5 KGS, 2*10 KGS
Glaze: 10%, 20%, 30% (As per buyer spec)

BABY CUTTLE FISH (WHOLE CLEANED)

Grades: 13/20, 20/40, 40/60, 60-UP
Style: IQF/BLOCK
Packing: 5*4 KGS, 4*5 KGS
Glaze: 10%, 20%, 30% (As per buyer spec)

SHRIMP HEADLESS

Grades: 31/40, 41/50, 51/60, 61/70, 71/90
Style: IQF/BLOCK
Packing: 6*2 KGS, 10*2 KGS, 6*1.8 KGS
Glaze: 10%, 20%, 25% (As per buyer spec)

SHRIMP (PUD & PD)

Grades: 20/40, 40/60, 60/80, 80/120, 100/200, 200/300, 300/500, BROKEN
Style: IQF/BLOCK
Packing: 12*1 KGS, 10*2 KGS
Glaze: 10%, 20%, 25% (As per buyer spec)

SHRIMP HEADON

Grades: U/10, 10/20, 20/30, 40/60
Style: IQF/BLOCK
Packing: 10*2 lbs, 12*2 lbs
Glaze: 10%, 20% (As per buyer spec)

OCTOPUS (WHOLE)

Grades: 100/300, 300/500, 500/700, 700-UP
Style: IQF
Packing: 4*5 KGS, 5*4 KGS, 10*2 KGS
Glaze: 10%, 20%, 25% (As per buyer spec)

OCTOPUS (WHOLE CLEANED)

Grades: 10/20, 20/40, 40/60, 60-UP
Style: IQF/BLOCK, TRAY PACK
Packing: 10*2 KGS
Glaze: 10%, 20%, 25% (As per buyer spec)

INDIAN MACKEREL

Grades: 2/4, 4/6, 6/8, 8/10, 10/12, 12/15
Style: IQF
Packing: 1*10 KGS
Glaze: 10%, 20% (As per buyer spec)

RIBBON FISH

Grades: 100/200, 200/300, 300/400, 400/700, 700/UP
Style: IQF/BLOCK
Packing: 1*10 KGS