



COMPANY PORTFOLIO

Welcome to TUNA FISH MALDIVES

AT TUNA FISH MALDIVES WE PROVIDE WILD CAUGHT FRESH TUNA FISH FROM MALDIVES. PROCESSED WITH ORGANIC PRODUCTS IN OUR FACILITIES.

SEA CUCUMBER



WILD CAUGHT & PROCESSED WITH ORGANIC PRODUCTS.

GROUPE



WILD & BRED GROUPERS OF THE BEST QUALITY.

YELLOW FIN TUNA



SUSTAINABLY CAUGHT WITH POLE & LINE, PROCESSED FROZEN & SHIPPED FRESH.

PACKING



WE PROVIDE PACKING WITH ISO CERTIFICATION & EU ACCREDITATION.

ABOUT US

TUNA FISH MALDIVES (TFM) WAS FOUNDED IN 2012 WITH A FOCUS ON EXPORTING YELLOW FIN TUNA AND RELATED PRODUCTS SUCH AS FROZEN/CHILLED/SUN-DRIED TUNA, SEA CUCUMBER, AND GROUPE FROM THE MALDIVES TO DESTINATIONS WORLDWIDE. WE COLLABORATE WITH FISHING VESSELS THROUGHOUT THE COUNTRY TO SOURCE TOP-QUALITY PRODUCTS FROM ALL OVER THE MALDIVES.

AT TFM, WE PRIORITIZE SUSTAINABLE FISHING PRACTICES AND ENSURE THAT ALL OUR PRODUCTS ARE OF THE HIGHEST QUALITY. OUR PRODUCTS UNDERGO CAREFUL PROCESSING AND PACKAGING TO MEET RIGOROUS STANDARDS, AND OUR FACILITIES COMPLY WITH ISO AND EU REGULATIONS.

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OUR SERVICES

YELLOW FIN TUNA EXPORTS
FRESH / CHILLED GROUPE EXPORTS
SUN DRIED SEA CUCUMBER EXPORTS

EXECUTIVE SUMMARY

TUNA FISH MALDIVES (TFM) EXPORTS MOSTLY YELLOW FIN TUNA FROM MALDIVES TO VARIOUS DESTINATIONS ABROAD. TFM PLANS TO CREATE FURTHER TRADE AND INCREASE EXPORTS OF TUNA FROM MALDIVES BY OBTAINING NEW BUYERS. THE COMPANY OFFERS 6 TYPES OF PRODUCTS FOR CUSTOMER SPECIFICATION, ALTHOUGH THE PRICING STRATEGY REMAINS DIFFERENT AMONG ALL PRODUCTS DEPENDING ON CUSTOMER SPECIFICATION

OUR SUPPLY OF FISH COMES FROM THE CLEAN WATERS OF MALDIVES, WHICH GIVES THE TUNA ITS EXCELLENT QUALITY AND FRESHNESS. ON AVERAGE THE FISH REACHES THE CUSTOMER WITHIN 48 HOURS FROM THE TIME OF ITS CATCH, AND DURING THIS PERIOD SPECIAL CARE IS TAKEN TO MAINTAIN THE TEMPERATURE, HISTAMINE LEVEL AND OVERALL QUALITY OF THE FISH. THE FISH IS PROCESSED IN EU ACCREDITED FACTORIES WHICH COMPLIES WITH THE HIGHEST AND LATEST STANDARDS RECOGNIZED IN THE EUROPEAN MARKET. EACH INDIVIDUAL PRODUCTION IS CAREFULLY EXAMINED FOR ITS QUALITY ASSURANCE AND SAMPLES OF THE SHIPMENTS ARE ALSO OBSERVED IN CONTROLLED CONDITIONS AS A FURTHER STEP TO ENSURE THE QUALITY OF THE FISH DELIVERED MEETS THE CUSTOMER'S EXPECTATIONS. WE USE TRUSTED CARRIERS TO SAFELY DELIVER THE PRODUCT TO OUR CUSTOMERS.

MISSION & VISION

OUR MISSION IS TO ESTABLISH FAIR AND SUSTAINABLE TRADE SYSTEM THAT CAN HELP THE LOCAL FISHERIES TO GROW, AS IT IS A MAJOR SOURCE OF INCOME IN MALDIVES.

OUR SUCCESS VISION IS TO BE A RELIABLE, CONTINUOUS, AND REPUTED FISH EXPORTER IN THE MALDIVES TO WHICH WE SUPPORT TO INCREASE THE LOCAL POLE AND LINE FISHING THROUGHOUT THE MALDIVES.

AT TUNA FISH MALDIVES WE ACQUIRE, PROCESS & EXPORT ALL PRODUCTS

FRESH FROM THE OCEAN

HOW TO CATCH

YELLOW FIN TUNA IS AMONG THE LARGER TUNA SPECIES, REACHING WEIGHTS OVER 180KG (400 LB). YELLOW FIN TUNAS GET THEIR COMMON NAME FROM THEIR BRIGHT YELLOW SECOND DORSAL FIN AND ANAL FIN.

PROCESSING & PACKING

FRESHLY SOURCED RAW PRODUCTS ARE MOVED TO OUR FACTORY LOCATED IN HULHUMALE FOR QUALITY CHECK AND PROCESSING. OUR FACTORIES ARE ISO CERTIFIED AND EU ACCREDITED.

POLE AND LINE FISHING

POLE AND LINE FISHING WAS AT ITS PEAK BETWEEN WORLD WAR I AND THE 1950S BEFORE IT STARTED TO DECLINE. HOWEVER, IN MALDIVES AND A FEW OTHER COUNTRIES POLE AND LINE IS STILL CARRIED OUT TO CATCH SMALLER YELLOW FIN TUNAS.

QUALITY CHECK

AT THIS STAGE FISH FROM DHOANI (LOCAL NAME FOR FISHING VESSELS) ARE WEIGHED AND CHECKED FOR FRESHNESS, TEMPERATURE, TEXTURE AND COLOR. ONCE CHECKED FISH ARE GRADED BASED ON THE QUALITY ACCORDING TO ISO AND EU STANDARDS.

TROLLING

TROLLING IS A METHOD OF SUSTAINABLE FISHING WHERE MULTIPLE FISHING LINES WITH BAITED HOOKS ARE DRAGGED THROUGH THE WATER BY A MOVING VESSEL. THIS METHOD HELPS TARGET FISH THAT ARE QUICK AND FOLLOW FAST MOVING BAIT. IN MALDIVES FISHERMEN USE BOTH LIVE BAIT AND HANDMADE LURES FOR TROLLING.

PACKING

BEFORE PACKING FISH ARE KEPT IN ICE, WE USE ICE FLAKES TO REDUCE DAMAGES TO THE FISH BEFORE IT IS PACKED. PACKING IS DONE BASED ON CUSTOMER REQUIREMENTS. OUR PACKING INCLUDES GEL ICE PACKS IN WHICH VACUUM-PACKED FISH (PROCESSED TO CUSTOMER REQUIREMENTS) ARE PLACED IN STYROFOAM BOXES.

BY PRODUCTS

ON REQUEST WE DO PROVIDE BY PRODUCTS OF PROCESSED YELLOW FIN TUNA FOR VARIOUS USECASES RANGING FROM PET FOOD, FERTILIZERS ETC. BYPRODUCTS INCLUDE BONES, SKIN, GILLS ETC.

SEA CUCUMBER

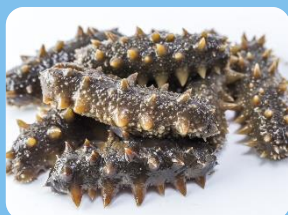
OUR SEA CUCUMBERS ARE FRESHLY ACQUIRED & CUT, SALTED, COOKED & SUN DRIED WITHOUT USING ANY CHEMICAL PRODUCTS, THEN PACKED & SHIPPED WORLDWIDE.

YELLOW FIN TUNA

FROM TAIL TO HEAD WE PROVIDE ALL PARTS OF YELLOW FIN TUNA. OUR MAIN PRODUCTS INCLUDE CHUNKS, LOONS, BLOCKS, MINI CHUNKS, STEAK CUT OR AS REQUIRED.

GROUPE

SUSTAINABLY WILD CAUGHT OUR GROUPEERS ARE FRESH & OF THE BEST QUALITY. PROCESSED AS PER THE REQUIREMENT, FRESH OR CHILLED.



FISH PROCESSING & QUALITY MAINTENANCE AT FISH FACTORIES

THE PICTURE SHOWS, FISH BEING BROUGHT FROM DHOANI TO BE CHECKED FOR GRADES, TEMPERATURE, FRESHNESS AT THE TIME OF ARRIVAL TO FACTORY.



THE ABOVE TWO PICTURES ARE SHOWING, BEING GRADED AND CHECKED FOR COLOR OF THE INTERNAL FISH. AT THIS POINT, IF BY CHANCE ANY OF THE FISH IS DETERMINED NOT SAFE FOR HUMAN CONSUMPTION WILL BE REJECTED AND CAREFULLY, HANDED OVER BACK TO FISHERMEN OR DISPOSED RIGHT AWAY.

AFTER CAREFULLY BEING INSPECTED BY QUALITY CONTROLLER AND LAB ASSISTANTS, FISH IS BEING KEPT AT ICE TILL THE FURTHER PROCESSING.



WHOLE FISH IS BEING CAREFULLY DIP INSIDE THE ICE FLAKES TO MAINTAIN TEMPERATURE, THE REASON ICE FLAKES IS USED FOR SUCH IS TO KEEP THE FISH IN GOOD CONDITION, IF FISH IS KEPT IN ICE BLOCKS IT MIGHT DAMAGE THE FISH IN VARIOUS WAYS.

FISH IS BEING PULLED OUT OF ICE FLAKES AND KEPT ONE BY ONE, FOR CLEANING, PROCESSING.



FISH IS BEING CAREFULLY PROCESSED AS PER CUSTOMERS REQUEST & ORDERS, EVEN AT THIS STAGE ALSO FISH WILL BE REJECTED IF BY CHANCE ANY PROBLEM OCCURS, EXAMPLE : TEMPERATURE DROPPING, COLOUR OF FISH CHANGE.

FISH IS BEING PROCESSED FOR CUSTOMERS ORDER AND REQUIREMENT'S, AS YOU CAN SEE IN THIS PICTURE, QUALITY AND SAFETY IS ALWAYS OUR NUMBER ONE GOAL.

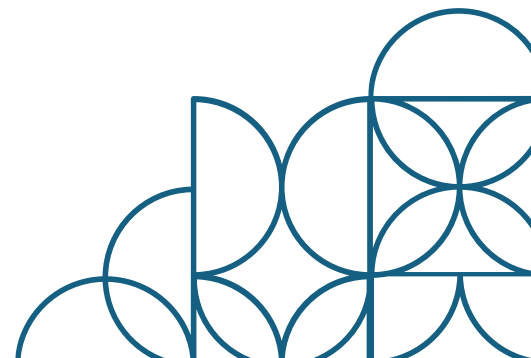


FISH IS BEING INSPECTED BY OUR QUALITY CONTROLLER AT THE LAST MIN BEFORE FISH IS BEING VACUUM PACKED, THERE ARE MANY WAYS OF VACUUM PACKING, WITH WASABI PAPER, CLOTHE WRAPPING, NORMAL VACUUM PACKING.

FISH IS BEING VACUUM PACKED, EQUIPMENT'S USED ARE HYDRAULIC AND FULLY AUTOMATIC MACHINERIES OUR FISH PROCESSING MATERIALS AND ALL THE OTHER PRODUCTION EQUIPMENT'S AND PROCESSING IS AUDIT BY EU EVERY 6 MONTHS.



OUR FISH PRODUCTS ARE BEING SCALED BEFORE BEING PACKED.



VACUUM PACKED YELLOW FIN TUNA LOIN.



ICE BLOCKS ARE PUT BEFORE FISH IS KEPT IN A STYROFOAM BOX TO MAINTAIN TEMPERATURE WHILE BEING TRANSPORTED.

ICE BLOCKS ARE PUT BEFORE FISH IS KEPT IN A STYROFOAM BOX TO MAINTAIN TEMPERATURE WHILE BEING TRANSPORTED.



YELLOW FIN TUNA READY TO BE DELIVERED TO CUSTOMER DOORSTEP AFTER BEING COVERED BY REGIFOAM TOP.

STORED AND DELIVERED BETWEEN 0 TO 3 DEGREE CELSIUS FOR CHILLED PRODUCTS FROZEN PRODUCTS DELIVERED -0 DEGREES CELSIUS.



OUR PRODUCTS ARE READY TO BE DELIVERED FOR RESPECTED CUSTOMERS.



OUR PRODUCTS FOR CUSTOMER REQUIREMENTS

CHILLED YELLOW FIN - H & G AND GG



- POLY-BAGGED IN INSULATED WAX COATED SHIPPING CARTON OF (24' X 2')
- LABELED AS REQUIRED BY EU REGULATIONS AND/OR CUSTOMER SPECIFICATION
- SIZES OF H&G – USUALLY ABOVE 40KG, FOR GG 30KG ABOVE
- STORE AND DELIVERED CHILLED AT 0 - 4 DEGREE

CHILLED YELLOW FIN – LOINS



- BLOOD MEAT, BONES REMOVED AND CLEANED
- AVERAGE SIZE: 5-6 KG
- VACUUM PACKED, PLACED IN INSULATED STYROFOAM BOXES WITH GEL ICE PACKAGE
- AND OUTER SHIPPING LABELED AS REQUIRED BY EU REGULATIONS AND CUSTOMER SPECIFICATIONS STORED AND DELIVERED CHILLED AT 0 - 4 DEGREE

CHILLED YELLOW FIN - CHUNKS (CENTRE – CUT)



- BLOOD MEAT, BONES REMOVED AND CLEANED
- AVERAGE SIZE: 2-3 KG
- VACUUM PACKED, PLACED IN INSULATED STYROFOAM BOXES WITH GEL ICE PACKAGE
- AND OUTER SHIPPING LABELED AS REQUIRED BY EU REGULATIONS AND CUSTOMER SPECIFICATION
- STORED AND DELIVERED CHILLED AT 0 - 4 DEGREE

FROZEN FRESH YELLOW FIN – STEAKS AND LOINS



- VACUUM PACKED
- PLACED IN INSULATED STYROFOAM BOXES WITH GEL ICE
- PACKED AND OUTER SHIPPING LABELED AS REQUIRED BY EU REGULATIONS AND CUSTOMER SPECIFICATION

CHILLED YELLOW FIN - VALUE ADDED PRODUCTS



- VALUE ADDED PRODUCTS INCLUDE STEAK, KEBAB, TUNA BELLY, TUNA HEAD, MINI CHUNKS, ETC.
- VACUUM PACKED, PLACED IN INSULATED STYROFOAM BOXES WITH GEL ICE PACKAGE AND OUTER SHIPPING LABELED AS REQUIRED BY EU REGULATIONS AND CUSTOMER SPECIFICATION
- STORED AND DELIVERED CHILLED AT 0 - 4 DEGREE

DRIED FISH PRODUCTS



- SKIP JACK TUNA, BLOOD MEAT, BONES REMOVED AND CLEANED COOKED
- SMOKED AND SUN DRIED. LOOSELY PACKED IN CARTON BOXES, PACKAGE AND OUTER SHIPPING LABELED AS REQUIRED BY CUSTOMER SPECIFICATIONS

1. CHOPPED SMOKED TUNA
2. FINE CHOPPED SMOKED & DRIED TUNA
3. DRIED SKIPJACK TUNA OR DRIED YELLOWFIN TUNA
4. TUNA JERKY
5. SMOKED TUNA LOINS
6. FINE GROUND DRIED TUNA
7. CHOPPED SMOKED & DRIED TUNA



Frequently Asked

What is your MOQ ?

Our MOQ is 700KG.

Do you ship worldwide ?

Yes, we do ship worldwide.

What payment methods do you accept ?

We accept Bank Transfers and Telegraphic Transfers (TT) only now.

Do you provide sample ?

We do provide samples as required with applicable charges for product and shipping. Please email us your requirement.

What are your payment policies ?

100% payment before shipping.

Why Choose

QUALITY

TFM offers top quality products as the company has excellent personal relationships with fishermen and boat owners. All fish is caught on pole and line, ensuring top quality and environmentally responsible behavior throughout the value creations chains. Further, our fish stock is carefully monitored in every stage of the value creation process to ensure quality.

DEDICATED TEAM

The team at TFM is young but energetic. ambitious but focused. We are a bunch striving to realize a dream to establish a top-quality export service in the country. The team has gained experience in various relevant fields. It is notable that the Managing Director has over 6 years' experience in the field, and is still involved in buying fish from fishermen, processing them in factories and shipping them to customers in various parts of the world daily.

RELATIONSHIP WITH CUSTOMERS

TFM recognizes that relationship with the customers is the key to success in business. Trust will reduce the transaction costs in several ways, and this is what we seek. Therefore, we always maintain dialogue and always keep a transparent communication. We strive our best to fulfill the requirements of the customer and deliver a top-quality service.

LONG TERM VISION

TFM is a kickstart business, but we are here to stay. We have long term plans to expand our business both horizontally and vertically. We are negotiating with several potential suppliers and also planning to expand the product range.

BEST PRICES & TERMS

TFM can ensure that it will offer the best price available in the market for Maldivian fish. We have also entered into agreements with suppliers to obtain a cost advantage and hence keep the prices low. Increase in volume can only make the price better. We also offer better terms and conditions compared to competitors, as we try to penetrate the market and built trust with our potential customers.

VERTICAL RELATIONSHIPS

One of the first things that TFM carried out was to obtain the trust and faith of key players across the value chain. Hence, we have established personal relationships with several fishermen and boat owners to ensure a steady supply. We have entered into commercial agreements with factories to process our fish to prepare them for export. We have also obtained excellent deals with shipping agents and airlines to keep the costs and prices low, so that we can offer a better price to our customers.

Thank you for taking your precious time reading this proposal.

We hope you would consider us as your permanent Fish Supplier.

If you have any queries, please do not hesitate to;

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