



WEST FISH SUPPLIERS SARL GULF OF GUINEA & AFRICA

PROFILE

WEST FISH SUPPLIERS SARL is a producer and trader of fresh and frozen fish & seafood products.

WEST FISH SUPPLIERS SARL

in association with,

SOURCE MY FOOD (PTY) LTD

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SEAFOOD EXCELLENCE

WEST AFRICA & AFRICA

WEST FISH SUPPLIERS SARL, have 20 years experience in the production and trading of fish and seafood in both West Africa and Africa.

We pride ourselves with supplying the freshest fish and seafood by applying best practice in the management of the cold chain and careful handling of the seafood from the sea to the consumer.

We hold partnership agreements with EU certified processing plants in South Africa and also in West Africa alike that make it possible for us to supply a variety of quality fish and seafood products.

OUR PRODUCTS

LOBSTER
OCTOPUS
SQUID
SOLE FISH
RIBBON FISH
YELLOW FIN TUNA
SKIP JACK TUNA
MONK FISH
HORSE MACKEREL
SARDINE
MACKEREL
HAKE
ABALONE
CUTTLE FISH
ETC.

FISH PROCESSING PLANT - WEST AFRICA



WASHING AND PROCESSING HALL



COLD STORAGE & QUICK FREEZING



PRODUCTION PLANT, FULLY EQUIPPED TO MODERN "EU" AND "FDA" STANDARDS PROCESSING FACILITY



PROCESSING HALL WITH SANITARY FOOT BATH FOR STAFF ENTERING THE WORK AREA



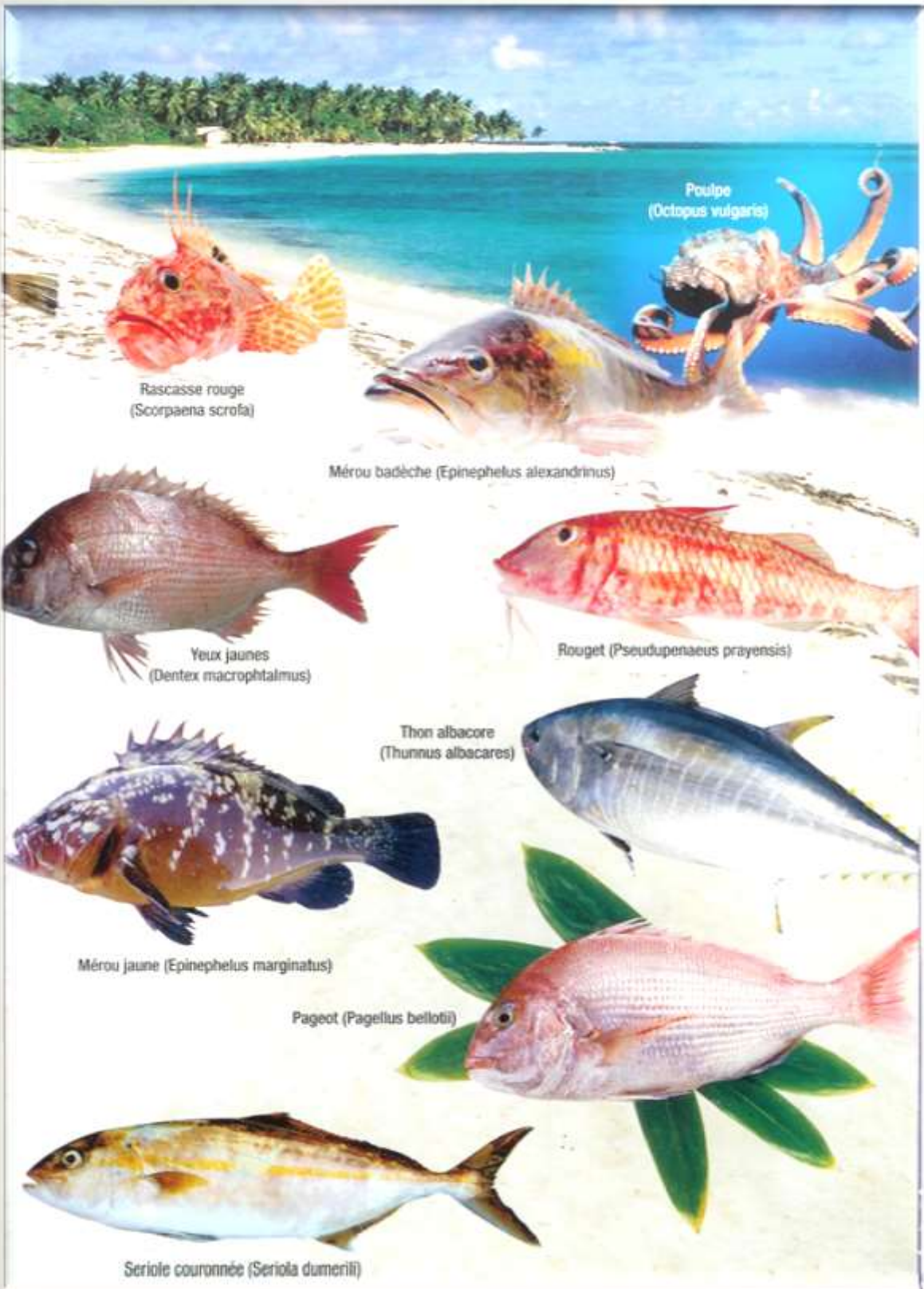
FISH PROCESSING HALL AND FREEZERS

- Staff is dressed in standard safety and hygiene apparel ie. Head covers, safety gloves (for cold storage areas to handle ice bins and heavy lifting) and latex gloves (to handle fresh or frozen product, gloves latex gloves and disposable masks and head covers is discarded at the end of each day), overall as well as plastic coveralls, top boots, face masks, etc.
- Floors are epoxy coated and equipped with water drainage systems for easy cleaning and are cleaned at regular intervals throughout the work day;
- Processing halls is well lit with fluorescent lamps and spot lamps;
- IQF freezers and cold rooms;
- Production line is equipped with numerous filtered water hoses/taps over stainless steel sinks and tables;
- Product bins and ice bins is washed with disinfectant soapy water and rinsed regularly after each production of fish products;
- NO RE-CYCLED WATER IS USED IN THE PRODUCTION PLANT;
- Cold room cooling systems and air conditioners is installed and run 24/7 in the processing halls to maintain steady cold temperatures while processing of fish to maintain “Cold Chain Protocol”;
- The plant is equipped with powerful modern back up generators to run electricity in the event of any power outages (black outs);
- The plant is equipped with the following: laboratory, medical room, cafeteria, cctv & live camera’s to monitor the hygiene, safety and processing standards,
- A qualified safety officer is employed to check and maintain safety and hygiene equipment and apparel standards,
- The factory has its own ice maker - ice is replaced regularly;
- Fully trained management and fish technicians and fish processors is employed...

POPULAR WEST AFRICA FISH SPECIES



WEST AFRICA FISH SPECIES



WEST AFRICA FISH SPECIES

WEST AFRICA OCTOPUS - *OCTOPUS VULGARIS*



OCTOPUS IN FLOWER FORM



OCTOPUS PROCESSING



OCTOPUS - CLEAN BLOCK FROZEN IN MASTER CARTON
AVAILABLE SPECIES: OCTOPUS VULGARIS - WEST AFRICA (GULF OF GUINEA FAO 034)
OCTOPUS VULGARIS - SOUTH AFRICA

WEST AFRICA TONGUE SOLE - SENEGALENSIS CYNOGLOSSUS



TONGUE SOLE - FRESH DAILY CATCH



FRESH TONGUE SOLE FISH SORTING AND PROCESSING PLANT



FRESH TONGUE SOLE FISH SORTING AND PROCESSING PLANT



FRESH TONGUE SOLE SORTING AND PROCESSING



TONGUE SOLE FILLET PROCESSING (dressed sole)



TONGUE SOLE FILLETS - IWP (Individually Wrapped Packed)



TONGUE SOLE FILLETS - IWP (Individually Wrapped Packed)



TONGUE SOLE - IQF / IWP



TONGUE SOLE - INTERLEAFED / IQF / IWP

WEST AFRICA SQUID - LOLIGO VULGARIS



CLEAN FRESH SQUID



SQUID TUBES - PROCESSED AND CLEANED AND PACKED



BLOCK FROZEN INTERLEAFED SQUID

WEST AFRICA SPINY ROCK LOBSTER PANULARIS REGIUS



LIVE SPINY ROCK LOBSTER - PANULARIS REGIUS



FROZEN (IQF) SPINY ROCK LOBSTER - PANULARIS REGIUS

LIVE LOBSTER PURGING FACILITY



WEST AFRICA LOBSTER PURGING TANKS



SPINY ROCK LOBSTER - PANULARIS REGIUS (SIZE ILLUSTRATION)

SOUTH AFRICA WEST COAST SPINY4 ROCK LOBSTER - JASUS LALANDII



LIVE ROCK LOBSTER



FROZEN WEST COAST ROCK LOBSTER - WHOLE ROUND



FROZEN LOBSTER TAILS IN STYROFOAM CARTON - IQF / IWP

WEST AFRICA SLIPPER LOBSTER



LIVE SLIPPER LOBSTER - PACKED IN STYROFOAM BOX READY FOR EXPORT

WEST AFRICA PINK SPINY ROCK LOBSTER - PALINURUS MAURITANICUS



PINK SPINY ROCK LOBSTER - PALINURUS MAURITANICUS

SOUTH AFRICA HAKE - MELUCIUS CAPENSIS



BLOCK FROZEN ON-BOARD INTERLEAFED HAKE

WEST AFRICA RIBBON FISH - TRACHURUS LEPTURUS



FRESH POLE CAUGHT RIBBON FISH



IQF INTERLEAFED POLE CAUGHT RIBBON FISH

SOUTH AFRICA YELLOW FIN TUNA - THUNNUS ALBACARES



FRESH TUNA PRODUCTION - LINE



YELLOW FIN TUNA IS SPIKED AND BLED ON-BOARD... THE TUNA IS PLACED IN BINS WITH CLEAN ICE SLURRY TO PRESERVE THE TUNA FRESHNESS AND TO MAINTAIN A CONSTANT LOW TEMPERATURE UNTILL THE VESSEL LANDS... TUNA VESSELS MAKE DAILY LANDING OF 20 TO 50 TONS OF YELLOW FIN TUNA...



DAILY FRESH TUNA PRODUCTION - STORED IN BINS ON-BOARD THE VESSEL HOLDING ICE SLURRY





THE TUNA IS CAUGHT FRESH DAILY BY POLE AND LINE METHOD THEN SPIKED TO BLEED OUT WHILE IN THE OCEAN OR ON-BOARD THE VESSEL, ALTERNATIVELY BY DIVERS AND SHOT WITH A SPEAR GUN AND THEN SPIKED AND BLED WHILE IN THE OCEAN OR IN THE FISHING BOAT. THE CATCHES IS KEPT IN BINS WITH CLEAN ICE SLURRY WHILE ON-BOARD UNTILL THE LANDING...



FRESH SASHIMI QUALITY TUNA LOINS - AVAILABLE UPON ORDER



FROZEN YELLOW FIN TUNA IQF: FROZEN ON-BOARD BY PURSEINERS & LONG LINERS
QUANTITIES: BETWEEN 250 METRIC TONS TO 1000 METRIC TONS (OR MORE) TONS PER LANDING

SOUTH AFRICA SKIP JACK TUNA PRODUCTION - KATSOWONAS PELAMIS



IQF - FROZEN ON-BOARD SKIP JACK TUNA
QUANTITIES: 400 TONS TO 1000 METRIC TONS PER VESSEL LANDING

WEST AFRICA MONK FISH



FRESH MONK FISH WHOLE ROUND



FROZEN MONK FISH TAILS - IQF

WEST AFRICA ABALONE - HALIOTIS MARMOTA



FRESH PROCESSED AND CLEAN ABALONE



CLEAN IQF ABALONE IN BAGS IN MASTER CARTON

WEST AFRICA CUTTLEFISH PRODUCTION



CUTTLE FISH PROCESSING AND CLEANING



WEST AFRICA HORSE MACKEREL PRODUCTION



WEST & NORTH AFRICA SARDINE SPECIES - SARDINA PILCHARDUS



SARDINA PILCHARDUS



SARDINA PILCHARDUS PRODUCTION: DAILY CATCHES BETWEEN 50 TONS TO 100 TONS. AVAILABLE IN BULK BETWEEN 100 TONS UP TO 500 TONS (OR MORE) PER LANDING BY PURSEINER TRAWLERS AND USUALLY FROZEN ON-BOARD



WEST FISH SUPPLIERS SARL are proud to be Producers, Distributors & Exporters of Quality Seafood & Fresh Fish to End Consumers & to International Wholesalers & Retailers.

We are able to offer bulk Frozen Fish and can deliver Shipments by Container or by Reefer Vessel load to our buyer's destination.

We can also offer live and fresh fish delivered daily or weekly by Air Cargo to any destination.

This is a,
“WEST FISH SUPPLIERS SARL” &
“SOURCE MY FOOD (PTY) LTD”
Partnership...

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