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SEA MASTER

LAVORAZIONE E COMMERCIO PRODOTTI ITTICI



Grazie alla certificazione IFS Food, Sea Master garantisce la qualità delle proprie materie prime e dei processi di lavorazione.

WE'RE HERE TO REVOLUTIONIZE GLOBAL SEAFOOD TRADE.



Sea Master is an Italian company located in Rome, with a deep understanding of Tuna and Swordfish production and trade. Defrost methodology upholds a strict producing protocol.

All of our fishes come from supply areas that don't show any concern.

Those raw materials are selected from lots that can guarantee better quality, frozen on board only.

This is the best way to ensure the perfect conservation throughout the entire chain, from production to sale.

We are passionate researchers, we stretch the boundaries to determine the uniqueness of our supply, and expert packers, thanks to the group's certified workshops where the processing and packaging of the catch is skilfully carried out.

We safeguard innovative and sustainable manufacturing processes, whereby we aim to trace brand-new routes for the Italian fish trade.

Our mission is to provide our customers with high quality products, certified and carefully processed in Italy.

STORY

VALUES

The company inherits an expertise growing since four generations of fish entrepreneurs. Passion and competence penetrate any single aspect of the venture in order to write a new chapter of fish trade in Italy. Founders have been able to innovate the fish logistic of center and south Italy. Nowadays challenge consists to reinvent commercial dynamics, to implement treatments and transformations of raw materials.

Our team monitors, through authoritative sources, international fisheries in order to select products that can reach their full potential in processing. We stretch the boundaries to determine the uniqueness of our supply.

Our competitive advantage is to have an integrated supply chain with direct processing and distribution facilities.

We thus guarantee products and services of certified quality and professionalism. Within certified laboratories, Sea Master conducts both defrost and catch production. In the group's certified laboratories, both defrosting and processing of the fish are taken care of with mastery and accuracy. Sea Master directly supplies supermarkets and wholesalers throughout Europe.



CERTIFIED QUALITY



FIRST SELECTION



DEEP-FROZEN ON BOARD



QUALITY ANALYSIS



SELECTIVE FISHERY



SUSTAINABILITY



GLOBAL SUPPLY



TRACEABILITY



COLD CHAIN

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Member of CISQ Federation



CERTIFIED MANAGEMENT SYSTEM
ISO 14001

Member of CISQ Federation



CERTIFIED MANAGEMENT SYSTEM
ISO 9001

PROCESSING AND DISTRIBUTION

Through its global sourcing Sea Master manages to ensure year-round availability of Tuna and Swordfish, while ensuring, quality and food safety. We process only products from selected fisheries, deep-frozen on board and guaranteed of complete traceability.



At our laboratory, Mar Grande, we combine the tradition of fish processing with the latest technology. Based in Taranto, Puglia is also our logistics center where the marketing of products throughout Italy starts.

Through a detailed sampling and analysis plan on our products, we guarantee high standards of food quality and safety, appreciated by our customers and end consumers.



PRODUCTION LINES



Sea master offers two production lines:

DeTuna

Senaka

We process and package products only in loins, a concept that encapsulates precisely our added value, the mastery of processing.

In Tuna, the line includes the same product processed and packaged in different methods to meet different market needs: from packaging in fine Oroshi vegetable paper, to packaging in MOCA with standard materials or offering different selections of anatomical cuts.

Swordfish is processed and packaged in loins, with a varied anatomical selection according to demand. We work convinced that our commitment to ensuring quality and safety is appreciated not only by our customers, but also by end consumers, who are increasingly informed and aware.

DE TUNA

The **DeTuna** line offers vacuum-packed products with MOCAs (Materials and Objects in Contact with Food that comply with Italian and European regulations) and authorized additives (EU Regulation 1333/2008).



SENAKA

C.A.P. TUNA

The **Senaka** line is created to offer products that are always in step with market needs, characterized by a high-quality selection packaged in ATM (Modified Atmosphere).



PRODUCT SHEET SENAKA

YELLOWFIN TUNA LOIN IN ATTI SENAKA



SENAKA
C.A.P. TUNA



TRANCIO DI TONNO PINNE GIALLE IN ATM SENAKA



SENAKA
C.A.P. TUNA



THUNNUS ALBACARES (YFT)



Description: Prepared defrosted fish product without skin



Packaging: Modified atmosphere packagin.



Shelf Life: 12 days from packaging date with intact package; 24 Hours shelf life after opening.



Quantity: 1 loin per box.



PRODUCT SHEET DE TUNA



PRIMUS DEFROSTED
YELLOWFIN TUNA LOIN



DEFROSTED YELLOWFIN
TUNA FILLET (BLU PAPER)

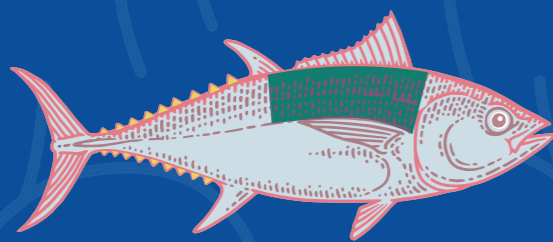
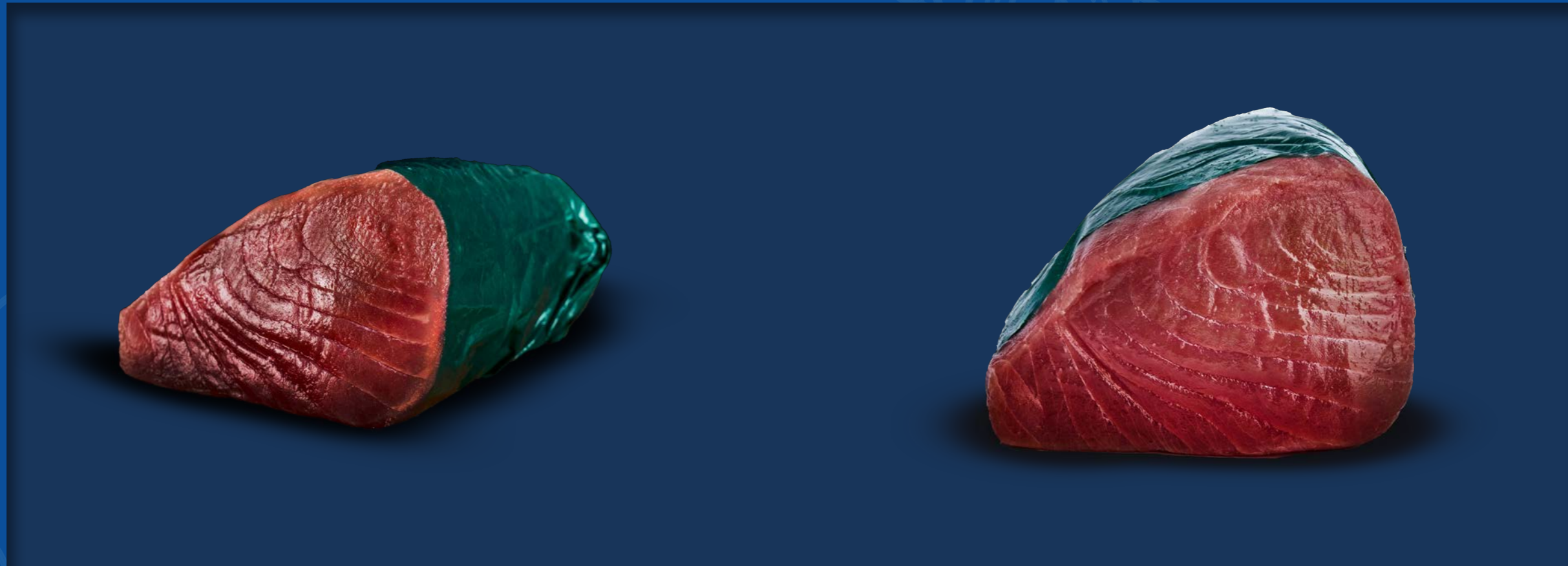
DEFROSTED YELLOWFIN
TUNA LOIN



PRIMUS DEFROSTED YELLOWFIN TUNA LOIN



DE TUNA



THUNNUS ALBACARES (YFT)



Description: Prepared defrosted fish product without skin, vacuum-packed.



Packaging: Packaged using vacuum with Oroshi paper and films suitable for MOCA use.



Shelf Life: 12 days from packaging date with intact package; 24 Hours shelf life after opening

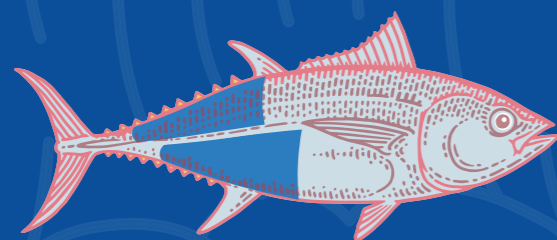


Quantity: 1 loin per box.

DEFROSTED YELLOWFIN TUNA FILLET (BLU PAPER)



DE TUNA



THUNNUS ALBACARES (YFT)



Description: Prepared defrosted fish product without skin, vacuum-packed.



Packaging: Packaged using vacuum with Oroshi paper and films suitable for MOCA use.



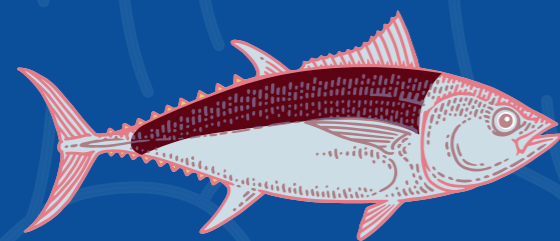
Shelf Life: 12 days from packaging date with intact package; 24 Hours shelf life after opening.



Quantity: 1 loin per box.

DEFROSTED YELLOWFIN TUNA LOIN

DE TUNA



THUNNUS ALBACARES (YFT)



Description: Prepared defrosted fish product without skin, vacuum-packed.



Packaging: Packaged using vacuum and films suitable for MOCA use.



Shelf Life: 12 days from packaging date with intact package; 24 Hours shelf life after opening.



Quantity: 1 loin per box.

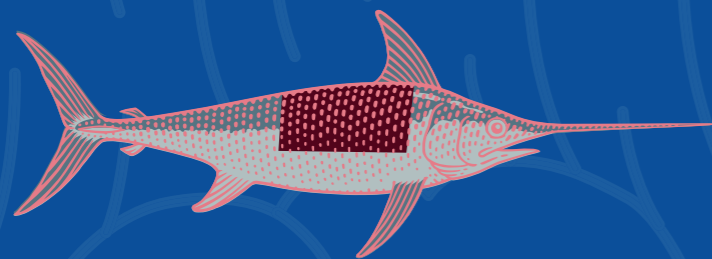
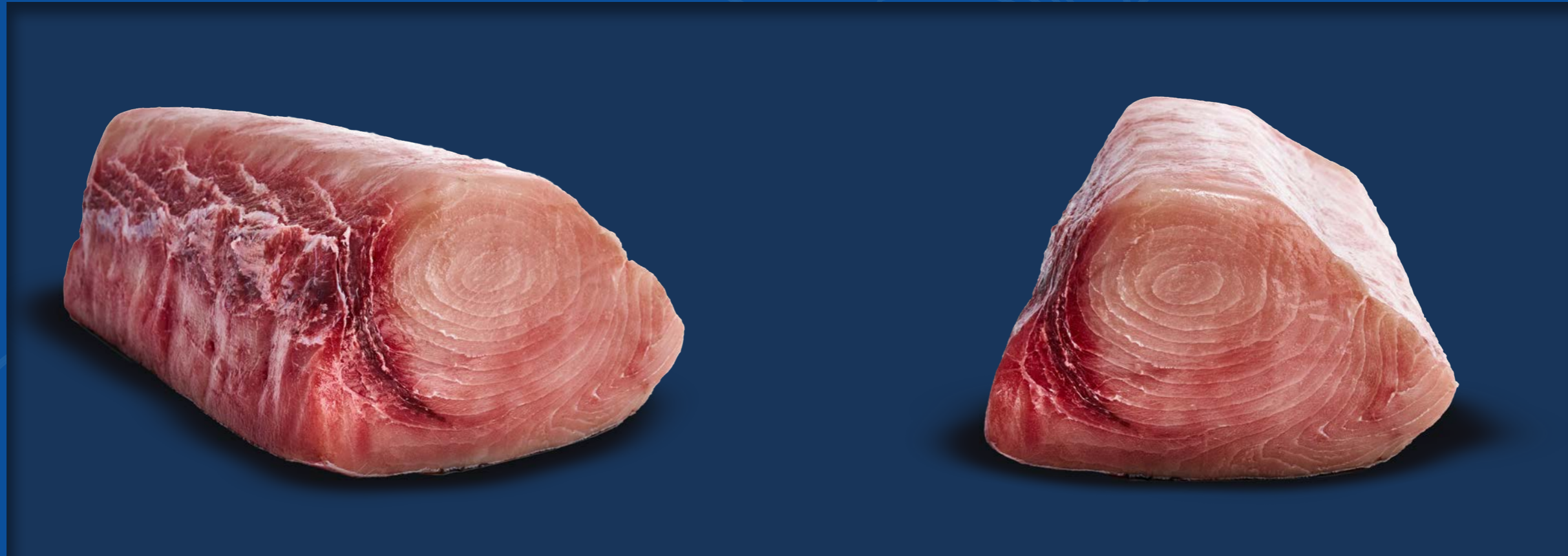


PRODUCT SHEET DE TUNA

SWORDFISH LOIN



DEFROSTED SWORDFISH LOIN (SASHIMI)



XIPHIAS GLADIUS (SWO)



Description: Prepared defrosted fish product with skin, vacuum-packed.



Packaging: Packaged using vacuum and films suitable for MOCA use.



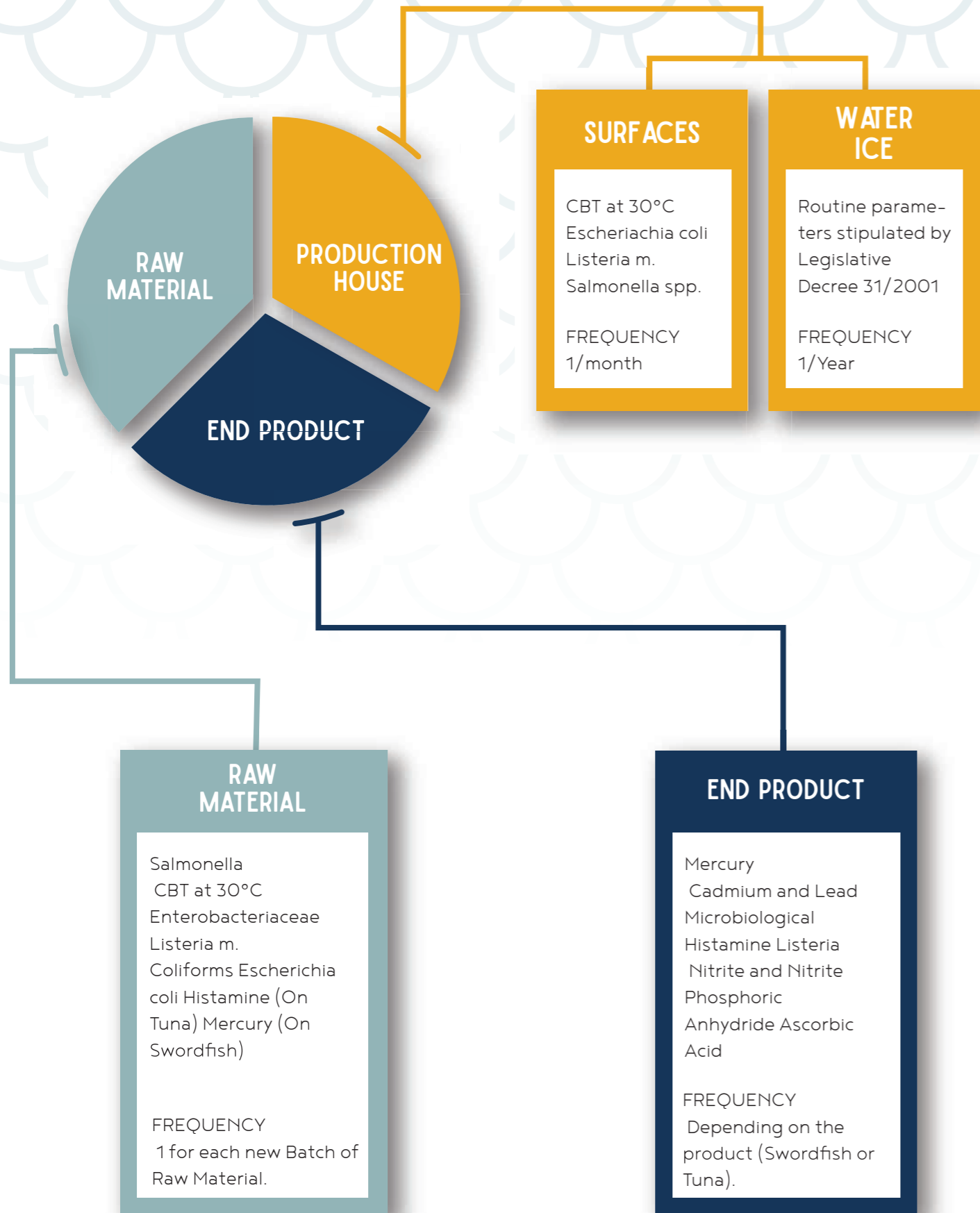
Shelf Life: 12 days from packaging date with intact package; 24 Hours shelf life after opening.



Quantity: 1 loin per box.

PLANNED ANALYSIS PROVIDED

IN THE SAMPLING PLAN CERTIFIED



SWORDFISH

- Mercury:** on all batches of finished product
- Cadmium and Lead:** 1/Month on Finished Product
- Microbiological:** 2/Month
- Listeria:** All lots Finished Product
- Nitrites and Nitrates:** All lots Finished Product
- Phostoric Anhydride:** At least 1/ Month on Finished Product



TUNA

- Mercury:** At least 4/Month
- Cadmium and Lead:** 1/Month on Finished Product
- Histamine:** On all lots Finished Product
- Microbiological:** 2/Month
- Listeria:** On all lots Finished Product
- Nitrite and Nitrate:** All lots Finished Product
- Product Phosphorus Dioxide:** 1/Month
- Ascorbic Acid:** All lots Finished Product