

# | *PRODUCT CATALOG* *SEA MASTER*



# STORY

The company inherits a wealth of knowledge enriched by four generations of seafood entrepreneurs. Passion and expertise permeate every aspect of the company, writing a new chapter in the seafood trade in Italy.

The founders successfully reimagined seafood logistics in central and southern Italy. Today's challenge is to renew commercial dynamics by implementing treatments and transformations of raw materials.



**SEA MASTER**

LAVORAZIONE E COMMERCIO PRODOTTI ITTICI

*SCAN ME*



# VALUES

Our team monitors international fishing activities using authoritative sources to select products that can reach their full potential during processing. We go to the ends of the earth to discover what makes our products different.

Our competitive advantage is having an integrated supply chain with processing and direct marketing facilities. Thanks to these facilities, we guarantee high-quality products and services with certified professionalism.

In the group's certified laboratories, both the thawing and processing of the catch are handled with skill and care. Sea Master supplies supermarkets and wholesalers directly throughout Europe.



CERTIFIED QUALITY



FIRST CHOICE



FROSTED ON BOARD



QUALITY ANALYSIS



SELECTIVE FISHING



SUSTAINABILITY



GLOBAL SUPPLY



TRACEABILITY



COLD CHAIN



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 is able to guarantee year-round availability of tuna and swordfish, while ensuring quality and food safety. We only deal in products sourced from select fisheries, slaughtered on board, and guaranteed complete traceability.





At our laboratory, Mar Grande, we combine traditional seafood processing with cutting-edge technology.

Based in Taranto, Puglia, it is also our logistics hub, where we distribute our products throughout Italy.

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

# PRODUCT LINE

Sea Master presents three production lines:



## SEA MASTER

LAVORAZIONE E COMMERCIO PRODOTTI ITTICI



### DeTuna

The Detuna line offers vacuum-packed products with MOCA (Materials and Objects in Contact with Food compliant with Italian and European regulations) and authorised additives (EU Regulation 1333/2008)



### SENAKA

C.A.P. TUNA

### Senaka

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

We process and package our products exclusively in slices, a concept that embodies our added value: our mastery of craftsmanship.

Our tuna line includes the same product, processed, and packaged in different ways to meet diverse market needs: from packaging in premium Oroshi vegetable paper to MOCA with standard materials, or offering different selections of anatomical cuts.

Swordfish is processed, prepared, and packaged in slices, with a varied anatomical selection based on demand. We believe 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.



# TARGETS OF THE **READY TO EAT** PROTOCOL



Prevention of Microbiological Risk in  
READY-TO-EAT TUNA PRODUCTS

The Sea Master control system is designed to reduce and prevent the risk of contamination by foodborne pathogens, specifically:

- LISTERIA MONOCYTOGENES
- SALMONELLA SPP.
- ESCHERICHIA COLI

from:

THE NEW PROCEDURE IMPLEMENTED BY SEA MASTER ALLOWS FOR RELIABLE MICROBIOLOGICAL RESULTS DIRECTLY FROM THE IN-HOUSE PRODUCTION LABORATORY, ENSURING PRODUCT COMPLIANCE IS VERIFIED BEFORE BEING RELEASED FOR SALE.





## ***RAW MATERIAL CHECK***

Frosted raw materials undergo microbiological analysis at an accredited laboratory to verify microbiological compliance and the absence of contamination before being used in the production of Ready-to-Eat products.

**1**

## ***FINISHED PRODUCT CHECK***

After processing and packaging, the product undergoes microbiological analysis directly at the company's laboratory to verify compliance with microbiological criteria and ensure compliance with the highest quality and food safety standards before being released for sale.

**2**

## ***ANALYSIS AT AN ACCREDITED LABORATORY***

The frosted raw materials are subjected to microbiological analysis at an accredited laboratory to verify microbiological compliance and the absence of contamination before being used in the production of Ready-to-Eat products.

**3**



*PRODUCT SHEET*  
*SENAKA*



**SENAKA**  
C.A.P. TUNA

# DEFROSTED AND MARINATED BLUE FIN TUNA LOIN IN MAP

**READY TO EAT**



THUNNUS THYNNUS (BFT)



Description: Frosted prepared fish product with skin.



Type of pack: Packaged in ATM (modified atmosphere).



Shelf Life: 12 days from the packaging date, 24 hours from opening.



Quantity: 1 loin for case.





*PRODUCT SHEET*  
*SENAKA*



**SENAKA**  
C.A.P. TUNA

# DEFROSTED MARINATED YELLOWFIN TUNA LOIN IN MODIFIED ATMOSPHER

**READY TO EAT**



THUNNUS ALBACARES (YFT)



Description: Frosted prepared fish product without skin.



Type of pack: Packaged in ATM (modified atmosphere).



Shelf Life: 12 days from the packaging date, 24 hours from opening.



Quantity: 1 loin for case.





*PRODUCT SHEET  
DE TUNA*



# DEFROSTED AND MARINATED YELLOWFIN TUNA LOIN PRIMUS



THUNNUS ALBACARES (YFT)



**Description:** Defrosted, vacuum-packed, without skin fish product.



**Type of package:** Green Oroshi paper and vacuum film.



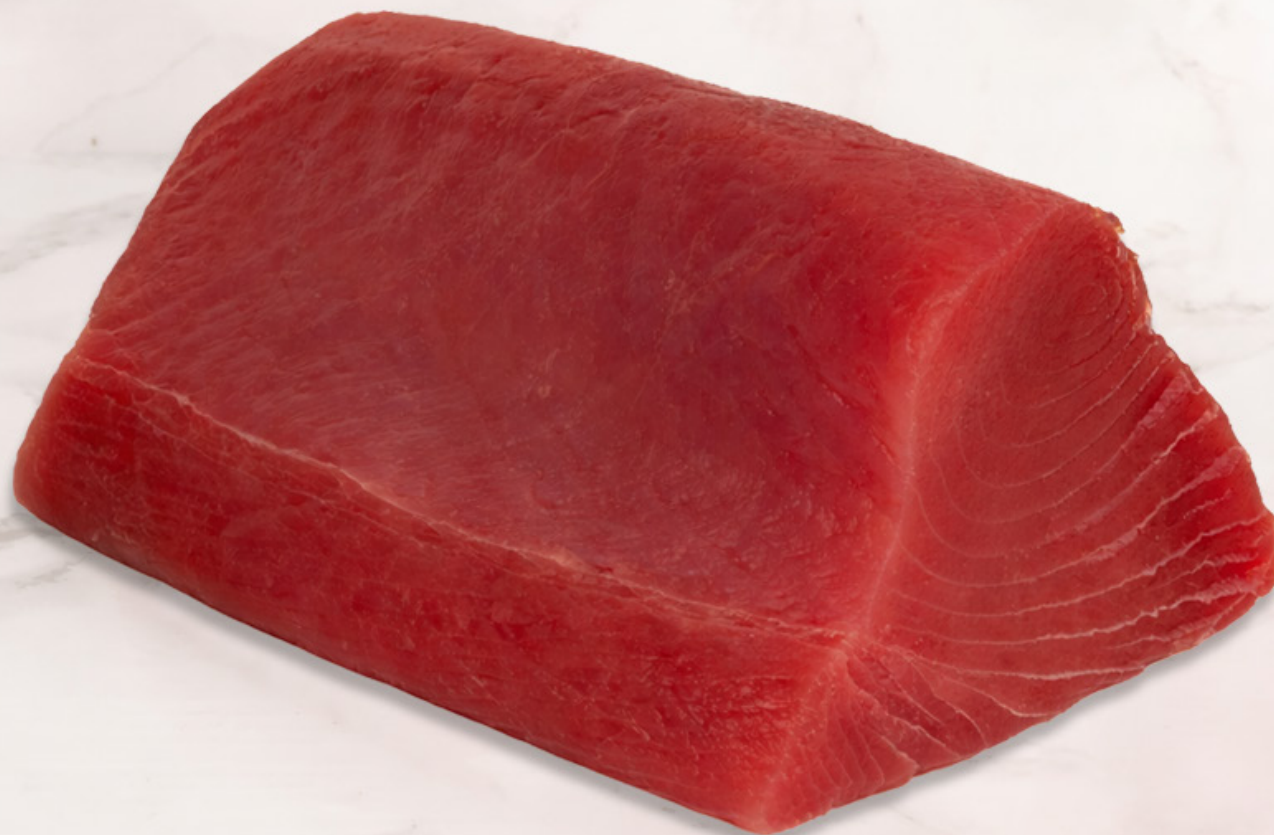
**Shelf Life:** 12 days from the packaging date, 24 hours from opening.



**Quantity:** 1 loin for case.



# DEFROSTED AND MARINATED YELLOWFIN TUNA LOIN



*THUNNUS ALBACARES (YFT)*



**Description:** Defrosted, vacuum-packed, without skin fish product.



**Type of package:** vacuum-packed film



**Shelf Life:** 12 days from the packaging date, 24 hours from opening.



**Quantity:** 1 loin for case.



**SEA MASTER**

LAVORAZIONE E COMMERCIO PRODOTTI ITTICI

# DEFROSTED AND MARINATED YELLOWFIN TUNA FILLET



THUNNUS ALBACARES (YFT)



**Description:** Defrosted, vacuum-packed, without skin fish product.



**Type of package:** vacuum-packed film



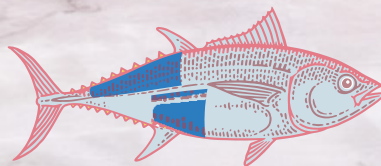
**Shelf Life:** 12 days from the packaging date, 24 hours from opening.



**Quantity:** 1 loin for case.



# DEFROSTED AND MARINATED YELLOWFIN TUNA LOIN BLUE GAUZE



THUNNUS ALBACARES (YFT)



**Description:** Defrosted, vacuum-packed, without skin fish product.



**Type of package:** Blue Oroshi paper and vacuum film.



**Shelf Life:** 12 days from the packaging date, 24 hours from opening.



**Quantity:** 1 loin for case.





*PRODUCT SHEET  
DE TUNA (SWORD)*



# DEFROSTED AND MARINATED SWORDFISH LOIN (SASHIMI)



*XIPHIAS GLADIUS (SWO)*



**Description:** Defrosted, vacuum-packed, with skin fish product.



**Type of package:** vacuum-packed film



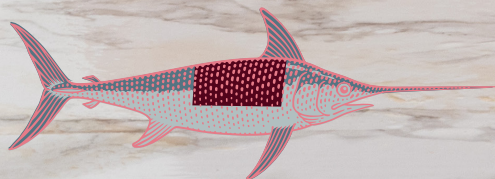
**Shelf Life:** 12 days from the packaging date, 24 hours from opening.



**Quantity:** 1 loin for case.



# DEFROSTED AND MARINATED SWORDFISH FILLET (SASHIMI)



*XIPHIAS GLADIUS (SWO)*



**Description:** Defrosted, vacuum-packed, with skin fish product.



**Type of package:** vacuum-packed film



**Shelf Life:** 12 days from the packaging date, 24 hours from opening.



**Quantity:** 1 loin for case.



# ANALYSES REQUIRED BY THE SAMPLING PLAN

**RAW MATERIAL**

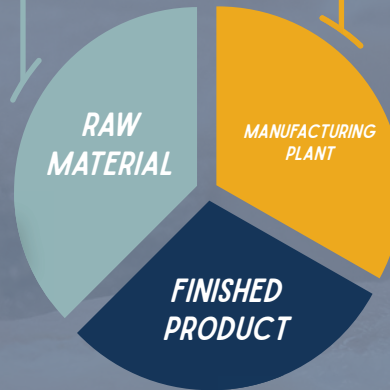
- Salmonella
- Cbt At 30°C
- Enterobacteriaceae
- Listeria M.
- Staphilococci C.p.
- Coliforms
- Escherichia Coli
- Histamine (On Tuna)
- Mercury (On Swordfish)

**FREQUENCY 1 FOR EACH NEW BATCH OF RAW MATERIAL**

**FINISHED PRODUCT**

- Mercury
- Cadmium and Lead
- Histamine
- Microbiological
- Listeria
- Nitrites and Nitates
- Phosphoric Dioxide
- Ascorbic Acid

**FREQUENCY 1 FOR EACH NEW BATCH OF RAW MATERIAL**



**SURFACE**

- CBT at 30°C
- Escherichia coli
- Listeria monocytogenes
- Salmonella spp.

**FREQUENCY 1/MONTH**

**WATER FROST**

Routine parameters provided for by Legislative Decree 31/200

**FREQUENCY 1/MONTH**

## TUNA

Mercury: At least 4/month

Cadmium and Lead: 1/month on finished product

Microbiological: 2/month

Listeria: On all finished products

Nitrites and Nitrates: All finished products

Phosphorus Penty: 1/month

Ascorbic Acid: All finished product batches



## SWORD

Mercury: At least 4/month

Cadmium and Lead: 1/month on finished product

Microbiological: 2/month

Listeria: On all finished products

Nitrites and Nitrates: All finished products

Ascorbic Acid: All finished product batches



# | *CONTACTS*



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