



LIHINI SEA FOODS

COMPANY PROFILE

We are Sri Lanka's award winning seafood exporters serving a global clientele across America, Europe, Asia, Russia and Oceania. Known for superior quality and freshness of our seafood, we are a sought after supplier for Japanese fresh fish cuisines. With two decades of experience in fishing, processing and exporting and two generations of expertise in technique and skill, Lihini Seafood Pvt Ltd is one of Sri Lanka's leading seafood companies.

Fresh . Fine . Ethical



SERVING YOU THE BEST THE OCEAN HAS TO OFFER

Lihini Seafood has been serving clients with fresh and fine seafood for almost two decades. Our seafood is known for its high quality and freshness in every part of the world, which is a promise that Lihini Seafood continues to uphold.

With a multiday vessel fleet of 5 and a processing and quality control team of 80, the company maintains the highest ethical and hygiene standards across its departments.

Nestled in western Sri Lanka on the coastal belt, our seafood is sourced, processed and packaged by our own team of fishermen and processing staff, eliminating any external contaminations, safety and hygiene breaches throughout the process from catch to customer.

The company is committed to ethical fishing and protection of marine eco systems, that it warrants fishing only in approved fishing territories, in permitted quantities and types of fish.

Having won multiple awards for goodness, high standards and entrepreneurship, Lihini Seafoods believe that their best accolades thus far have come from their satisfied clients and customers. The Company's main passion and objective is to provide satisfying seafood to our valued customers through best quality fish at competitive rates delivered in a convenient manner.

WHY OUR PRODUCTS STAND OUT FROM THE REST

PROVEN FRESHNESS

01

Our seafood is fresh to the plate. From the catch to delivery to your table, our seafood is kept fresh and uncontaminated.

SUPERIOR QUALITY

02

Our team of quality controllers ensure that each catch is tested for histamine, mercury levels as well as flesh temperature and colour before processing temperature and colour before processing

RELIABLE HYGIENE

03

Our vessels and processing facility are approved by the highest food grade industry certifications for hygiene – BRC Global and HACCP



Our Catch

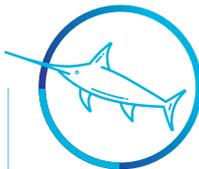
Lihini Seafood takes pride in offering our global clientele the finest and freshest seafood the ocean has to offer. Our specialty catches include tuna, sword fish, reef fish and crustaceans. These high end seafood are exported as loins, whole fish, gilled and gutted fish and head gutted and gilled fish.

We comply with microbiological, chemical and hygienic parameters set by EU, USA and all other markets in the storage, processing and export of our fish. We also ensure that each catch is carefully tested by our quality control team for histamine levels, mercury levels, color, smell, temperature and freshness.



TUNA FISH

TUNA SASHIMI
CHUNK
TUNA SASHIMI
WRAPPED LOIN
TUNA STEAKS
TUNA WHOLE
TUNA CUBES
TUNA SAKU BLOCKS



SWORD FISH

SWORD FISH LOIN
SWORD FISH WHOLE



REEF FISH

EMPEROR FISH
RED MULLET
RED SNAPPER
SPOTTED
GROUPER
RED GROUPER
BLUBBERLIP
SNAPPER
BARRAMUNDI
PARROT FISH
ANCHOVY
STING RAYS

TRAVELLY
SILVER
WHITTING
JOB FISH
SOLE FISH
SURGEON FISH
TREAD FIN
BEAMS
BARRACUDA
YELLOW TAIL
FUSSILIER



CRUSTACEANS

TIGER PRAWNS
WHITE PRAWNS
SQUIDS
BLUE SWIMMER
CRABS
MUD CRAB

QUALITY & STANDARDS

We are a Sri Lanka Ministry of Fisheries approved seafood exporter, having certified and conforming with European Laws. The company's systems has been developed in line with food safety management systems of BRC Global Standard for Food Safety Issue 8 and IFS Certification. We continuously update and upgrade our safety, hygiene and quality of our products and staff. In fact, Lihini Seafood is an HACCP certified processing facility.

HACCP | GMP | SSOP | BRC | IFS
Friend of the Sea Certification
Dolphin Safe Certification



Lihini Seafoods Pvt Ltd is synonymous with exceptional fresh seafood. With over 175 tons of fish products leaving the facility in Sri Lanka every month, the entire process from catch to customer is guided, monitored and quality controlled through the company's advanced technology infrastructure and expert food technologists. Each of the company's multi day fishing vessel are fully equipped with high end communications, refrigeration and in-built withtracking devices VMS (Vessels Monitoring Systems).

DISTRIBUTION & CAPACITY

Once the fish reaches the factory shores, the fish is weighed, cleaned, graded, tested for freshness and quality and then tagged, packed and delivered to ensure continuous tracking of goods until it reaches its final destination. A computerized and barcoded system monitors every step of the way for each packaged tuna, swordfish, reef fish and crustacean from production floor to end customer. To ensure hygiene and food grade of packaging, Lihini Seafood use its own polybags, Styrofoam and gel ice in our packaging developed by subsidiaries of the Lihini Group.



Our fish is mainly exported to USA, Japan, Australia, Russia and Ukraine, Italy, Germany, France, Netherlands, Spain, Switzerland and Maldives

SUSTAINABILITY & Care for the Ocean



We believe that our growth and success are intertwined with the responsibility and respect for the ocean and to our future generations. Our commitment towards future generations and ensuring ocean friendly practices are important to Lihini Seafood Pvt Ltd. We have partnered with Sustainable Fisheries Partnership (SFP), an independent non-government organization driving sustainable seafood and marine conservation as a step towards our commitment to the marine eco system.

The company is committed to protect the marine ecosystems by ensuring no pollutants are released to the ocean or the environment through our business activities. We are a 100% green business emitting zero pollutants.

We have taken the below steps towards strengthening our sustainability initiatives:

- Lowering energy consumption and improving efficiency.
- Eliminating waste and using sustainable materials.
- Adhering to environmental laws, regulations, and best practices.
- Purchasing green equipment, products, and services.

Our Commitment to Protect the Ocean

Thousands of dolphins, loggerhead turtles, leatherback turtles, sharks, sea birds, albatross and other endangered ocean species are victims of unethical and irresponsible fishing practices.

In honoring our commitment to the ocean and in respect of the ocean species, Lihini Seafoods have taken steps to encourage sustainable fishing practices in Sri Lanka. Together with the SEASL (Seafood Exporters' Association of Sri Lanka) and Sri Lankan Longline Fishery Improvement Project (FIP), Lihini Foods have taken steps to improve the biological and ecological status of Sri Lanka's longline tuna and billfish fisheries and to develop and implement national and international fishery specific management measures that will maintain the biology and ecology towards "Sustainably Managed Fishery".

Whilst ensuring ethical purchasing and fishing in our vessels and in our factory, we have trained our vessel staff on animal friendly ways to release these endangered animals. All our boats are equipped with de hooks, line cutters and tori lines to help release them without harm. Each released non target species is tagged prior to release for monitoring by conservationists. Further, to ensure sustainability of marine biosystems, our facilities will reject fish below stipulated weight and maturity levels.





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Lihini Seafood Pvt Ltd is keen in expanding its reach to provide top quality seafood to clients in your part of the world. We look forward to partnering with you for our next ocean adventure.



www.lihiniseafood.com