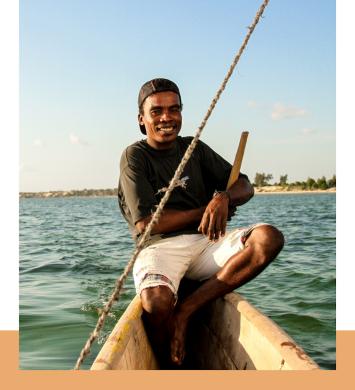
FROM THE SEA TO THE PLATE FISHERMEN AND PRODUCERS IN MADAGASCAR









STORY

THE BEST FROM THE SEA SELECTED BY FISHERMEN FROM THE ISLAND OF MADAGASCAR. THROUGH OUR ACTIVITIES, WE PROMOTE LOCAL FISHERIES AND MALAGASY KNOW-HOW. WE HIRE LOCALLY AT ALL LEVELS OF THE SECTOR: FISHERMEN, CUTTERS/FILLETERS, MECHANICS, OFFICE MANAGERS, ETC.

Quality.

Established for more than 20 years in the Indian Ocean and in Madagascar, we have gradually set up an integrated sector with 6 production sites on the island. Our product quality is based on an artisanal fishing model, guaranteed catch of the day and adjusted to seasonal rhythms.

Responsability.

We ensure that our products come from sustainable resources, in particular by respecting the so-called "biological rest" periods.

We also work closely with fishing villages, non-governmental organizations and local authorities to ensure respect for ecosystems and people.

Reactivity.

Our organization relies both on a sales team based in France and on part of our stocks immediately available from Vitrolles (13) or Le Havre (76).

This organization allows us to serve you from a pallet to a full container.

We have the best of The Red Island in our DNA.



A full range adapted to your sector:

- Supermarkets
- Out-of-home catering
- Communal catering
- Specialized stores
- Processors / Caterers

Through regular investments to modernize our factories, we are constantly improving our product offering in order to keep on meeting market expectations in terms of quality, presentation and diversity.



Cleaned, tenderized, raw, cook, flower shape, block, in pieces



Squids Whole, cleaned, tube, head, rings



Fishes
Grouper / Red Snapper /
Emperor
Whole or fishsteak or fillet



Shrimps
Peeled shrimps tails, raw



Tropical or green spiny lobster, raw or cooked, whole, half cut, tails, or skewers



Crabs

Raw, whole or half cut, cleaned



PACKAGINGS



Bulk - Cardboard boxes

From 3Kg and up to 20Kg depending on the products

Depending on the needs, the products can be wrapped individually in a PE film (IWP) or a bag.



Bulk - Bags with a printed header card

From 300g and up to 800g

Well adapted for products for supermarkets and specialized stores such as: squid rings, frozen cooked pieces of octopus, fishsteaks, shrimps etc.



Vacuum bag with a printed header card

Format up to 400g

Offered on our premium products such as lobster skewers, small octopus...

Would you have a specific request? We can work with you to find the most suitable packaging for your needs!



COMMITMENTS

MADAGASCAR SEAFOOD, ENGAGED BY NATURE.

- HELP PEOPLE TO DISCOVER THE PRODUCTS FROM MADAGASCAR AND INDIAN OCEAN
 - Quality seafood from local fishing (grouper, snapper, parrotfish...), mangrove crab, etc.
 - But also, seafood from other oceans selected by our commercial team: cod, horse mackerel, mackerel...
- FACILITATING DISCOVERY AND ACCESS TO SEAFOOD
 - A dynamic and responsive sales team based in France
 - A wide and varied product range
- CREATING VALUE AND JOBS IN MADAGASCAR
 - More than 1000 jobs created on the island
 - A range of fresh products fished on nearly 600km of coast
 - Innovation and know-how development at our 6 production sites







OUR QUALITY APPROACH.

In order to provide you with the best possible quality, we have a rigorous quality procedure. All our products are subject to systematic quality checks. This allows us to provide you with clear and precise data on the quality of our products at all times.

- We carry out analyses at the Institut Pasteur in Tana (Madagascar) and ensure that the quality of our products remains ideal.
- All our production sites have laboratories that carry out bacteriological analyses. We regularly send samples to Eurofins in France.

"Quality is made, it is not controlled."









"Alone we go faster. Together we go further"*

AS our objective is to provide ever stronger support, we have gradually consolidated the team in France with quality θ marketing profiles. This ensures both expertise θ responsiveness in the follow-up of all your requests.

Sales:

Grégory ALLARD (Director), Ninon MECHERI, Alexandra MAUGER & Anne-Sophie LE CAIGNEC

Quality:

Cyrielle AUGER & Thibaut VIGNON

Marketing:

Anne-Sophie LE CAIGNEC



*African proverb

Contact us

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