



SEVEN OCEANS FISH PROCESSING LIMITED (SOFPL)

COMPANY PORTFOLIO

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WHO WE ARE

Seven Oceans Fish Processing Limited is one of the largest fish processing companies in Bangladesh. Since the year 2011, the company has operated robustly with its qualified fish processors sourced around the country. With the hand of some expert technicians and a comprehensive export-oriented policy, Seven Oceans Fish Processing Limited (SOFPL) has marked its signature by exporting its processed fish to Europe & Asian Continent, including China, Vietnam, Thailand, Singapore, Hong Kong, Sri Lanka, etc. SOFPL is contributing to the food culture by delivering safe, secure & delicious products to the consumers.





MR. FARID AHMED KHAN

FOUNDER & MANAGING
DIRECTOR

*Mr. Farid Ahmed Khan has over
17 years of experience in
aquaculture and fish
processing.*

After completing his Bachelor's in marketing from the University of Liverpool, U.K., he completed a Diploma in General Business from Ireland with a Fellowship in export marketing.

Upon his return to Bangladesh, he engaged with DANIDA (Development Agency) for a pilot project on Pangasius fish processing and fillet export. Under that program in 2009, Pangasius fillet was sold to Bulgaria, Russia, and Poland.

Mr. Khan has also consulted for businesses in this sector as a sourcing agent in the South Asian market for European buyers, along with managing his fish trading business. His long track record in this field has exposed him to multiple factory operations, including in Vietnam.

Mr. Khan is the super key person in the Company and plays the anchor role in project conceptualization and execution, marketing, product development and administration.

Company Overview

Plant completed June 2016

Total investment US\$ 5.7 million

Revenue for the period of 2017-2018 US\$12 million

GP for the period of 2017-2018 US \$ 1.68 million

EBITDA for the period of 2017-2018 US \$ 1.02 million

Assets as at June 2018 US \$ 19 million

Initiation

Partnership with Danida in a pilot project in 2009

Experimental fish fillet export to Russia, Poland and Bulgaria

After a successful trial, the commencement of work on establishing the Pangasius fillet processing plant

OUR PRODUCTS & CAPACITY

SOFPL process Basa for fillet along with other aquaculture species such as walking catfish, motley of carps, and various other freshwater white-fishes popular with the ethnic Bengali population





WE MAKE PERFECT PRODUCTS

- Frozen White Fishes as per buyer requirements
- Frozen Fillet as per buyer requirements
- Frozen Shrimps as per buyer requirements

EXPANSION PLAN

Installation of fish oil and fish meal processing plant with 40 MT/day input capacity, which can process the entire residual carcass from the fillet plant; output capacity of 8 MT/day of fish meal and 10 MT/day of fish oil is under process. Fishmeal and fish oil present an attractive local market opportunity.

Installation of a 24 MT/day tunnel freezer to freeze/glaze fillet in a more seamless/automated manner (for US/more premium market) and enhance the fillet capacity to 30 MT/day and white fish processing capacity of 19 MT/day



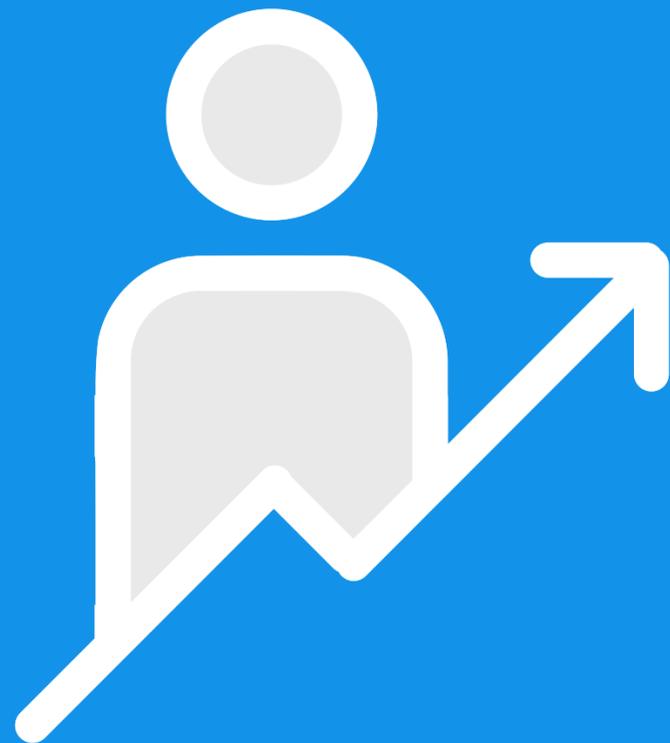


Bangladesh is the world's 3rd largest producer of Basa, but has a negligible presence in the global Basa fillet trading market (est. at \$2 bn). With experience in exporting shrimps, the country has the requisite infrastructure to support the export of fish products.

The growing livestock and aquaculture industry in Bangladesh requires the import of fish oil, fish meal, and other animal-origin feed ingredients. With minimal local production, current annual imports are estimated to exceed \$3 bn overall.

SOFPL will establish the first large-scale organized fish meal and oil plant in Bangladesh.

OUR MISSION



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Our mission is to endure. It declares our purpose as a leading frozen fish products processing plant and serves the complete satisfaction as the standard against which we weigh our actions and decisions.

To serve our clients with quality products

Be efficient and make effective client relationship

To create value and make a difference

At Seven Oceans, we value a work culture that encourages the free and open flow of information and ideas. We remain open to suggestions, and we learn from our mistakes.

The safety and health of our employees are paramount. We firmly believe that with a better understanding between the employers and employees, we will always ensure inspired work environments and make our employees highly motivated.

We are firmly committed to providing opportunities for personal and professional growth. By sharing a common destiny with our force, we have built a “Can Do” attitude among our employees, and for every single instance we celebrate and share our success.

OUR VISION



CURRENT OPERATIONS

AREA : **117DECIMAL**

PRODUCTION EMPLOYEE: **375**

CAPACITY:

Fillet (Pangasius and other catfish) - **15 MT/day**

White fish - **10 MT/day**

EXPANSION & OPTIMIZATION

Area: **96 decimal**

Production employee: **1000**

Fish Meal&FishOil Plant

Input capacity - **40 MT/day**

Fish meal capacity - **8 MT/day**

Fish oil capacity - **10 MT/day**

Tunnel Freezer

Capacity - **24MT/day**



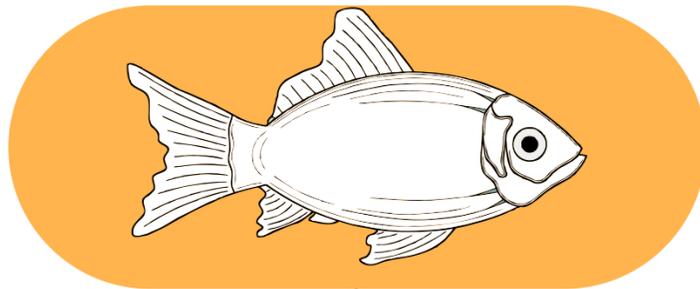


WE PROVIDE

We provide fresh packs of pangasius fillet, steak, cube, prawn/shrimps, pomfret, and other freshwater fish of superior quality at every step, and traceability is guaranteed for complete by HACCP manual is prepared to conduct all activities for the quality aspect in the plant. Raw materials are brought from an aquaculture farm or wild caught from Lake, Haor, Beel, River, or sea Bay of Bengal to the landing section of the receiving room by the suppliers or directly by the farmers. Quality control inspector or receive staff checks fish/shrimp-body temperature, iced condition, organoleptic condition, gher code, area code (Mouza, Union, Upazila & District code), suppliers' certificate, depot's/Landing information, Supplier's information, label of all incoming lots after arrival. Raw materials are frequently sampled & checked for microbiological parameters like SPC, Salmonella, Vibrio, coliform bacteria, etc. Only the superior and fresh quality head-on shrimps/fish with body temperature + 5°C are received as per product type. Any kind of rotten, discolored, black spot, or decomposed shrimp/fishes are sorted out and rejected. All the shrimp are farm-raised, but small-sized sea-catch brown and white shrimps are received only for PUD and PND. Supplying zone of raw materials is now under mandatory chemical, chloramphenicol, and nitrofurantoin monitoring twice per year, analysis with the competent authority.

STEPS OF PROCESSLINE

(FIN FISH)



1. Receiving
2. Stabbing & bleeding
3. Filleting
4. Washing
5. Skinning
6. Trimming
7. Washing
8. Grading
9. Treatment for moisture retention
10. Freezing
11. Packing
12. Storing
13. Export

PACKING SPECIFICATION

All master and inner cartons (boxes) as well as poly bags are labeled and printed with all necessary information and specifications for the buyers and their country regulations. Those are used to mark all required instructions like brand, size grade/count, country of origin, method of production, size of pack, net & gross weight, date of production, expiry date, nutrient facts, consumer & using instruction, approval & registration number & code number which are printed. All product units are with grade/count tickets and other codes like traceability code & shift code inside the product.

White fishes are packed in 10 Kg and Block frozen 10 X 700 Gm; 10 X 500Gm g; 20 x 300 Gm; 20 X 250 Gm, and as per the buyers' requirement.

Shrimps are packed in any kind of packing sizes like 6 X 4 Lb; 6 X 1.8 Kg, 6 X 1.5 Kg; 6 X 1.2 Kg; 6 X 1 kg; 6 X 800 Gm; 10 x 1 Kg; 4 X 5 Lb; 5 x 2 Lb; 10 X 2 Lb. and as per buyers' requirement.



HYGIENE PRACTICES

The company intends to follow the Model hygiene standard operating procedure as described below for monitoring good manufacturing practices and health hazards that may arise during various steps of production or on the critical control points at the lowest level for safe food production. The hygiene standard operating procedure addresses the hygiene concerns for the fictional shrimp or fish of Seven Oceans Fish Processing Ltd. The Hygiene Standard Operating Procedure plan under the EU, USFDA and other countries' seafood HACCP regulations mandate a hygiene control procedure to be properly controlled in our company.



General Hygiene

General hygiene practices are mandatory for all workers in the plant. This practice is monitored by the quality control section. All aprons and company clothes are washed and cleaned by the own laundry section inside the plant. All the bathrooms and toilets are maintained at the highest level of cleanliness. Using aprons & gum boots is only for working areas inside the plant. At the entrance time into the process hall, following the filtering process and all mandatory instructions for workers hang on the wall of the process hall. Weekly & monthly mandatory medical checkup for all workers and yearly medical test & fitness certificate for all workers also.



Plant Cleanliness

This activity is performed under the quality control section. Plant cleanliness, equipment, utensils, and food contact surfaces are cleaned according to the cleaning schedule as follows:

- a.** The cleaning schedule is given in the HACCP manual
- b.** A list of cleaning & sanitizing agents is given in the manual also.

QUALITY ASSURANCE

The Quality control is the most important part for food safety products. We emphasize the safety of raw materials from the careful selection of raw materials to carrying on various examinations at different stages. We have developed our own excellent product tracking management system to ensure the safety of the products. The company has set up the complete HACCP Quality management system, which "implemented in each process in processing aquatic products. Today, the company is equipped with domestic first-class physical and chemical index measuring instruments and microbemeasuring equipment in the laboratory for the test of products. Our products strictly comply with the HACCP Quality management system and requirements of hygienic registration European Union and FDA resulting from our perfect production multiplication of aquatic shrimp or whitefish products. Relying on safety, Quality, and Specialization is our sacred responsibility to provide you with quality products.

LABORATORY ACTIVITIES

The laboratory is the main section under the quality assurance department. This laboratory is equipped with all necessary equipment, like an incubator, autoclave, sterilizer, bag blender, etc. Good laboratory practices are done under trained & experienced personnel. Samples are drawn from the raw material receiving section, processed line, and finished product according to the analysis schedule. All laboratory works are performed under the Fish Inspection and Quality Control (FIQC) department of the Government of Bangladesh. The mandatory activities of the laboratory with Microbiological analysis of raw shrimp/fish product, ice water & swab; Physical and chemical analysis of water, and organoleptic analysis of finished products with equipment calibration.

A yellow square icon followed by the text 'WATER SUPPLY & TREATMENT' in a bold, blue, uppercase sans-serif font.

The plant is equipped with modern water treatment & auto water chiller by modern machinery. All water treatment system is equipped with a UV treatment system. All process line activities are supplied with treated chilled water only. Other general supply and amenities lines are from general water supply line.

All workers are immediately checked up under the medical section and issued a physical fitness certificate upon into the company. Medical checkup is mandatory for all workers on basis of a weekly & monthly basis. This section issues medical tests & fitness certificates to all workers yearly. Medicine is supplied from the plant.





LABOR ACT

Our company always follows the 2006 International Labor Organization's rules. The company management system runs under the factory's own service rules, which rules made under the Labor Act. Company workers' extra benefits are accidental, Marriage assistance, Emergency treatment assistance, Festival clothes, Winter warm clothes, Acknowledgment of service, Transportation facilities, Subsidized food, Child care facilities, Maternity facilities, and Additional bonuses. (Picture-Child care center, subsidized restaurant, compliance for workers)

MANAGEMENT

We are committed to ensuring that our products have the highest quality for our worldwide consumers. We have carefully built our business based on the 3 three guiding principles

1. Good Faith
2. Reliability and
3. Integrity

Which is formed by the group of the most experienced personnel in this company. We dare to say that the best professionals in the seafood sector are serving in our company. All key staff are well trained based quality policy, good management practice.



SOFPL'S FISH PROCESSING PLANT

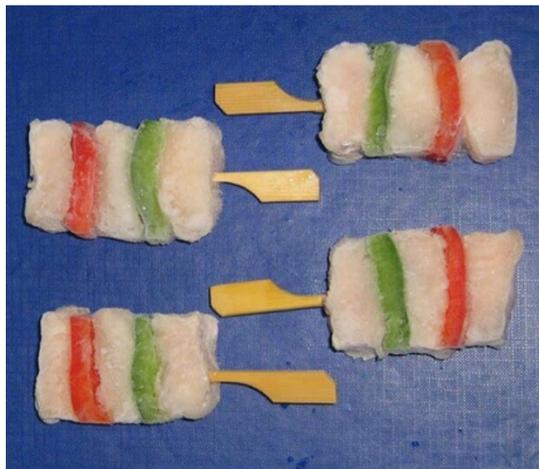






QUALITY ASSURANCE DEPARTMENT OF SOFPL











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GROUP





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So What Are You Waiting?

Contact Now!

If you want to find out more about SEVEN OCEANS FISH PROCESSING LIMITED SOFPL, please reach out to

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