

# Business **Company Profile**

MAERSK\*

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### Company **Overview**



### About Us

PT CITA KARYA AGUNG is a leading fresh and frozen seafood processor, supplier and exporter based in Belawan, Indonesia. We offer a various range of high-quality seafood products to both local and international markets. Global Reach  $\checkmark$  Years of Expertise  $\checkmark$  35+ Varieties  $\checkmark$  HACCP Certified  $\checkmark$  and GMP Standard Certified  $\checkmark$ .

Our Commitment is built upon three core pillars:

- Sustainability
- Reliability
- Quality



# What We Do



#### SOURCING

We collaborate with fishermen and aquaculture experts, ensuring the consistent and reliable source of premium-quality raw materials



#### PROCESSING

PT CITA KARYA AGUNG is committed to providing the highest quality seafood products. We are proud to be HACCP and GMP certified, ensuring food safety and adherence to strict quality control procedures throughout our entire supply chain



#### **BUSINESS**

We are fresh & frozen seafood processor, supplier, and exporter to a growing number of countries including China, South Korea, Taiwan, Vietnam, Egypt and Australia



# **Vision & Mission**



To become the world's leading seafood processor, supplier and exporter. Known for our unwavering commitment to reliability, quality, and sustainability in every aspect of our operations.

#### Mission

- Collaborate and strengthen a good relationship with local fishing communities to ensure reliability, quality and responsible sourcing practices.
- Maintaining a reliable and efficient supply chain. Ensuring the highest standards of quality control in every aspect of our operations.
- Honest and respect. Strengthen partnership with customer



### Our **Products**

#### **Storage Requirements**

- ▶ Kept in cold storage at -22°C
- Product Temperature -18°C

#### Expiration

12 Months in frozen condition

#### **Packaging Type**

As requested

#### **Country of Origin**

🕨 Indonesia 🚍

#### Product

Explore our extensive selection of fresh and frozen seafood from Indonesian Sea especially the Malacca Strait. While we showcase some of our popular offerings here, we have a much wider variety available. Don't see what you're looking for? Contact Us to discuss your specific needs!





### **Fin Fish**



Silver Pomfret Pampus Argentus



**Chinese Pomfret** Pampus Chinensis



**Croacker Fish** Nibea Albiflora



**Threadfin Bream** Nemipterus Virgatus



**Silver Sillago** Sillago Sihama



**Red Goatfish** Upeneus Moluccensis



### **Fin Fish**





### **Fin Fish**



**Parrot Fish** Scaridae



**Red Big Eye Fish** Priachantus Tayenus



**Indian Mackarel** Restilliger sp



Spanish Mackarel Scomberomorus Commerson



Mackarel (Salem/Sardem) Scomber japonicus



**Torpedo Scad** Megalaspis cordyla



### **Shell Fish**



**Cuttlefish** Sepia Esculenta



**Soft Cuttlefish** Sepia Officinalis



**Arrow Squid** Lolligo Blekerii





**Poulp Squid** Cistopus Indicus



Cooked Octopus Octopus sp



### **Shell Fish**



Nitica Tigrina

**Crayfish** Cherax Quadricarinatus



### **Shell Fish**



**Vannamei Shrimp** Litopenaeus Vannamei



**Tiger Prawn** Panaeus Monodon



**Slipper Lobster** Thenus Orientalis



**Undulate Venus** Paphia Undulata



## **HACCP Certified**

#### HACCP (Hazard Analysis and Critical Control Points)

HACCP is a globally recognized system for identifying, preventing, and controlling hazards that could cause illnesses. This certification demonstrates your commitment to a proactive and preventative approach to food safety. It ensures hazards are identified at all stages of the food processing chain, from sourcing to final product, and that control measures are implemented to mitigate those risks.



View HACCP Certificate



# **SKP Certified (GMP)**

#### **GMP (Good Manufacturing Practices)**

GMP certification signifies that your company adheres to a set of established quality control practices throughout your entire operation. This includes aspects like sanitation, equipment maintenance, personnel training, and documentation. Earning GMP certification demonstrates your commitment to producing consistent, high-quality products that meet regulatory standards.



<u>View SKP Certificate (GMP)</u>



### Contact Us

Whether you have questions about our premium seafood offerings, want to discuss your specific seafood requirements, we're here to assist you. At PT CITA KARYA AGUNG, we understand the unique demands of the seafood industry and are dedicated to providing tailored solutions. Feel free to reach out to our experienced team based in Indonesia, and let's collaborate to elevate your seafood business to new heights. Your success is our priority, and we're eager to be your partner in sourcing the finest fresh and frozen seafood. Contact us today to start a conversation that leads to excellence in the seafood industry.



#### **Contact Us:**

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