



PRODUCTS CATALOGUE 2020



www.jpfreshlanka.com

JP FRESH PRODUCTS

Pioneers in seafood exporting

JP fresh products is one of the leading entrepreneurs engaged in processing & exporting fresh chilled fish in Sri Lanka. The company is fully equipped with state of the art technologies upto international standards, operating with the EU approval number of DFAR/FPE/98/17.

Professional, skilled and well-trained staff at each and every level during the processing join hand to bring total success achieving high quality standards to the end product.

“Good Thinking, Good Products”



Fresh from the Indian ocean



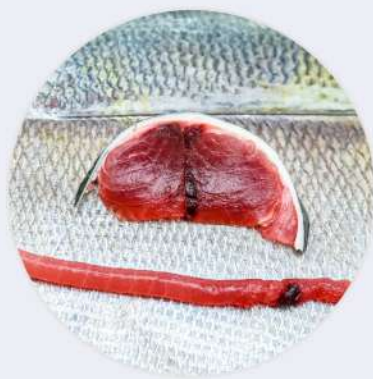
Yellowfin Tuna (*Thunnus albacares*)

Yellowfin Tuna are torpedo-shaped with dark metallic blue backs, yellow sides, and a silver belly. Yellowfin Tuna originally comes from Indian ocean with a great texture from head to tail. Our highly skilled staff and testing techniques, delivers the best product.

 25kg above

 0-2°C
 (Chilled temperature)

Freshly long line caught tuna, gilled / gutted, is been carefully graded in order to select the finest quality Tuna.



Nutrition Facts for 100g

Calories	109
Protein	24g
Fat	0.5g
Saturated fat	0.2g
Cholesterol	39mg
Sodium	45mg
Potassium	441mg
Carbohydrates	-
Fiber	-
Sugar	-



Sashimi (AA)



Grade (A)



H&G

Why our products?

We maintain strict temperature control methods from the ocean to our clients, keeping the freshness of each fish individually.

Products

- Sashimi AA grade
- Grade A (Loins & center cut)
- Grade B (Loins & center cut)
- Tuna H&G
- Tuna Steak
- Tuna Saku block
- Tuna Cube
- Tuna Belly



Thermocol ice box with gel and dry ice
(Maximum 30KG)



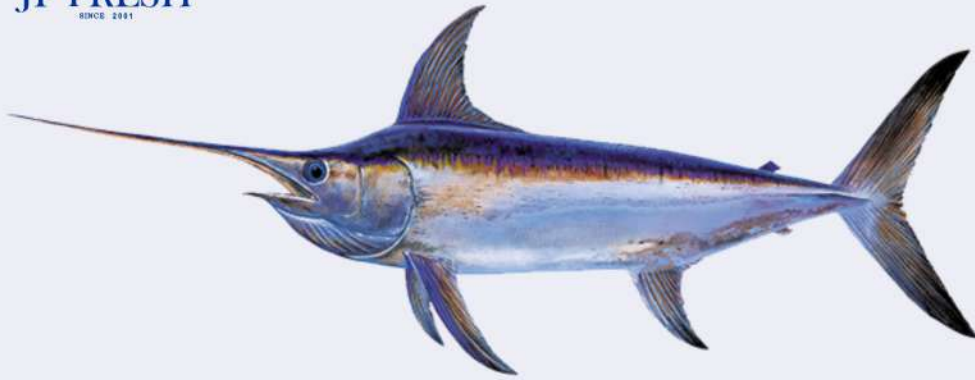
Maintains less than 1°C.

For orders

Shipments can be arranged upon customer requirement.



Our utmost priority is to follow international standards to protect the wild catch.



Swordfish (*Xiphias gladius*)

The swordfish gets its common name from the long, sword-like bill that grows from the front of its head. The swordfish is a highly prized food fish and is fished heavily throughout its range. The initial process starts from the boat itself to maintain the condition of the fish. At JP, we carefully conduct the mercury test.

 25kg above

 0-2° C
 (Chilled temperature)

Freshly long line caught swordfish, gilled / gutted, is been carefully graded in order to select the finest quality.



- Swordfish H&G
- Swordfish Loin
- Swordfish Steak
- Swordfish Chunk
- Swordfish Center cut

Nutrition Facts for 100g

Calories	144
Protein	20g
Fat	6.7g
Saturated fat	1.6g
Cholesterol	66mg
Sodium	81mg
Potassium	418mg
Carbohydrates	-
Fiber	-
Sugar	-



We export finest quality seafood





Exotic fish

Reef fishes are available as fresh whole fish or fillet form. Caught at Sea with hand bottom line. It is very popular due to its tender texture allowing it to enhance the flavor of any marinade added to the dish. Reef fish has high level of nutrients making it a wholesome fish for consumption around the world.



Thermocol ice box with gel and dry ice (Maximum 30KG)



Less than 1°C (Chilled temperature)

Exotic fish

Products



Products

Mahi Mahi(Whole/Fillet)

Parrot fish

Grouper

Red snapper

Trevally

Goat fish

Other products

Barramundi

Barracuda


Kingfish

Sailfish

Marlin



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