



OCEAVA

Bridging the Ocean's Finest to the World.

Who We Are & Vision

Oceava was established with a commitment to elevate seafood standards in Thailand. We began as specialists in selecting the finest tuna and a premium seafood from the best origins, ranging from the deep seas of Indonesia, Taiwan, China, Philipines and Indian Ocean relationship with supplier and manufacturer..

Today, we are committed to becoming the trusted partner of Michelin-starred chefs, tuna processors, manufacturers, and leading restaurant chains nationwide, guided by cutting-edge management



Our Mission

To deliver the ocean's truest flavors and freshness to the table with integrity and sustainability.



Our Vision

To be the premier integrated seafood supply chain leader in the region.

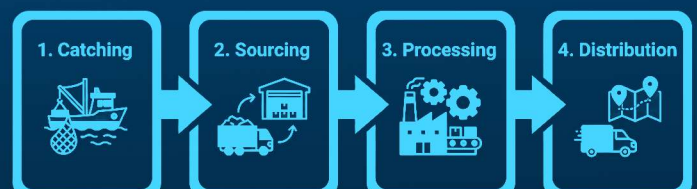
Strategic Supply Chain



Our strategic advantage lies in unifying "The Best Catch" with "The Best Processing." We receive premium semi-finished frozen raw materials directly from our Indonesian supply base and transform them into high-value finished products for the global market.

The 4-Stage Integrated Journey

1. Sourcing Base (The Origin)
2. Seamless Logistics (The Connection)
3. Processing Hub (The Transformation)
4. Global Distribution (The Reach)

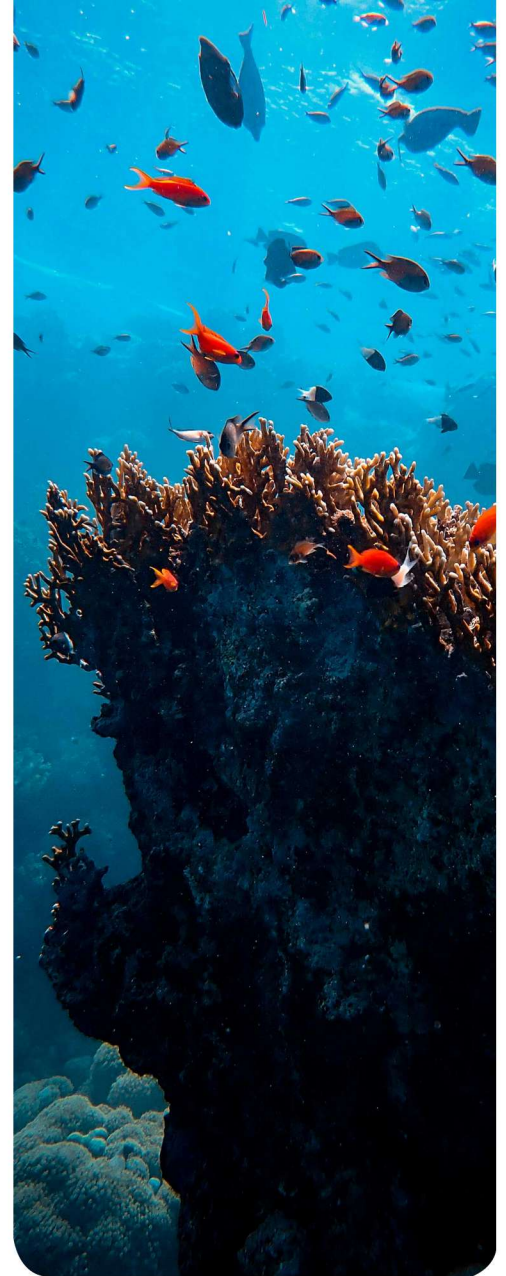


Sustainability & Social Responsibility

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At Oceava Co., Ltd., we recognize that a healthy ocean is the lifeblood of our business and our planet's future. We are deeply committed to operating responsibly, **strictly sourcing from fishing coordinates designated for Marine Mammal Protection.** By adhering to these protocols, we ensure that tuna resources remain abundant for generations to come, while guaranteeing zero interaction with protected species and uplifting the lives of the people throughout our supply chain.

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Our Key Pillars of Sustainability:



Responsible Sourcing & Ocean Stewardship

We are dedicated to protecting marine ecosystems through sustainable fishing practices:

Zero Tolerance for IUU Fishing: We have a strict policy against purchasing fish from Illegal, Unreported, and Unregulated (IUU) fishing activities.

Supporting Artisanal Fisheries: We prioritize sourcing from small-scale fishers in Indonesia who utilize traditional, low-impact catching methods.

Aiming for Global Standards: We collaborate with partners to drive our sourcing areas towards Fisheries Improvement Projects (FIPs) and aim for MSC (Marine Stewardship Council) certification goals.



Caring for People & Communities

True sustainability must include the social dimension:

Fair Trade Practices:

We support fair pricing for fisherfolk at the source, contributing to the economic stability of coastal communities.

Labor Welfare & Human Rights:

From the fishing vessels to our processing facilities in Thailand, we uphold fair labor practices, ensuring safe working conditions free from modern slavery or child labor, aligning with international standards (e.g., SEDEX/SMETA).



Transparency & Traceability

Trust is built on transparency:

Sea-to-Plate Traceability:

We invest in robust traceability systems that allow us to track our tuna back to its origin—identifying the catch area and fishing vessel. Our customers can have complete confidence in the safety, legality, and origin of every product.

Our Main Products



Skipjack Tuna

Sourced from the heart of the Banda Sea, Indonesia. This region is the global epicenter for sustainable pole-and-line skipjack fishery.

Size: 40 – 80 cm
Weight: 3 – 10 kg

Appearance: Distinctive dark purple-blue back with silvery belly and 4-6 conspicuous dark longitudinal bands (stripes) on the lower sides.

Meat Quality: Darker red meat with a stronger flavor and softer texture.

Usage: Most commonly used for canned tuna, smoked/dried products (Katsuobushi), and increasingly for affordable frozen loins.

Bigeye Tuna

Deep divers with large eyes adapted for low light. They hunt in the cold depths during the day.

Size: 60 – 150 cm
Weight: 20 – 100 kg

Appearance: Plump, deep body with large head and unusually large eyes (hence the name). Dark blue back with a silvery-white belly.

Meat Quality: Bright red, firm meat with a high fat content (marbling)

Usage: Premium sashimi and sushi markets (often marketed as "Maguro" alongside Bluefin). Also excellent for grilling.



Albacore

Known for their unusually long pectoral fins. They prefer cooler waters and are the source of 'white' canned tuna.

Size: 40 – 100 cm
Weight: 10 – 30 kg

Appearance: Fusiform body with remarkably long pectoral fins (wing-like). Dark blue back with silvery-white sides.

Meat Quality: The only tuna labeled as "White Meat." It has a very light, white-to-pinkish flesh that is firm and somewhat dry if overcooked.

Usage: Premium canned tuna ("Solid White"), tuna steaks, and increasingly popular in sushi bars (Shiro Maguro).

Yellowfin Tuna

Named for their bright yellow fins. Found in tropical oceans, they are a key species for both commercial and sport fishing.

Size: 60 – 150 cm
Weight: 15 – 80 kg

Appearance: Metallic dark blue back changing to yellow to silver on the belly. Distinguished by bright yellow dorsal and anal fins and finlets.

Meat Quality: Pale pink to mild red meat. Firm texture with a mild, meaty flavor.

Usage: The versatile "workhorse" of the industry. Excellent for sashimi (raw), searing, grilling, and high-quality canned products.



Yellowfin Tuna : Processed Meat



Tuna Chunk Meat

Ideal as an industrial raw material for canning, pouch packaging, ready-to-eat meals, and pet food manufacturing.



Tuna Cube

Premium raw frozen Yellowfin Tuna Cules. Expertly hand-diced into uniform, bite-sized cubes from select loin cuts.



Tuna Ground Meat

Processed under strict hygienic controls from 100% pure Yellowfin tuna meat with all bones, skin, and scale traces meticulously removed.

Tuna Loin

Quarter-cut from large whole fish, expertly trimmed with skin, bones, and dark blood meat completely removed.



Tuna Saku

Expertly trimmed into precise rectangular uniform shapes, with blood meat, skin, and bones fully removed.



Tuna Steak

Precisely cut into center-cut portions, with blood meat, skin, and bones completely removed. Ideal for wholesale, fine dining, and export markets.



Tuna Processing

Our operational framework is strategically structured into two distinct yet synchronized flows: The Global Sourcing Stream, focused on procuring premium raw materials, and the Advanced Processing Stream, dedicated to manufacturing high-quality finished goods. This dual approach ensures end-to-end control and excellence.

Global Sourcing Stream



Global Partner Selection:

Select high-quality fishing partners or raw material sources (e.g., partners from Indonesia) to ensure reliable supply and consistent standards..



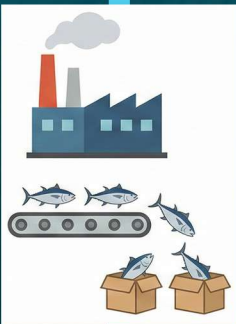
Quality Inspection:

Conduct on-site inspections to ensure the tuna meets factory specifications and required quality standards.



Cold Chain Logistics:

Manage temperature-controlled transportation systems to preserve freshness and maintain product quality throughout the supply chain.



Raw Material Supply:

Supply whole fish directly to processing plants or customers according to agreed specifications.

Advanced Processing Stream



Fishing

Tuna are caught using purse seine nets or longline methods and immediately frozen onboard to preserve freshness.



Cold Chain Management

The tuna are transported and stored under controlled temperatures to maintain quality and prevent spoilage.



Raw Material Inspection

Fish are inspected for size, quality, histamine levels, and traceability to ensure safety and compliance.



Thawing and Precooking

Frozen tuna are thawed and steam-cooked to firm the flesh and reduce microbial load.

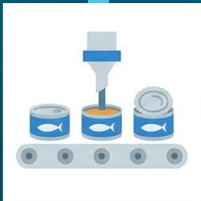
Cleaning and Loining

The head, viscera, skin, and bones are removed, and the meat is separated into loins.



Filling and Canning

Tuna is packed into cans with brine, oil, or sauce according to product specifications.



Sterilization (Retorting)

Sealed cans are heat-sterilized to ensure safety and extended shelf life.



Quality Control and Distribution

Products are tested, labeled, packed, and distributed to domestic and export markets.



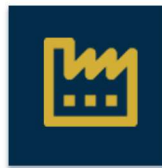


Partnerships



Tuna Processors :

Supplying raw materials to leading canning facilities and value-added factories requiring high-volume, traceable tuna.



Food Manufacturers :

Partnering with large-scale food producers to provide consistent, certified



Premium Retail :

Designed for high-end supermarkets and gourmet food halls that demand reliability and quality.



Fine Dining & Omakase :

Built to serve Michelin-level kitchens and Omakase concepts with uncompromising standards.

Quality Assurance



HACCP



GMP



COA certificate



ISO 22000



SMETA



BRC Standard



EU Certified
Processing Facility
Status



MSC

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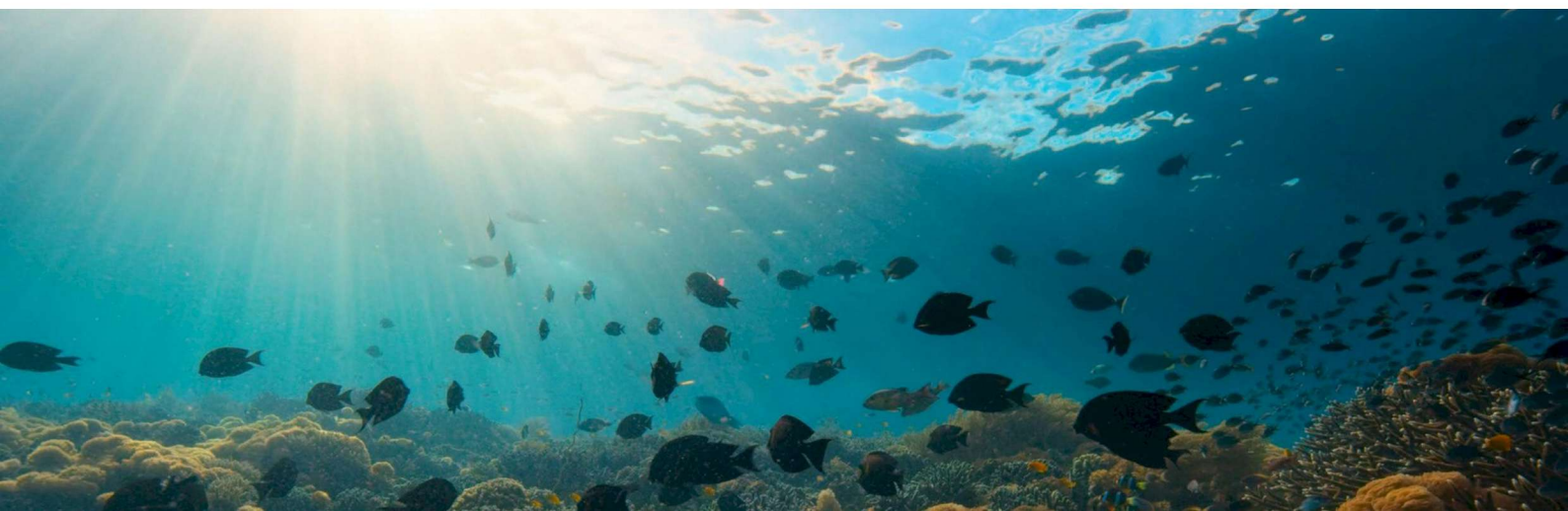
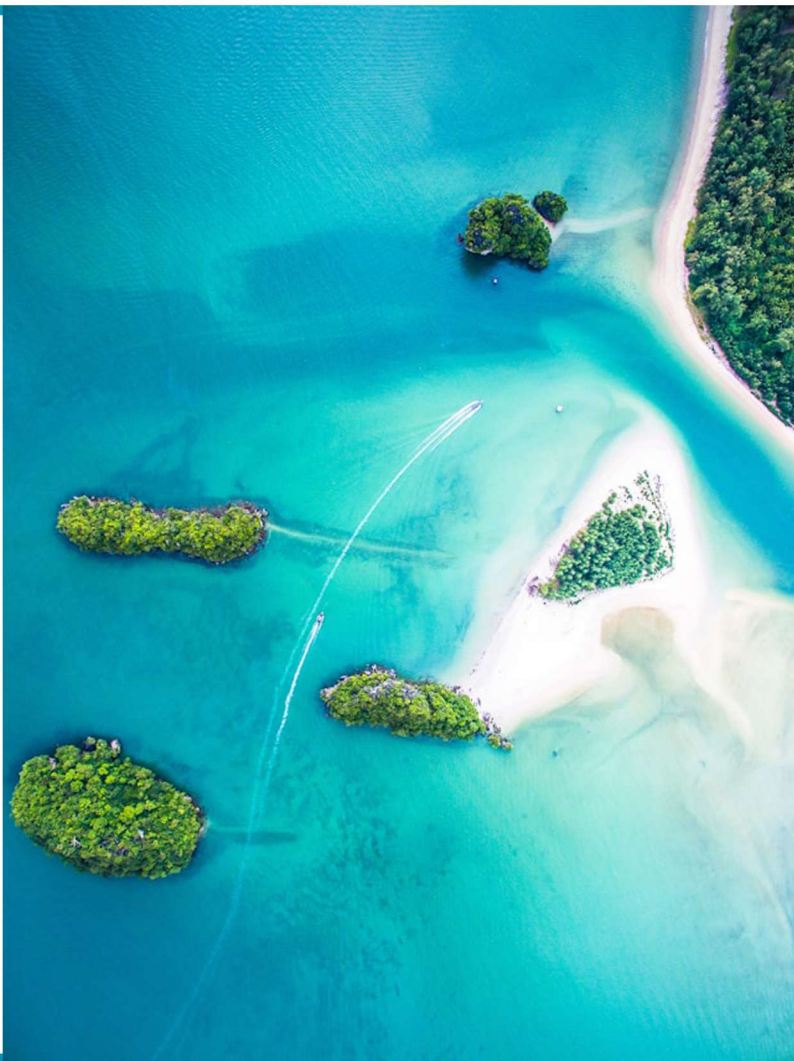
Indonesia's Pristine Archipelago

The foundation of our product quality begins at the source. We exclusively select tuna from the waters of Indonesia, recognized globally as one of the world's largest and most fertile tuna fishing grounds. As a vast archipelagic state spanning both the Indian and Pacific Oceans, Indonesia serves as a critical strategic location for the migration routes of major tuna species.

The exceptional quality of Indonesian tuna stems from its unique marine ecosystem:

Heart of the Coral Triangle: Our primary fishing grounds are situated within the Coral Triangle, the global center of marine biodiversity. The rich food web in this region supports robust and healthy tuna populations.

Warm Currents & Upwelling: The Indonesian Throughflow currents and nutrient-rich upwelling zones create abundant natural feeding grounds for large pelagic fish, resulting in superior meat quality and rich flavor profiles.





We focus sourcing from Indonesia's key Fisheries Management Areas (WPP) to obtain specific tuna species tailored to market demands:



Eastern Indonesia (WPP 713-717):

Covering the Sulawesi Sea, Banda Sea, and waters around Papua. This is our primary source for high-quality Yellowfin and Skipjack tuna.



Southern Indian Ocean (WPP 572-573):

The deep waters south of Java and Bali are crucial grounds for Bigeye tuna and larger Yellowfin.

We prioritize fishing methods that have low environmental impact and yield the highest quality catch:



Handline Fishing:

Artisanal fishers catch tuna one by one. This highly selective method ensures near-zero bycatch. Crucially, resulting in the highest quality sashimi-grade meat.



Pole & Line:

A traditional method utilized primarily for Skipjack, globally recognized as one of the most environmentally friendly fishing practices.

Beyond Tuna: Our Diverse Premium Portfolio

Leveraging our robust supply chain network in Indonesia and advanced processing capabilities in Thailand, our expertise extends beyond tuna. We have expanded our product portfolio to include other high-value seafood species to meet the diverse needs of our partners—from restaurants and hotels to distributors—while maintaining our unwavering philosophy: "Sourced Fresh, Processed to Global Standards."



Grouper :

The queens of white fish, sourced from the nutrient-rich Coral Triangle region of Indonesia. Primarily caught by artisanal handline fishers, ensuring pristine quality. The meat is firm, translucent white, and naturally sweet, perfect for steaming, frying, or grilling applications.



Octopus :

Indonesia is a premier global source for high-quality cephalopods. We supply various species, including Octopus, Squid, and Cuttlefish. All are meticulously cleaned and quick-frozen to lock in freshness and ensure the desired firm texture.



Sardine :

Sourced exclusively from the nutrient-rich Bali Strait, these sardines are celebrated for their high natural oil content and firm texture. Rich in Omega-3s and carefully handled to preserve their silver skin, they are ideal for premium canning or direct consumption.

Indo-Pacific Mackerel :

Caught in the pristine waters of the Java Sea and Indian Ocean, our mackerel offers a distinctively rich, oily flavor. Frozen immediately to lock in freshness, its shiny skin and firm meat make it perfect for grilling, smoking, or curing applications.



Premium Shrimp (Vannamei & Black Tiger) :

Directly sourced from sustainable, antibiotic-free farms in Sidoarjo, East Java. We offer both sweet Vannamei and crunchy Black Tiger shrimp. Fully traceable and processed to preserve natural texture, they are perfect for tempura, stir-fry, or premium cocktails.



Soft Shell Crab :

Harvested from untouched mangrove forests at the precise moment of molting to ensure full meat content. These crabs offer a rich, creamy umami flavor and are Individually Quick Frozen (IQF) to preserve their delicate form, excellent for deep-frying or sushi rolls.



Our Value Proposition

Mixed Container Solutions: Offering flexibility for partners to consolidate tuna orders with other seafood species in a single shipment, optimizing inventory management.

Unified Quality Control: Every product undergoes rigorous inspection in our Thailand-based facilities, adhering to international standards (HACCP, GMP, etc.).

Traceability & Legality: We prioritize transparent sourcing and legal fishing practices across our entire product range.



Future Expansion

Building on Domestic Strength, Aiming for Global Reach

Having successfully established a strong foothold as a trusted supplier of premium sourced tuna in the Thai domestic market, OCEAVA CO., LTD. is now strategically positioned for international growth.

Our vision is to bridge the rich marine resources with discerning markets worldwide through our base in Thailand. We are actively scaling our operations and aligning our processing standards to meet rigorous international requirements, ensuring we are ready to serve global partners with the same quality and reliability known in Thailand.

We invite international buyers and distributors to join us on this journey of bringing the ocean's finest tuna to the global stage.





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