



VS FRESH
EST. 2013

**PREMIUM QUALITY SEAFOOD,
TRUSTED GLOBALLY**



OUR VISION

To be the global leader in sustainable seafood, **empowering people** and **preserving our oceans** for generations to come.

OUR MISSION

Delivering **excellence through high-quality** products and services, while prioritizing environmental sustainability and fostering a workplace where employees thrive.

OUR VALUES

01 PEOPLE-CENTRIC

We believe in creating an inclusive work environment where our employees feel empowered to love what they do.



02 PRODUCT EXCELLENCE

We strive to maximize value from every catch our fishermen bring, through meticulous quality control & resource utilization, and thereby ensuring fair and equitable returns for our fishermen.



03 PROGRESSIVELY INNOVATIVE

We are adaptable and responsive to change, embracing new technologies and approaches to optimize our operations, minimize our environmental impact, and ensure long-term sustainability.



04 PRESERVING THE PLANET

We are stewards of our planet. We respect and protect our oceans and lands, ensuring a thriving future for generations to come.



OUR JOURNEY

The story of VS Fresh began when two siblings, inheriting their father's thriving local seafood business, harbored a vision to share the island's exceptional catches with the world. Their journey was not without its hurdles...but with each successful shipment and each satisfied customer, their confidence grew. Today their brand, VS, stands as a testament to their family's legacy that was built on trust, hard work, and a deep respect for the sea.

This same spirit of dedication and commitment that fueled our beginnings now drives VS Fresh as we bring 13 years of trusted experience exporting premium seafood to discerning markets worldwide. Our newly launched processing facility, equipped with the latest modern processing technology, reflects our ongoing pursuit of efficiency and the highest levels of hygiene.

As we move forward, our commitment remains rooted in the very sea that sustains us, with environmental stewardship and sustainability as our crucial, unwavering pillars.



VS FRESH



Mayami Shamolika
Director



Mayantha Yomal
Director



YELLOWFIN TUNA

- **Common Names:** Yellowfin Tuna | Thunfisch | Tonijin
- **Scientific Name:** *Thunnus albacares*
- **Country of Origin:** FAO-57 | Indian Ocean/ Sri Lanka
- **Catching Method:** Long Line | Wild Caught

LABORATORY TEST ANALYSIS

Microbiological Analysis

E-Coli-Absent
Salmonella Spp. - Absent
Listeria spp. - Absent
Vibrio cholerae - Absent
Coliform - < 10 MPN/
Aerobic plate count (APC) - <1 x 10⁵ CFU/g

Chemical Analysis

Histamine Level-10 ppm
Mercury Level - <1ppm
Cadmium-< 0.05 ppm
Lead-< 0.2 ppm

WRAPPING STYLE

Green Paper/ white cloth

STORAGE

Chilled at 0 °C to 2 °C

TEXTURE

Firm

PRESERVATIVE

Absent

PACKING STYLE

Inner bag- Vacuum Bag
Outer package - Styrofoam Box



TUNA GILLED & GUTTED

Product Name:
Tuna GG

Presentation:
Fresh, Head-on, Gilled & Gutted

Weight:
30kg ups

Package:
corrugated carton box or
Styrofoam box in a polythene bag
with gel ice



TUNA HEADED & GUTTED

Product Name:
Tuna HG

Presentation:
Fresh, Head-off, gilled & gutted

Weight:
30kg ups

Package:
corrugated carton box or
Styrofoam box in a polythene
bag with gel ice



TUNA BULLET

Product Name:
Tuna Bullet

Presentation:
Fresh, Head-off, Belly-off

Weight:
30kg ups

Package:
corrugated carton box or
Styrofoam box in a polythene
bag with gel ice



TUNA CENTER CUT

Product Name:
Tuna Center cut

Presentation:
Fresh, Skin-less, Bone-less

Weight:
2-4 Kg, Diameter at tail
min 5 cm

Package:
IVP



TUNA CHUNK

Product Name:
Chunk

Presentation:
Fresh, Skin-less,
Bone-less

Weight:
2-4 Kg, a short thick
piece of loin

Package:
IVP



TUNA CHAINLESS CHUNK

Product Name:
Chunk

Presentation:
Fresh, Skin-less,
Bone-less

Weight:
2-4 Kg, a short thick
piece of loin

Package:
IVP



TUNA SKIN ON WHOLE LOIN

Product Name:
Tuna Skin on Fillet

Presentation:
Fresh, Whole loin with
Skin and Bone-less

Weight:
4-8kg

Package:
IVP or Non vacuum



TUNA STEAK

Product Name:
Tuna Steak

Presentation:
Fresh, totally clean, no
skin, no bone

Weight:
Thickness and weight as
customer requirements

Package:
IVP



TUNA SAKU

Product Name:
Tuna Saku

Presentation:
Fresh tuna meat cut in to
rectangular shape

Weight:
dimension as customer
requirement

Package:
IVP



TUNA CUBES

Product Name:
Tuna Cubes

Presentation:
Fresh tuna meat cut into
square shape cubes

Weight:
dimension as customer
reequiment

Package:
500g or 1 kg vacuum
blocks



SWORDFISH

- **Common Name:** Swordfish
- **Scientific Name:** *Xiphias gladius*
- **Country of Origin:** FAO-57 | Indian Ocean/Sri Lanka
- **Catching Method:** Long Line | Wild Caught

LABORATORY TEST ANALYSIS

Microbiological Analysis

E-Coli-Absent
Salmonella Spp. - Absent
Listeria spp. - Absent
Vibrio cholerae - Absent
Coliform - < 10 MPN/
Aerobic plate count (APC) - <1 x 10⁵ CFU/g

Chemical Analysis

Histamine Level-10 ppm
Mercury Level - <1ppm
Cadmium-< 0.05 ppm
Lead-< 0.2 ppm

WRAPPING STYLE

Green Paper/White Cloth

STORAGE

Chilled at 0 °C to 2°C

TEXTURE

Firm

PRESERVATIVE

Absent

PACKING STYLE

Inner bag- Vacuum Bag
Outer package - Styrofoam Box



SWORDFISH HEADED & GUTTED

Presentation:

Fresh, Head-off, Gilled & Gutted

Weight:

28kg ups

Package:

Corrugated carton box or
Styrofoam box in a polythene bag
with gel ice



SWORDFISH HALF QUARTER LOIN

Presentation:

Fresh, Skin-on or off, boneless

Weight:

2-5 kg

Package:

IVP



SWORDFISH STEAK

Presentation:

Fresh, Skin-on or off, boneless,
triangular shape

Weight:

Thickness and weight as
customer requirement

Package:

IVP or customer request

EXOTIC FISH

- **Country of Origin:** FAO-57 | Indian Ocean/Sri Lanka
- **Catching Method:** Hand line | Long Line | Wild Caught

LABORATORY TEST ANALYSIS

Microbiological Analysis

E-Coli-Absent
Salmonella Spp. - Absent
Listeria spp. - Absent
Vibrio cholerae - Absent
Coliform - < 10 MPN/
Aerobic plate count (APC) - <1 x 105 CFU/g

Chemical Analysis

Histamine Level-10 ppm
Mercury Level - <1ppm
Cadmium-< 0.05 ppm
Lead-< 0.2 ppm

STORAGE

Chilled at 0 °C to 2°C

TEXTURE

Firm

PRESERVATIVE

Absent

WRAPPING STYLE

Green Paper/White Cloth

PACKING STYLE

Inner bag- Vacuum Bag
Outer package - Styrofoam Box



PARROT

Scientific Name:
Scarus ghobban

Presentation:
GG or Fillet

Size:
Up to Customer's
requirement



RED SNAPPER

Scientific Name:
Lutjanus sp.

Presentation:
GG or Fillet

Size:
Up to Customer's
requirement



RED MULLET

Scientific Name :
Parupeneus indicus

Presentation:
GG or Fillet

Size :
Up to Customer's
requirement



GROUPER

Scientific Name:
Epinephelus malabaricus

Presentation:
GG or Fillet

Size:
Up to Customer's
requirement



MAHI MAHI

Scientific Name:
Coryphaena hippurus

Presentation :
GG or Fillet

Size:
Up to Customer's
requirement



BARACUDA

Scientific Name:
Sphyrna sp.

Presentation:
GG or Fillet

Size:
Up to Customer's
requirement



BARAMUNDI

Scientific Name:
Lates calcarifer

Presentation:
GG or Fillet

Size:
Up to Customer's
requirement



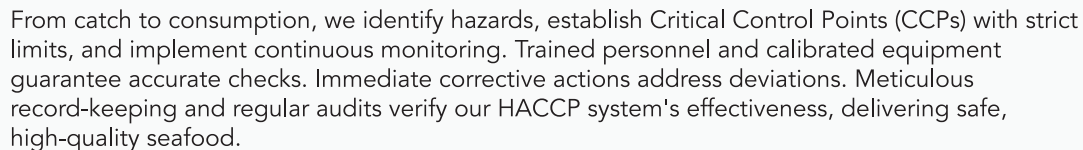
QUALITY

At VS Fresh, we are committed to delivering the finest quality seafood, straight from the pristine waters of Sri Lanka to your table. Our rigorous quality control process begins with careful selection of raw materials from trusted local fishermen, ensuring freshness and sustainability. From there, our state-of-the-art facilities adhere to strict international standards, including HACCP certification. Each step, from processing to packaging and distribution, is meticulously monitored by our experienced quality assurance team. We employ advanced technology and conduct thorough laboratory testing to guarantee that our products meet the highest standards of safety, freshness, and flavor, providing you with seafood you can trust.

GOOD MANUFACTURING PRACTICES

Our facilities are designed to prevent contamination, with controlled access, dedicated processing areas. Employees undergo rigorous and regular hygiene training, and health checks. Raw materials are handled with utmost care to prevent cross-contamination, and finished products are stored and transported under controlled temperature conditions. Regular audits and inspections ensure our adherence to GMP, guaranteeing the safety and quality of our seafood.





Committed to sustainable seafood, VS Fresh actively participates in Sri Lankan Fishery Improvement Project. We directly link our support to our operations, ensuring a consistent financial contribution for every shipment leaving our factory. These funds are vital for implementing responsible fishing methods, driving the long-term health and sustainability of Sri Lankan fisheries.



We record vessel, location, date, and time at landing, which can be digitally tracked through processing, packaging, and distribution. Our labeling provides complete transparency, from ocean to plate, enabling rapid recall and demonstrating our commitment to safe, responsible seafood.

EXPERIENCE AN IMMERSIVE SEAFOOD JOURNEY



Our Process Explained

Our expert team will guide you through each stage, clearly explaining our stringent quality control procedures, the operation of our state-of-the-art equipment, and our comprehensive hygiene and safety measures.



Filleting Expertise

Observe as our experienced technicians expertly handle a variety of fish. Our techniques are designed not only for speed and accuracy but also to significantly reduce waste, providing you with the highest quality yield from each fish.

WELCOME TO VS FRESH, AND DISCOVER THE DEDICATION AND CARE THAT GOES INTO EVERY PIECE OF OUR FRESH SEAFOOD.



Become a Seafood Artisan

Get ready to roll up your sleeves! Under the guidance of our experienced filleting team, you'll have the opportunity to try your hand at filleting a fresh fish.



A Taste of Paradise

Experience the fresh, vibrant flavors of the ocean, prepared using traditional Sri Lankan recipes that highlight the unique characteristics of each fish.

WE DO THINGS



SUSTAINABLE WATER CYCLE

We prioritize water conservation through our advanced wastewater treatment system. Treated water is safely reused in our agricultural processes, ensuring a sustainable and eco-friendly water cycle that supports both our business and the environment.



ENVIRONMENTAL PROTECTION & CERTIFICATIONS

We are committed to responsible seafood production, holding HACCP and FDA certifications that ensure the highest safety and environmental standards. Our operations align with strict regulations to protect marine ecosystems and maintain sustainable fishing practices.



ZERO WASTAGE

Every part of our seafood is utilized—nothing goes to waste. Through efficient processing and innovative techniques, we maximize resource use, reducing environmental impact while creating value from by-products.

DIFFERENTLY



CIRCULAR ECONOMY

Our flourishing plantation nourished by our own treated wastewater is a testament to our circular approach. We cultivate a variety of fresh fruits and vegetables right here on our grounds and the harvest becomes a source of nutritious meals for our employees fostering their well-being.



EMPLOYEE WELFARE

Our people are our strength. We foster a supportive work environment with fair wages, skill development programs, and workplace safety measures, ensuring the well-being and growth of our employees.



GOOD GOVERNANCE

Transparency, integrity, and ethical business practices define our governance. We uphold strong compliance, fair trade policies, and corporate responsibility to build trust with stakeholders and ensure long-term sustainability.



VS FRESH
EST. 2013

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