



Federal Ministry  
for Economic Cooperation  
and Development



Partners in  
Transformation  
Import Promotion Desk



Barcelona, 6–8 May 2025, Hall 5, Booth L701

# IPD at Seafood Expo Global 2025

IPD connects you with reliable suppliers of sustainable seafood  
from Peru and South Africa.



Seafood Expo  
GLOBAL



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# Import Promotion Desk (IPD)

**Reliable suppliers for your business success!**

If you are an importer looking for reliable suppliers of sustainable seafood and want to open up new supply sources, then Import Promotion Desk (IPD), the initiative for import promotion, will support you.

On your behalf, we undertake the international sourcing of new trade partners in selected partner countries.

All the companies we identify for you go through a complex screening process – High sustainability standards are particularly important to us here. We therefore look for certifications such as ASC, Naturland or GlobalG.A.P. or participation in a fishery or aquaculture improvement project (AIP/FIP) when selecting our producers.



We prepare them for the European market and guarantee that they meet all the requirements of the most important European standards for sustainable production and high food safety – with the support of IPD you will be quick and certain to find reliable exporters.

**Contact brokering – neutral, quality-conscious and free of charge!**

At Seafood Expo Global 2025, we will be presenting 6 evaluated companies from Peru and South Africa.

Check out the high-quality offer of our partners and visit us in **hall 5, booth L701!**

On the following pages you can find detailed information about our exporters. We establish direct contact to these new suppliers or organise b2b meetings online.

**Get in touch with us!**

IPD is an initiative of the Federation of German Wholesale, Foreign Trade and Services (BGA) and sequa, the development organisation and partner of German business.

IPD is funded by the Federal Ministry for Economic Cooperation and Development (BMZ) and part of the "Partners in Transformation – Business & Development Network", into which the BMZ programmes for economic actors are organised.

More information about IPD and our individual services for European tour operators at [www.importpromotiondesk.de](http://www.importpromotiondesk.de)

## IPD team



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Book an appointment



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Import Promotion Desk



# IPD partners

IPD works with a network of international organisations in Europe and our partner countries. Thus we efficiently pool information and know-how.

This enables us to link existing trade promotion measures and carry out their strategic further development.

Our partnerships always make it possible for us to match all services of IPD to the needs of European tour operators and travel providers in our partner countries exactly and then carry out our services optimally at any place.



Peru



Cámara de Comercio  
de Lima  
[www.camaralima.org.pe](http://www.camaralima.org.pe)



Comisión de Promoción del Perú  
para la Exportación y el Turismo  
[www.gob.pe/promperu](http://www.gob.pe/promperu)



# Acuacultura Tecnica Integrada del Peru

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 Product available in organic quality



Peru






Founded in 1997, Atisa is a family-owned shrimp farm with over 26 years of experience in the industry. Throughout this time, they have consistently developed and refined sustainable farming protocols and innovative products that meet the highest standards.

Atisa is proud of its dedicated team of professionals who ensure their production is trustworthy, environmentally responsible, and considerate of local communities. These qualities make Atisa a reliable partner for your supply needs. The company also developed an organic farming protocol, certified by both the EU and Naturland, ensuring that their products are of the highest quality. Atisa's brand COOL! offers unique organic shrimp, delivering a natural, fresh, and guaranteed flavorful experience.

The company goes the extra mile to meet their customers' specific requirements, offering custom-made portions tailored to individual needs and preferences. Every product they farm, process, and deliver reflects the passion, knowledge, and love Atisa puts into their work.

## Products varieties & quantities per year

- AHOSO shrimps  / 400 t
- HLSO shrimps  / 300 t
- Peeled and deveined shrimps  / 200 t

## Certifications

- ASC
- ORGANIC EU
- NATURLAND
- BRCGS

## Source of seafood

- Tumbes, Puerto Pizarro Area, Peru



## Address

Acuacultura Tecnica  
Integrada del Peru SAC  
Av. Tacna 110  
Tumbes  
Peru  
[www.atisaperu.com](http://www.atisaperu.com)

## Contact

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# Langostinera Tumbes

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Langostinera Tumbes based in Peru was founded in 2006 by a visionary woman, Ms. Carmen Reyes, who believed in aquaculture as the future of human nutrition. Starting with a rented shrimp farm, a commitment to quality, and a strong team, the company quickly found success in a male-dominated industry. Within two years, Carmen purchased the farm, and the production area has continued expanding ever since. Dedicated to high-quality, antibiotic-free, and eco-friendly shrimp, Langostinera Tumbes has embraced market trends and technology to improve production efficiency and shrimp health. Today, the company maintains trusted partnerships across America, Asia, Europe, and Oceania.

Beyond shrimp production, Langostinera Tumbes is committed to social, environmental, and educational development. It offers continuous training programs and leads initiatives to reduce pollution in its community, striving to make a lasting positive impact. Beyond shrimp production, Langostinera Tumbes is committed to social, environmental, and educational development. It offers continuous training programmes with personal and professional topics. Besides, the company is doing campaigns to reduce contamination in the city and beaches in the community. They will continue working to leave this planet better than they found it in 2006.

## Products varieties & quantities per year

- Head on shell on shrimps / 2,600 t
- Headless shrimps / 300 t
- Peeled and deveined shrimps / 400 t

## Certifications

- BRCGS
- FDA
- ASC (in process)

## Source of seafood

- Tumbes, Peru



Peru

## Address

Langostinera Tumbes S.A.C.  
Av. Las Palmeras 560. La Molina  
Lima  
Peru  
[sales@ltumbes.pe](mailto:sales@ltumbes.pe)  
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# Rainforest Aquafarms

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Rainforest Aquafarms is the largest and most experienced aquaculture company in the Peruvian Amazon, with over 15 years of expertise in the industry. Their mission is centered around the development of sustainable, artisanal, and environmentally responsible businesses, grounded in three key pillars: promoting the conservation of biodiversity, restoring the value of native species, and contributing to the social and economic development of local communities in the Peruvian Amazon.

Situated within the main habitat of the species, and surrounded by the Bosques Amazónicos forestry project, Rainforest Aquafarms benefits from a prime environment that ensures the health and quality of their fish and other Amazonian species. The company takes pride in their commitment to not using chemicals or antibiotics during the growing stages of their products, focusing instead on animal welfare using artisanal and best aquaculture practices.

Their approach is environmentally friendly, with a strong emphasis on conserving Amazonian species through sustainable farming practices. They are also committed to supporting local communities by employing and training local partners, and to promoting a circular economy by utilising by-products from their aquaculture processes. At Rainforest Aquafarms, they believe in contributing to the long-term wellbeing of both the environment and the people they work with.

## Products varieties & quantities per year

- Frozen skin-off & boneless paiche filets / 100 t
- Frozen paiche portions (100-170g ) / 100 t

## Certifications

- BRCGS
- ECOCERT (in process)
- KOSHER

## Source of seafood

- Peruvian Amazon



Peru

## Address

Rainforest Aquafarms S.A.  
 Jr. Atahualpa 760  
 Pucallpa 25000  
 Ucayali  
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[rainforest.aquafarms@gmail.com](mailto:rainforest.aquafarms@gmail.com)  
[www.rainforest-aquafarms.com](http://www.rainforest-aquafarms.com)

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Fish With A Story

BY ABALOBI

# Abalobi

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Abalobi is a global, fisher-led organisation based in South Africa. They elevate small-scale fisheries for 3D sustainability – social, economic and ecological. Their novel fisheries improvement programmes and technologies facilitate fair market entry for small-scale fishers for their fully traceable, ecologically responsible and socially fair brand – Fish With A Story.

Fish With A Story by Abalobi is fully traceable, premium small-scale catch harvested with low-impact fishing methods. This ethical seafood is ecologically responsible and socially fair. Through Fish With A Story the conscious consumer can partner with small-scale fishing communities on their journey to sustainability – to reimagine a more responsible (sea)food system.

## Products varieties & quantities per year

- Cape breams (*Pachymetopon blochii*) / 60 t
- Silvers / Carpenters (*Argyrozona argyrozona*) / 40 t
- Yellowtail amberjacks (*Seriola lalandii*) / 80 t

## Certifications

- HACCP

## Source of seafood

- Sourced from small-scale fishing communities in the Western Cape Province of South Africa



South Africa

## Address

Abalobi ICT4 Fisheries  
Unit 1, Fortuity Building  
Capricorn Business Park  
Muizenberg, Cape Town  
South Africa, 7948  
[hello@abalobi.org](mailto:hello@abalobi.org)  
[www.fishwithastory.org](http://www.fishwithastory.org)  
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# DC Fishing

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DC Fishing is a family-owned business based in the coastal city of Cape Town, South Africa. With their own in-house fishing vessel and secured supply contracts with four additional vessels, DC Fishing ensures access to a diverse range of high-quality seafood. The skilled and experienced crews of these vessels specialize in hake longline, trawl, and tuna pole fisheries. Additionally, DC Fishing maintains long-standing trade relationships with various suppliers, offering a wide variety of fresh and frozen fish and seafood species.

The company operates its own transport fleet and boasts a small, but growing team of dedicated professionals who bring industry knowledge and a strong commitment to delivering the best products and service.

## Products varieties & quantities per year

- Fresh longline caught hake / 300 t
- Fresh longline caught hake fillets / 50 t
- Fresh kingklip / 30 t
- Fresh linefish (Cape salmon, yellowtail, kabeljou etc.) / 50-100 t
- Fresh angelfish / 50-100 t
- Fresh snoek / 50-100 t
- Mildcured snoek / 50-100 t
- Fresh yellowfin tuna (whole & loins) / 50-100 t
- Fresh longfin tuna (whole & loins) / 50-100 t
- Frozen hake fillets / 50-100 t
- Frozen hake HGT / 50-100 t
- Frozen snoek / 50-100 t
- Frozen maasbanker & mackerel / 50-100 t

## Certifications

- HACCP

## Source of seafood

- Western Cape Coastline
- Eastern Cape Coastline



South Africa

## Address

DC Fishing (Pty) Ltd.  
16 Arundel Road  
West Beach  
Cape Town  
South Africa  
[www.dcfishing.co.za](http://www.dcfishing.co.za)

## Contact

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# Wild Coast Abalone

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Since 1998, Wild Coast Abalone (WCA) has been dedicated to the sustainable export of premium live and dried abalone, continually improving its practices using an Integrated Multi-Trophic Aquaculture (IMTA) system. WCA is the only farm in the world located within a pristine marine sanctuary.

It is GLOBALG.A.P. and ISO 22000 certified, employs 270 people and leads the market in supplying premium large (+250g) abalone with vibrant colour, unique texture and distinctive flavour. A significant proportion of the abalone feed is seaweed from the IMTA system and new products from surplus seaweed production are currently in development.

## Products varieties & quantities per year

- Live abalone / 40 t
- Dried abalone / 100 t

## Certifications

- GLOBALG.A.P.
- ISO 22000
- HACCP

## Source of seafood

- Aquaculture – land based, Eastern Cape, South Africa
- Hatchery on site



South Africa

## Address

Wild Coast Abalone (Pty) Ltd  
Portion 1 of Farm 259  
Haga Haga  
5272  
South Africa  
[admin@wcalabalone.co.za](mailto:admin@wcalabalone.co.za)

## Contact

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# Notes

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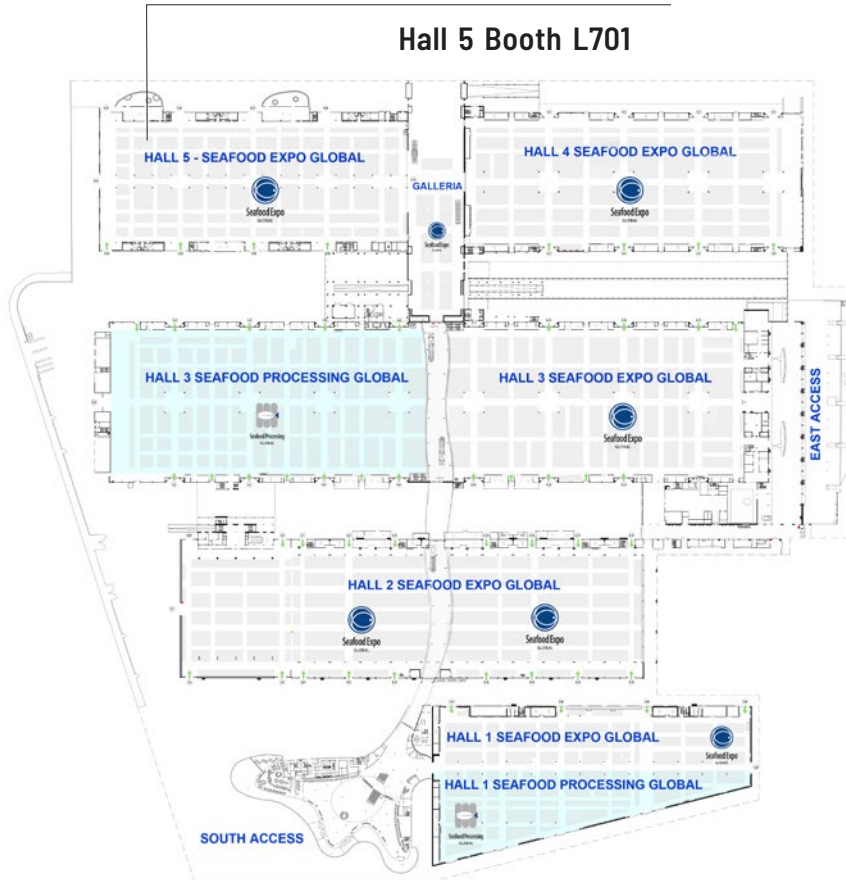


# Floorplan



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Import Promotion Desk

## Hall 5 Booth L701



### Opening times

6-8 May 2025

Tuesday 6 May | 10:00-18:00

Wednesday 7 May | 10:00-18:00

Thursday 8 May | 10:00-17:00



**Seafood Expo**  
GLOBAL

### Seafood Expo Global

Fira Barcelona Gran Via venue

Av. Joan Carles I, 64

08908 L'Hospitalet de

Llobregat Barcelona

Spain

[www.seafoodexpo.com](http://www.seafoodexpo.com)



**Partners in  
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**Do you want to benefit  
from our matchmaking  
service?**

We will inform you regularly about our  
current events on sustainable seafood!

**Then register here!**

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