



Federal Ministry
for Economic Cooperation
and Development



Partners in
Transformation
Import Promotion Desk



Online B2B Event, 29 June -10 July 2026

IPD suppliers of sustainable seafood

Source your fish & seafood products from evaluated producers!

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

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 MSC, 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!

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 importers at www.importpromotiondesk.de

IPD contact



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PCA Foods (Prima Cakrawala Abadi)



Indonesia



Prima Cakrawala Abadi (PCA Foods) has been serving the seafood export industry for more than thirty years, with particular expertise in crab meat over the past two decades. Through continuous modernization of management systems and its approach to sourcing, production and sales, PCA Foods keeps pace with the evolving demands of the global seafood industry. Its unique strength lies in combining long-standing industry experience with modern processing capabilities and close partnerships with fishermen across Indonesia to ensure reliable supply and consistent quality.



Committed to sustainability and continuous improvement, PCA Foods promotes responsible sourcing practices that support marine ecosystems and local communities while maintaining high standards of quality and customer satisfaction.

Products varieties & quantities per year

- Canned pasteurized crab meat / 532 t
- Cephalopods / 360 t

Certifications

- BRCGS
- HACCP

Source of seafood

- Wild catch from Indonesia



Company

PCA Foods (Prima Cakrawala Abadi)
Semarang
Indonesia
www.pcafoods.com

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AQUANOVA

Aquanova



Aquanova is a Peruvian seafood processor and exporter serving the global market with high-quality, safe, and responsibly processed marine products sourced from aquaculture and regulated wild fisheries. The company's key strength lies in its consistent production, strong local sourcing in Peru, and clear focus on added value, delivering products known for excellent flavor, texture, and appearance. Operations are conducted in a

fully renovated processing facility with a capacity of 34 metric tons per day, supported by advanced technology and a continuous cold chain that safeguards product quality and food safety throughout the process.

With around 200 trained professionals, Aquanova is driven by operational excellence and continuous improvement, positioning itself as a reliable and competitive partner for customers worldwide.

Products varieties & quantities per year

- Vannamei shrimp / 2,500 t
- Argentine red shrimp / 2,000 t
- Giant squid / 2,500 t
- Others / 1,500 t

Certifications

- BRCGS
- HACCP

Source of seafood

- Peru
- Argentina



Peru

Company

Aquanova

Tumbes

Peru

<https://aquanovasac.com>

Contact

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CEO

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Aquacultivos del Pacífico – AQP



Aquacultivos del Pacífico (AQP) is an aquaculture company founded in 2004 and located in Samanco Bay, in Peru's Ancash Region, 400 km north of Lima. Operating in one of the country's most favorable and pollution-free coastal environments, the company benefits from exceptional natural conditions.

Aquacultivos del Pacífico (AQP) stands out in the Peruvian scallop sector through its suspended cultivation system, a specialized farming approach that allows enhanced control, consistency, and traceability from seed production to harvest. All operations are conducted under strict monitoring and are ASC-certified, reflecting the company's commitment to responsible aquaculture and high international standards. A skilled and experienced workforce ensures reliable daily operations, while harvested production is transferred exclusively to certified and controlled processing facilities.

Products varieties & quantities per year

- Scallops HSRO / 500 t
- Scallops Roe On / 125 t

Certifications

- ASC
- HACCP

Source of seafood

- Samanco Bay, Ancash



Peru

Company

Aquacultivos del Pacífico - AQP
Lima
Peru
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Atisa Peru



Founded in 1997, Atisa is a family-owned shrimp farm with over 26 years of experience. They've developed sustainable farming protocols and innovative products that meet the highest standards. Atisa's dedicated team ensures environmentally responsible production that respects local communities, making them a reliable supply partner.

Their organic farming protocol is certified by the EU and Naturland, guaranteeing top quality. The COOL! brand offers unique organic shrimp with a natural, fresh, and flavorful taste. Atisa also provides custom-made portions tailored to customer needs. Every product reflects their passion, knowledge, and care.

Products varieties & quantities per year

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

Certifications

- BRCGS
- Naturland (in process)
- ORGANIC EU (in process)

Source of seafood

- Tumbes, Puerto Pizarro Area



Peru

Company

Acuicultura Tecnica Integrada
del Peru
Tumbes
Peru
<https://atisaperu.com>

Contact

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Cultivos Casma

🌱 Product available in organic quality



Cultivos Casma is a Peruvian aquaculture company based on the central coast of Peru. The company manages the full farming cycle with strong operational control and a suspended farming method designed to protect uniformity and performance. Through disciplined handling and continuous monitoring at every stage, Cultivos Casma delivers stable quality and reliable supply across lots.

The company also works with a responsible mindset, promoting safe working practices, ongoing team training, and long-term local employment, while improving efficiency in the use of resources throughout its operations. With an export-focused approach and responsive customer service, Cultivos Casma supports long-term partnerships and dependable deliveries to international markets.

Products varieties & quantities per year

- Scallops 🌱 / 400 t

Certifications

- ASC
- ORGANIC EU

Source of seafood

- Acuicultura Casma - Peru, hatchery on site



Peru

Company

Cultivos Casma

Lima

Peru

<http://acuapesca.com>

Contact

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Langostinera Tumbes



Founded in 2006 in Peru by Carmen Reyes, Langostinera Tumbes began with a rented shrimp farm and a vision of aquaculture as the future of nutrition. In just two years, Carmen purchased the farm, and the company has expanded steadily in a male-dominated industry. Dedicated to high-quality, antibiotic-free, and eco-friendly shrimp, the company embraces innovation to improve efficiency and animal health.

Langostinera Tumbes maintains trusted partnerships across America, Asia, Europe, and Oceania. Beyond production, it drives social, environmental, and educational progress through training programs and anti-pollution campaigns – committed to leaving the planet better than they found it.

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
- BAP (in process)

Source of seafood

- Tumbes



Peru

Company

Langostinera Tumbes
Lima
Peru
<https://ltumbes.pe>

Contact

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Langostinera Victoria



Victoria Peru is a leading shrimp producer based in Tumbes, with more than 45 years of experience serving demanding international markets. The company operates a fully integrated production model, ensuring full control, consistency, and traceability across every stage of its operations. Deep industry expertise combined with modern processes enables Victoria Peru to deliver a stable and reliable year-round supply while maintaining high quality standards.

Sustainability is a core value of the company, reflected in its active protection of over 40 hectares of mangroves and its long-term commitment to preserving biodiversity. Through experience, integration, and responsible practices, Victoria Peru positions itself as a trusted and dependable partner worldwide..

Products varieties & quantities per year

- Shrimps (HOSO, HLSO, EZ PEEL, P&D, BTR, BTO, PDT0) / 1,000 t

Certifications

- BRCGS
- HACCP

Source of seafood

- Tumbes



Peru

Company

Langostinera Victoria
Tumbes
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Mangiare Seafood



Mangiare Seafood is a Peruvian seafood company with over 15 years of experience in the fishing industry, specializing in innovative value-added solutions for international markets. As a boutique processor, the company offers a high level of precision, flexibility, and attention to detail that large-scale operations cannot replicate. Working closely with its clients, Mangiare Seafood co-develops customized solutions tailored to specific market needs, retail concepts, and promotional strategies, ensuring strong market relevance and clear differentiation at the point of sale.

Responsible sourcing is a core principle, based on close collaboration with selected fishing communities to ensure traceability, legal practices, and consistent quality.

Mangiare Seafood is a trusted boutique partner for differentiated seafood from Peru and Chile.

Products varieties & quantities per year

- Sliced giant squid tentacles / 575 t
- Squid rings / 115 t
- Silverside / 115 t
- Seafood mix / 253 t

Certifications

- BRCS
- HACCP
- SMETA (Sedex) (in process)

Source of seafood

- Various regions across Peru



Peru

Company

Mangiare Seafood

Lima

Peru

<https://mangiareseafood.com>

Contact

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Owner

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Piscifactorias de los Andes (Piscis)



Peru

Company

Piscifactoria de los Andes
Lima
Peru
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Piscifactorias de los Andes is Peru's trout aquaculture pioneer, with over 40 years of excellence. Producing premium rainbow trout in the pristine, high-altitude waters of Lake Titicaca, the company combines exceptional natural conditions with internationally certified facilities to deliver top-quality fish to global premium markets. In partnership with local communities, they promote sustainable development while guaranteeing the highest standards from one of Peru's most unique aquaculture environments.

Products varieties & quantities per year

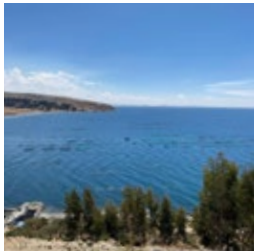
- Frozen & fresh rainbow trout fillets (PBO) / 1,000 t

Certifications

- BAP
- HACCP

Source of seafood

- Puno





Rainforest Aquafarms



Rainforest Aquafarms is the largest and most experienced aquaculture company in the Peruvian Amazon, with over 15 years in the industry. Their mission focuses on sustainable, artisanal, and eco-friendly practices, built on three pillars: biodiversity conservation, restoring native species, and supporting local communities.

Located in the natural habitat of Amazonian species and surrounded by the Bosques Amazónicos project, they ensure top product quality without using chemicals or antibiotics. Their methods prioritize animal welfare and sustainability. They also promote a circular economy, train local partners, and aim to improve both the environment and community well-being.

Products varieties & quantities per year

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

Certifications

- BRCS
- HACCP

Source of seafood

- Peruvian Amazon



Peru

Company

Rainforest Aquafarms
Lima
Peru
<https://rainforest-aquafarms.com>

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ABAGOLD™

Abagold



South Africa



Abagold is a global leader in the sustainable cultivation of South Africa's unique abalone species. Founded nearly 30 years ago in Hermanus, the company is the largest abalone producer in the Southern Hemisphere. Abagold's core strength lies in its fully vertically integrated business model, with complete control over the entire value chain, from seed production and specialised feed manufacturing to land-based farming, processing, and international marketing. This end-to-end integration ensures consistent quality, traceability, and a reliable year-round supply to global markets.

Operating in close harmony with its Atlantic Ocean environment, Abagold combines long-term industry expertise with advanced systems and solar-supported infrastructure to deliver premium abalone products to customers worldwide.

Products varieties & quantities per year

- Live abalone / 220 t
- Dried abalone / 220 t
- Canned abalone / 220 t
- Specialised aquatic feed / 4,000 t

Certifications

- Friend of the Sea
- HACCP

Source of seafood

- Aquaculture - land based
- Hatchery on-site



Company

Abagold
New Harbour
South Africa
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Fish With A Story

BY ABALOBI

Abalobi



Abalobi is a global, fisher-led organisation based in South Africa. It elevates small-scale fisheries to promote three-dimensional sustainability: social, economic, and ecological. Its innovative fisheries improvement programs and technologies enable fair market access for small-scale fishers, supporting their fully traceable, ecologically responsible, and socially fair brand - Fish With A Story.

Fish With A Story by Abalobi features fully traceable, premium, small-scale catch harvested using low-impact fishing methods. This ethical seafood is environmentally responsible and socially fair. Through Fish With A Story, conscious consumers can partner with small-scale fishing communities on their path toward sustainability, helping to reimagine a more responsible (sea)food system.

Products varieties & quantities per year

- Cape bream (*Pachymetapon blochii*) / 60 t
- Silvers / Carpenters (*Argyrozona argyrozona*) / 40 t
- Yellowtail / Amberjack (*Seriola lalandii*) / 80 t

Certifications

- FIP
- HACCP

Source of seafood

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



South Africa

Company

Abalobi
Cape Town
South Africa
<https://fishwithastory.org>

Contact

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DC Fishing



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

Company

DC Fishing
Cape Town
South Africa
<https://dcfishing.co.za>

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Greenfish



Greenfish is a family-run seafood company based in Cape Town, dedicated to delivering fresh, premium seafood to customers in local and international markets. With a strong commitment to sustainability, the company prioritizes responsible sourcing, low-impact fishing practices and environmentally conscious packaging. Its unique strength lies in combining traditional fishing knowledge with modern logistics to ensure outstanding freshness, quality and reliability.

Through close partnerships with fishing communities along the Cape coast, Greenfish supports marine ecosystem protection and local livelihoods while continuously investing in innovation, collaboration and responsible growth.

Products varieties & quantities per year

- Tuna / 20 t
- Yellowtail / 20 t
- Hake / 20 t
- Cape salmon / 20 t
- Kabeljou / 20 t

Certifications

- HACCP

Source of seafood

- Cape Town and surrounding South African waters



South Africa

Company

Greenfish
Cape Town
South Africa
<https://greenfish.co.za>

Contact

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Sovereign Fish Exports



South Africa



Sovereign Fish Exports is a specialist producer of premium crumbed fish products, delivering quality, consistency and outstanding taste to international partners. The company supports businesses and brands in expanding their portfolios or developing new concepts through tailor-made product solutions. Its unique strength lies in flexible private and white label services, offering customized recipes and packaging designed to precise market requirements.

Working in close collaboration with clients, Sovereign Fish Exports creates distinctive products aligned with individual brand strategies. Committed to responsible sourcing, the company works exclusively with fisheries that apply sustainable practices, contributing to the long-term protection of marine ecosystems while ensuring reliable, high-quality seafood supply.



Products varieties & quantities per year

- Skin-on fillets / 90-120 g
- Skin-less fillets / 80-120 g
- Shapes / 110-130 g
- Fish Fingers / 25-35 g
- Portions / 40-50 g
- Burger / 95-105 g
- Cocktails / 30-45 g
- Premium Crunchy Crumb, Gluten Free Crumb and Southern-Style Crumb

Certifications

- HACCP
- IFS

Source of seafood

- Responsible fisheries in South Africa

Company

Sovereign Fish Exports
Cape Town
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Wild Coast Abalone



South Africa



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.
- HACCP

Source of seafood

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



Company

Wild Coast Abalone
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**Partners in
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**Do you want to benefit
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service?**

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Then register here!

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