

### - White, shell on, fully cooked

Ä	*	8
Un-treatment	-18°C	IQF, Vacuum



# - 70% fish, 30% yellow breaded

Ä	*	
Light treatment	-18°C	IQF, bulk/retail



## - HOSO, HLSO, PTO, PDTO, PUD

Ë	*	8
Un-treatment	-18°C	Interleaved IQF





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FROM VIETNAM TO THE WORLD

#### **About us**

We are proud to be the reliable Vietnam Seafood Inspector/Advisor; with long experience more than 6 years engaged in seafood and deep knowledge about Vietnamese factories and their quality. We set up the professional QC team with one commitment of bringing TRUE QUALITY of product to buyer.

We aim to create quality seafood, which is always the right direction for success, especially for small importers who still lack quality control experience. In addition, we understand the importance of the balance between the quality and price of each product, which enables us to achieve your commercial objectives.

#### Why work with us

- Responsive and trust worthy service.
- Complete and particular report.
- Constant update of your consignment's process.
- Timely information of market Price and Trends.
- Cheapest cost of services.





- Belly off, fat off, red meat off

Ä	*	
Un-treatment	-18°C	Interleaved IQF, IWP Retail bag
Light treatment	-18°C	Interleaved IQF, IWP Retail bag
Normal treatment	-18°C	Interleaved IQF, IWP Retail bag



- Belly on, fat on, red meat on

Ä	*	8
Un-treatment	-18°C	Interleaved IQF, IWP Retail bag
Light treatment	-18°C	Interleaved IQF, IWP Retail bag
Normal treatment	-18°C	Interleaved IQF, IWP Retail bag



- Head off, Gut off, Tail off

Ë	*	
Un-treatment	-18°C	Interleaved IQF



- Head on, Gut off, tail on

Ë	*	8
Un-treatment	-18°C	Interleaved IQF

