



East Bay International  
empowering your growth



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QUALITY

TRACEBILITY

SUSTAINABILITY

WE SUPPLY THE  
BEST, RELIABLE,  
SUSTAINABLE  
HIGH-QUALITY  
SEAFOOD

## CORPORATE PROFILE **EAST BAY** INTERNATIONAL PVT(LTD)

The East Bay International team is available to answer specific inquiries in regards to our Products and Opportunities for Business development as well as our work as leader in seafood sustainability.



No:111, Werellawatta ,  
Kirimatiyana Lunuwita  
Sri Lanka



+94779624710  
+94724966313



eastbaybis@gmail.com



**Our Company is committed to supplying only the best, reliable, sustainable high-quality seafood. Best in class Processing techniques are implemented to ensure that only the highest quality products are available to our buyers**

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

WE CORPORATE WITH ...





# EAST BAY INTERNATIONAL

PRIVATE LIMITED

## FOR QUALITY PRODUCT

The East Bay International team is available to provide detailed information on our product offerings, business development opportunities, and our commitment to sustainable seafood practices. We are dedicated to supporting partners and clients with any specific questions and to fostering collaborations that reflect our leadership in sustainable seafood solutions.

OUR COMPANY ON



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## WE ARE

Since our establishment as a joint venture, we have become a leading brand in the fish processing and seafood industry, supplying premium products globally with a focus on sustainability and innovation. As a significant exporter, we serve markets in the UK, Germany, the Netherlands, France, the US, Canada, and Italy. Known for excellence, we provide fresh, chilled seafood to major European supermarkets via sustainable sourcing from Indian Ocean vessels. Our rigorous quality control meets HACCP standards to ensure top-tier quality. Driven by a skilled, experienced team, we continuously achieve our vision by fostering innovation and skill development in today's dynamic market.

## FOR MORE INFORMATIONS CONTACT US

NO:111, WERELLAWATTA, KIRIMATIYANA LUNUWITA. :ADDRESS  
+94779624710 / +94724966313 :PHONE  
infor@eastbayinternational.com :MAIL





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full services



grow your business



trust and care

## ABOUT US

Welcome to East Bay International (Pvt) Ltd. Since our establishment as a joint venture, we have emerged as a leading brand in the fish processing and seafood industry. We take pride in supplying the global market with premium fish products, drawing on our expertise, innovative approaches, and dedication to sustainable practices. We invite you to join us as a significant exporter of fresh seafood in the current market landscape. Our primary export destinations include the United Kingdom, Germany, the Netherlands, France, the United States, Canada, and Italy. The name of our company has become a hallmark of excellence in product quality. We supply fresh chilled seafood to major supermarket chains across Europe through our network of buyers and distributors. Our products are sourced from sustainable fishing vessels operating in the Indian Ocean and are processed using advanced techniques to guarantee the highest quality for our clientele. Our internal quality control team rigorously enforces product specifications and standards, performing inspections and audits on both incoming and outgoing products, in compliance with HACCP protocols, and investing in facilities dedicated to food safety.

Our team possesses exceptional skills and extensive experience, which has guided the company in the right direction. As a result, we have accomplished numerous objectives in a short period. We aim to realize our vision while fostering the development of skills and innovative ideas relevant to our era.



# CORPORATE BUSINESS PROFILE



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EAST BAY  
INTERNATIONAL PRIVATE LIMITED

## Vision & Mission

### OUR VISION

At East Bay International (Pvt) Ltd, we envision a world where the finest seafood is not just a delicacy but a promise of quality health and responsible sourcing. We strive to be the leading force in the fish processing industry, setting standards for excellence and sustainability.

### OUR MISSION

Our Mission Is to Provide a diverse range of high -quality fish Products that meet the demands of our customers while ensuring the well-being of our oceans and marine ecosystems. Through continuous and innovation and adherence to the highest standards, we aim to deliver an unparalleled seafood experience to our clients



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# EAST BAY INTERNATIONAL



## BIT ABOUT THIS:

As East Bay International, focusing on quality, traceability, and sustainability can differentiate your brand in competitive markets. Ensuring quality in your products or services builds strong customer loyalty and enhances brand value. Implementing traceability across your supply chain can provide transparency and enable efficient management of recalls or compliance checks. By integrating sustainable practices, such as responsible sourcing and waste reduction, East Bay International can demonstrate its commitment to environmental stewardship and social responsibility. Together, these priorities will strengthen your brand's reputation and align with the growing demand for ethical business practices.

## WHY WORK WITH US?

- ☑ QUALITY
- ☑ TRACEABILITY
- ☑ SUSTAINABILITY



### QUALITY

East Bay International, a leading seafood exporter in Sri Lanka, strictly adheres to all legal and essential food safety standards, including the HACCP Food Safety Management System and EU and FDA Food Safety Regulations. The company prioritizes customer satisfaction and quality management systems to deliver high-quality products. East Bay International conducts testing of Indian Ocean Yellowfin tuna and swordfish, ensuring their histamine and mercury levels remain below 20 ppm and 1 ppm, respectively, and adhering to relevant Good Manufacturing Practices (GMP) and Standard Operating Procedures. (SOP)



### TRACEABILITY

As a leading exporter in Sri Lanka, we meticulously track every product or batch throughout the entire process, from production to processing and distribution. This comprehensive oversight enables East Bay International to uphold operational efficiency and optimize our supply chain, which is founded on robust relationships with our customers. We prioritize transparency, reduced lead times, and minimal waste, all while ensuring that our fishing practices remain sustainable.



### SUSTAINABILITY

We hold the conviction that our development and achievements are closely linked to our duty and reverence for the ocean, as well as for the generations to come. At East Bay International Pvt Ltd, our dedication to future generations and the promotion of environmentally sustainable practices in relation to the ocean are of paramount importance. We are a reputable Sri Lankan seafood exporter. We ensure our fish is sourced sustainably and in accordance with Illegal, Unreported, and Unregulated (IUU) fishing regulations. We verify each catch daily through the Vessel Monitoring System. So, we used FOS (Friend of the Sea) and the Dolphin safe logo for our products. Therefore, we are committed to the sustainability of the product and the future of the seafood industry. The organization is committed to protecting marine ecosystems by ensuring no pollutants are discharged into the ocean or environment, operating as a fully green enterprise with no emissions.



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At East Bay International (pvt) Ltd we are passionate about bringing the finest seafood from the ocean to your table. Our commitment to quality, sustainability, and community drives every aspect of our business. We source our seafood from the most responsible and well-managed fisheries, ensuring that we contribute to the preservation of marine ecosystems.

We believe in maintaining transparency with our customers, providing you with products that meet the highest safety and quality standards. Our dedicated team works tirelessly to ensure that each product is not only fresh but also handled with the utmost care and respect for the environment.

Thank you for choosing East Bay International. We appreciate your trust in us and look forward to continuing to serve you with the best the sea has to offer.

Warm regards,

*Dananjaya*

W.A.D Dananjaya  
Managing Director





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At East Bay International (Pvt) Ltd , our mission is to deliver premium seafood products to global markets. As the Export Director, I am honored to lead a team dedicated to ensuring that our customers receive the highest-quality seafood, sourced sustainably and handled with care.

Our commitment to excellence is reflected in every step of our process, from selecting the finest sources to ensuring that our logistics and distribution channels operate seamlessly. We understand the diverse needs of our international clientele and strive to exceed expectations by providing tailored solutions and unparalleled service.

I am proud to represent a company that values integrity, sustainability, and innovation in seafood export. Thank you for choosing east Bay International as your trusted partner in delivering the ocean's bounty to your table.

Warm regards,

*M.P. Weththasingha*

M.P Weththasingha  
Export Director

# TUNA

**Common name:** Yellowfin Tuna | Tunafish | Tonjin  
**Scientific Name:** Thunnus Albacores  
**Country of Origin:** FAO-57 | Indian Ocean | Sri Lanka  
**Catching Method:** Long Line | Wild Caught

## Wrapping Style:

Green Paper/ white cloth

## Packing Style:

Inner bag – Vacuum bag

Outer Package – Styrofoam Box

## Storage:

Chilled at 00C to 40C

## Laboratory Test Analysis:

Microbiology Analysis

E-coil- Absent

Salmonella Spp – Absent

Listeria Spp – Absent

Vibrio Cholerae – Absent

Coliform-<10 MPN/g Aerobic

Plate Count(APC-<1×10<sup>5</sup> CFU/g

Chemical Analysis

Histamine Level- < 10 ppm

Mercury Level-< 1ppm

Cadmium -< 0.05ppm-<0.2 ppm

## Texture

Firm

## Preservative

Absent



## Tuna

**Presentation:** Fresh, Head ON, Gilled & Gutted

**Weight:** 30 kg ups

**Package:** Corrugated cartoon box or Styrofoam box in a polythene bag with gelice

Tuna are large, fast-swimming saltwater fish found worldwide and known for their ability to travel long distances. They are popular for their high-protein, omega-3-rich meat and are commonly eaten raw in sushi or canned for a variety of dishes. Tuna are predators, feeding on smaller fish and squid, and some species, like the bluefin, are highly sought after, leading to overfishing and conservation concerns. Efforts to manage tuna populations include sustainable fishing practices and aquaculture to help protect these valuable ocean fish.



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## TUNA HEADED & GUTTED

**Presentation:** Fresh, Head off, gilled & gutted

**Weight:** 30 kgs up

**Package:** Corrugated carton box or Styrofoam box in a polythene bag with gelice TUNA





### TUNA SKIN OFF LOINS

**Presentation:** fresh whole loins with skin and bone-less

**Weight:** 4-8 kg

**Package:** IVP or Non Vacuum



### TUNA CHUNK

**Presentation:** Fresh, Skin less, Bone-less

**Weight:** 2-4 kgs. Short thick pieces of loins

**Package:** IVP



### TUNA CENTER CUT

**Presentation:** Fresh, Skin less, Bone-less,

**Weight:** 2-4 kgs. Short even thick pieces of chunk

**Package:** IVP Presentation



### TUNA CHAINLESS CHUNK

**Presentation:** Fresh, Skin-less, Bone-less, fully chain removed

**Weight:** 2-5kg, Diameter at tail min 5 cm

**Package:** IVP



### TUNA STEAK

**Presentation:** Fresh Clean, no Skin, No bone

**Weight:** Thickness and Weight as customer requirements

**Package:** IVP



### TUNA CUBES

**Presentation:** Fresh Tuna meat cut into square shape cubes

**Weight:** Dimension as customer requirement

**Package:** IVP

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# SWORDFISH

**Common Name:** Sword Fish

**Scientific Name:** *Xiphias gladius*

**Country Of Origin:** FAO-57| Indian Ocean| Sri Lanka

**Catching Method:** Long Line| wild caught

## Wrapping Style:

Green Paper/ white cloth

## Packing Style:

Inner bag – Vacuum bag

Outer Package – Styrofoam Box

## Storage:

Chilled at 00C to 40C

## Laboratory Test Analysis:

Microbiology Analysis

E-coil- Absent

Salmonella Spp – Absent

Listeria Spp – Absent

Vibrio Cholerae – Absent

Coliform-<10 MPN/g

Aerobic Plate Count(APC-<1×10<sup>5</sup> CFU/g

## Chemical Analysis

Histamine Level- < 10 ppm

Mercury Level-< 1ppm

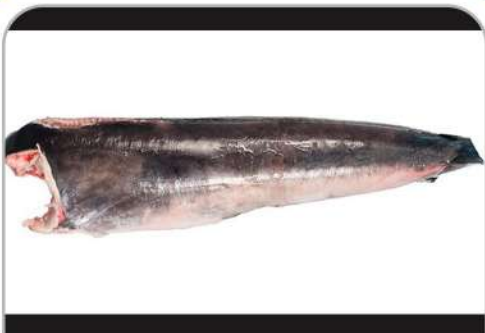
Cadmium -< 0.05ppm-<0.2 ppm

## Texture

Firm

## Preservative

Absent



## SWORDFISH HEADED & GUTTED

**Presentation:** Fresh, Head-off, Gilled & gutted

**Weight:** 28 kg ups

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

Swordfish are large, powerful fish known for their long, sword-like beak instead of bills, which they use to slash at prey like squid and smaller fish. Found in warm and temperate oceans worldwide, they are fast swimmers and can grow over 10 feet in length. Swordfish are prized for their firm, mild-flavored meat, commonly enjoyed grilled or seared. Due to their popularity, they are carefully managed by fishing regulations to prevent overfishing and support sustainable populations.



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## SWORD FISH LOINS

**Presentation:** Fresh, Skin-On or Off, Boneless.

**Weight:** Fish Split in to 2 half & cut separate part until weight 2-5kg size

**Package:** IVP





### SWORD FISH QUATERMOON

**Presentation:** fresh, skin-On or Off boneless

**Weight:** Split into 4 parts. each part should be cut until weight come 2.5kg

**Package:** IVP



### SWORDFISH CUBES

**Presentation:** Fresh Swordfish meat cut into square shape cubes

**Weight:** Dimension as customer requirement

**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

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# EAST BAY INTERNATIONAL



# EXOTIC REEF FISHES

Country Of Origin: FAO-57| Indian Ocean| Sri Lanka  
Catching Method: Long Line| wild caught

## Wrapping Style:

Green Paper/ white cloth

## Packing Style:

Inner bag – Vacuum bag

Outer Package – Styrofoam Box

## Storage:

Chilled at 00C to 40C

## Laboratory Test Analysis:

Microbiology Analysis

E-coil- Absent

Salmonella Spp – Absent

Listeria Spp – Absent

Vibrio Cholerae – Absent

Coliform-<10 MPN/g

Aerobic Plate Count(APC-<1×10<sup>5</sup> CFU/g

## Chemical Analysis

Histamine Level- < 10 ppm

Mercury Level-< 1ppm

Cadmium -< 0.05ppm-<0.2 ppm

## Texture

Firm

## Preservative

Absent



## RED SNAPPER

**Scientific Name:** *Lutjanus spp*

**Presentation:** GG or Fillet

**Size:** up to Customer's requirements

Exotic reef fishes are colorful, diverse species that inhabit coral reefs in tropical and subtropical oceans. Known for their vibrant patterns and unique shapes, they include species like angelfish, parrotfish, butterflyfish, and clownfish. These fish play essential roles in reef ecosystems by grazing on algae, maintaining coral health, and providing food for other marine creatures. Exotic reef fish are popular in the aquarium trade, though over-collection and habitat loss from climate change threaten some species. Conservation efforts aim to protect coral reefs and sustainably manage these vibrant fish populations.



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## PARROT FISH

**Scientific Name:** *Scarus ghobban*

**Presentation:** GG or Fillet

**Size:** up to Customer's requirements





### GROUPER

**Scientific Name:** *Ephinephelus malabaricus*

**Presentation:** GG or Fillet

**Size:** up to Customer's requirements



### EMPEROR FISH

**Scientific Name:** *Lethrinus spp*  
*presentation*

**Presentation:** GG or Fillet

**Size:** up to Customer's requirements



### MAHI MAHI

**Scientific Name:** *Coryphaena hippurus*

**Presentation:** GG or Fillet

**Size:** up to Customer's requirements



### RED MULLET

**Scientific Name:** *Parupeneus indicus*

**Presentation:** Whole or Fillet

**Size:** up to Customer's requirements



### BARRAMUNDI

**Scientific Name:** *lates calcarifer*

**Presentation:** GG or Fillet

**Size:** up to Customer's requirements



### KING FISH

**Scientific Name:** *Scomberomorus spp*

**Presentation:** GG or Fillet

**Size:** up to Customer's requirements

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### TREVELLY

**Scientific Name:** *Caranx spp*

**Presentation:** Whole or Fillet

**Size:** up to Customer's requirements



### BARRACUDA

**Scientific Name:** *Sphyrna spp*

**Presentation:** Whole or Fillet

**Size:** up to Customer's requirements



### PONY FISH

**Scientific Name:** *Leiognathus equulus*

**Presentation:** Whole fish

**Size:** up to Customer's requirements



### GREY GROUPER

**Scientific Name:** *Epinephelus undulosus*

**Presentation:** Whole G&G / Fillet

**Size:** up to Customer's requirements



# CRUSTACEANS AND MOLLUSCS

Country Of Origin: FAO-57| Indian Ocean| Sri Lanka  
Catching Method: Long Line| wild caught



**TIGER/ FLOWERY PRAWNS**

**Scientific Name:** TIGER/ FLOWERY PRAWNS

**Presentation:** whole

**Size:** up to Customer's requirements



**SQUID WHOLE**

**Scientific Name:** SQUID WHOLE

**Presentation:** whole clean

**Size:** up to Customer's requirements



**BLUE SWIMMING CRAB**

**Scientific Name:** Portunus pelagicus

**Presentation:** Whole clean

**Size:** up to Customer's requirements



**SCAMPI**

**Scientific Name:** Macrobrachium Rosenbergii

**Presentation:** Whole clean

**Size:** up to Customer's requirements



# PROSPECTS OF EAST BAY INTERNATIONAL

East Bay international's strategic vision for the future prioritizes expansion, innovation, sustainability, and customer relationship enhancement through primary initiatives.

1. Expanding into high-demand markets like East Asia, the Middle East, North America, Russia, and the European Union could boost sales, requiring market analysis and product modification.
2. Customizing products to specific countries, packaging standards, and regulatory requirements can enhance market entry success.
3. Invest in eco-friendly packaging and reduce carbon emissions by optimizing logistics and using renewable energy in production processes.
4. We are deeply focused on expanding our range of value-added seafood products. This category holds significant price potential, allowing us to generate substantial revenue while facing reduced competition, as many competitors prioritize raw, fresh products.
5. We ought to establish Eastbay as a prominent seafood brand. It should achieve global recognition and widespread acclaim. it will help us to increase the market portion.
6. To enhance our product diversification strategy, we intend to enter the frozen product market, because it presents a significantly larger opportunity compared to the fresh seafood sector. still indicates a notable gap in the Sri Lankan frozen product supplier. Therefore, we should seize this opportunity.



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CONTACT US**

NO:111, WERELLAWATTA , KIRIMATIYANA LUNUWITA. **:ADDRESS**  
+94779624710 / +94724966313 **:PHONE**  
infor@eastbayinternational.com **:MAIL**





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# WHY EAST BAY INTERNATIONAL

Selecting East Bay international provides clients with numerous distinct benefits, distinguishing us within the seafood export sector. Here are the reasons our customers repeatedly prefer our services:

OUR COMPANY ON



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

## DEDICATION TO EXCELLENCE

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East Bay international prioritizes quality, implementing rigorous assessments from capture to processing, ensuring fresh, flavorful seafood with meticulous handling and handling procedures.

## RELIABLE AND EFFECTIVE DELIVERY

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Our advanced logistics network ensures prompt and reliable product delivery, both locally and globally. We use advanced facilities and partner with reputable carriers.

## STABLE & STRONG SUPPLY CHAIN

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Our supply network comprises over 400 deep-sea fishing vessels, ensuring a consistent and stable supply throughout the island, even during off-season periods.

## SUSTAINABLE AND RESPONSIBLE SOURCING

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We prioritize sustainability and work closely with certified fisheries, ensuring our customers' seafood choices contribute to the health of our oceans and marine ecosystems.

## ENSURING TRANSPARENCY FROM OCEAN TO TABLE

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Our commitment to transparency and sustainability in seafood production is reflected in our comprehensive traceability system, ensuring clients can trust in the sustainability of their seafood.

## FLEXIBLE AND CUSTOMIZED SOLUTIONS

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East Bay international offers flexible shipping options for both large and customized orders, collaborating with clients to develop customized solutions based on product types and packaging preferences.





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## INNOVATIVE PRESERVATION AND PACKAGING

Our innovative packaging methods, including vacuum sealing and eco-friendly materials, preserve seafood freshness while minimizing environmental impact, ensuring quality and flavor for consumers.

## COMPLIANCE WITH CERTIFICATIONS AND INTERNATIONAL STANDARDS.

East Bay international is a reputable supplier with industry certifications like BRC and HACCP, ensuring high quality and regulatory compliance, fostering customer confidence.

## CERTIFICATION



FDA certificate



FOS Cetificate



Dolphine safe



BRC Cetificate

## DEDICATED CUSTOMER SUPPORT TEAM

Our customer support team is dedicated to delivering a seamless experience from order placement to delivery, ensuring transparency and prompt communication to ensure customer satisfaction.

1. Department of Fishery approve certificate for seafood export
2. Food and Drug Administration (FDA)
3. Friend OF the Sea certificate (FOS)
4. Dolphine Safe Certificate
5. British Retail Consortium (BRC) - committed to following



# NEED TO SAY **THANK YOU**

## WE ARE EAST BAY INTERNATIONAL PVT(LTD)

The East Bay International team is available to answer specific inquiries in regards to our Products and Opportunities for Business development as well as our work as leader in seafood sustainability.

At East Bay International, we extend our heartfelt gratitude to our esteemed customers, partners, and stakeholders. Your unwavering trust and continued support have been the cornerstone of our success. As a global leader in seafood processing and sustainability, we are proud to serve markets worldwide, delivering premium, fresh, and responsibly sourced products.

We are deeply grateful to our dedicated team, whose expertise and passion drive our commitment to innovation, sustainability, and excellence. It is through their tireless efforts that we uphold the highest standards of quality and meet the diverse needs of our valued clients.

As we continue to grow and thrive, we remain dedicated to fostering strong partnerships, advancing sustainable practices, and creating opportunities for shared success. Your confidence in East Bay International motivates us to push boundaries and achieve new milestones in the dynamic seafood industry.

Thank you for being an integral part of our journey. Together, we look forward to shaping a brighter, more sustainable future.

*Thank You*



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+94724966313



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