

CEYLON FRESH SEAFOOD, SRI LANKA

A Curated Selection of Ocean's Finest.



CEYLON FRESH
SEAFOOD





CEYLON FRESH
SEAFOOD

With nearly two decades of industry experience, Ceylon Fresh Seafood Pvt Ltd stands as a testament to excellence in the seafood export sector in Sri Lanka.

Through its unwavering focus on quality, sustainability, and innovation, the company continues to set benchmarks in the global seafood industry and is recognized as the most accredited company in Sri Lanka's seafood industry.

With its own long line vessel fleet, Ceylon Fresh Seafood has invested heavily on backward integration enhancing control over its supply chain and ensuring consistent & uninterrupted supply chain throughout the year.

Its commitment to sustainability is evident in its adherence to responsible fishing practices and support for local communities understanding the need and the value for preserving for our future generations



TUNA

*Thunnus albacares/
Thunnus obesus*

Sri Lanka's finest - bold, rich, and ocean fresh.

Sourced from the nutrient-rich waters surrounding Sri Lanka, our premium-grade tuna offers a true taste of the ocean. Deep red in color with a dense, firm, beef-like texture, this tuna is prized for its sweet, mild flavor and silky tenderness when served raw or rare. Fully cooked, it takes on a rich, meaty quality reminiscent of a fine steak.

CEYLON FRESH SEAFOOD, SRI LANKA

Curated Variants

- ≈ H&G (Headed & Guttled)
- ≈ Loins
- ≈ Steaks
- ≈ Saku
- ≈ Tuna Poke & Random Poke
- ≈ Ground Meat

Full-chain Transparency

- ≈ 100% histamine-tested for absolute quality and safety.
- ≈ Own long-line vessels, ensuring complete sea-to-plate oversight.
- ≈ All fishing vessels are Sri Lankan-flagged and monitored by national fisheries authorities.
- ≈ All are registered with the Indian Ocean Tuna Commission (IOTC) for international compliance.

Sustainability Commitment

- ≈ Participants in the industry-leading FIP programme.
- ≈ Eco-friendly and responsible fishing practices.

Xiphias gladius **SWORDFISH**

Strength and flavor from Sri Lanka's deep seas.

Known for its firm, meaty texture and clean, slightly sweet flavor, Sri Lankan swordfish is a true ocean classic. Its dense flesh holds up beautifully to grilling, making it a favorite for bold, hearty seafood dishes without the strong "fishiness" typical of other species.

Curated Variants

- ≈ H&G (Headed & Gutted)
- ≈ Fillet
- ≈ Steaks
- ≈ Cubes

Sustainably Sourced

- ≈ Harvested year-round from a fleet of over 500 legally registered boats.
- ≈ Monitored by the Department of Fisheries and Aquatic Resources with advanced vessel tracking technology.





Lates calcarifer

BARRAMUNDI

Sri Lanka's buttery treasure from pristine waters.

Barramundi from Sri Lanka delights the senses with its sweet, buttery flavor and moist, flaky texture. Revered for its versatility, it is the perfect white fish for everything from simple grills to elevated gourmet dishes.

Curated Variants

- ≈ Whole Round
- ≈ Fillets (Skin On/Off)
- ≈ Portions
- ≈ Butterfly Cuts

Superior Quality Handling

- ≈ Carefully processed in a Best Aquaculture Practice (BAP) 4-star certified facility
- ≈ Hand-cut, tailor-made solutions designed for easy cooking and maximum freshness

Coryphaena hippurus

MAHI MAHI

Tropical vibrance, perfected
by Sri Lankan seas.

Bright, lean, and mildly sweet, Sri Lankan mahi-mahi is a true celebration of tropical flavor. With its firm, resilient flesh, it's ideal for grilling, baking, or pan-searing, allowing chefs to showcase bold and fresh culinary creations.

Curated Variants

- ≈ Whole Round
- ≈ Fillets (Skin On/Off)
- ≈ Portions

Freshness Guaranteed

- ≈ Quick processing for peak quality
- ≈ Delivered directly to your kitchen or restaurant

Sea Benefits

Mahi-mahi is a lean, nutrient-rich fish packed with health benefits. It's an excellent source of high-quality protein, vitamins B3, B6, and B12, and essential minerals like selenium and potassium. Low in fat but rich in omega-3 fatty acids, mahi-mahi supports heart health, boosts energy, and promotes healthy brain function, making it a smart and delicious choice for a balanced diet.

Epinephelus malabaricus

GROUPER

A delicate ocean gem from Sri Lanka's coastal reefs.

Mild yet distinct, grouper from Sri Lanka offers a sweet, clean flavor with a firm, flaky white texture. Its balanced profile makes it a versatile choice for delicate preparations, from steaming to light searing.

Curated Variants

- ≈ Whole Round
- ≈ Head & Guttled (H&G)
- ≈ Fillets (Skin On/Off)
- ≈ Portions

Sustainably Harvested

- ≈ Sourced through day boats and hook-and-line techniques.
- ≈ Focused on preserving fish populations for future generations.





EXOTIC FISH

Wild, Vibrant, Responsibly Sourced

Sri Lanka's mineral-rich waters and thriving coral reefs nurture an incredible diversity of exotic fish. Caught by day boats using traditional hand lines, our methods are low-impact and eco-conscious—preserving reef habitats and ensuring the long-term health of marine life.

Curated Variants

- ≈ Whole Round
- ≈ Gill & Guttled
- ≈ Fillet Skin On / Off
- ≈ Portions

Sustainably Harvested

- ≈ Responsibly harvested using traditional techniques that protect delicate ecosystems.
- ≈ A vibrant selection from one of the world's richest marine regions.



Cephalopods

A group of marine animals including squid, cuttlefish, octopuses, and nautilus, known for their soft bodies, tentacles, and intelligence..



Delicate, tender, and subtly sweet, Sri Lankan octopus brings a unique ocean-fresh flavor to every plate. Harvested with care using pots and traps, our methods safeguard marine habitats while minimizing bycatch—delivering quality with a conscience.

Curated Variants

- ≈ Whole Round (Baby Octopus, Giant Octopus)
- ≈ Clean Octopus IQF / Block

- ≈ Highly versatile—ideal for grilling, braising, boiling, or marinating.
- ≈ A sustainable delicacy perfect for refined, global tastes.

Octopus vulgaris

OCTOPUS

Soft, Sweet, and Surprisingly Versatile



Sepioteuthis lessoniana
SQUID

Expertly Harvested, Expertly
Handled

From the tropical waters surrounding Sri Lanka, our squid is a prized catch known for its mild, slightly sweet flavor and tender, meaty texture.

Lovingly handled to preserve its pristine quality, it's a favorite for chefs and seafood lovers alike.

Curated Variants

- ≈ Whole Round Block
- ≈ Fillet - IVP & Block
- ≈ Clean Cone
- ≈ Clean Tentacle

≈ Processed under strict hygienic conditions to meet Japanese sashimi standards.

≈ Guaranteed freshness with sustainable and responsible fishing practices



Sepia pharaonis

CUTTLEFISH

Ocean-Fresh Sweetness in Every Bite.

Sri Lankan cuttlefish delivers a luxurious seafood experience with its mild sweetness, tender bite, and rich, savory notes. Revered for its versatility and sublime texture, it's a true treasure from our coastal waters.

Curated Variants

- ≈ Whole Round
 - ≈ Fillets - IVP & Block
 - ≈ Whole Clean
 - ≈ Clean Tentacles
-
- ≈ Rich, umami flavor with tender, scallop-like texture.
 - ≈ Carefully processed for superior freshness and flavor

Sea Benefits

Cuttlefish is a low-fat, high-protein seafood, packed with vitamin B12, selenium, and omega-3 fatty acids. It supports heart health, boosts immunity, and aids muscle recovery, making it a nutritious addition to your diet.

Portunus pelagicus

BLUE SWIMMING

CRAB

Sweet, Succulent Perfection

Sri Lankan blue swimming crabs are renowned for their sweet, delicate meat and unforgettable richness. A true delicacy, harvested with care to preserve both flavor and our marine environment.

Curated Variants

- ≈ Whole Round
- ≈ Cut Crabs – Block & IQF
- ≈ Crab Meat

≈ Sustainably harvested using eco-friendly crab pots and traps.



LOBSTER

The Taste of True Indulgence.

Sri Lankan lobster, a true ocean jewel, offers an indulgent experience with its buttery richness and succulent texture. Expertly caught and carefully managed for sustainability, it's a true feast for the senses.

Our coastal waters are home to two distinct categories of lobster, each offering unique culinary appeal.

The first category includes vibrant spiny lobsters such as *Panulirus versicolor*, *Panulirus longipes*, *Panulirus homarus*, *Panulirus ornatus*, and *Panulirus penicillatus*—known for their firm texture and rich, sweet flavor.

The second category features *Scyllarides latus*, a slipper lobster prized for its tender meat and delicate taste.

All varieties are responsibly harvested to ensure long-term sustainability and traceability from ocean to table.

Sea Benefits

Lobster is a lean source of high-quality protein, rich in essential nutrients like vitamin B12, zinc, and omega-3 fatty acids. It supports heart health, aids in muscle repair, and boosts the immune system. With its low-fat content and high levels of selenium, lobster is a nutritious, delicious choice for those looking to maintain a balanced diet.





SHRIMP

Black Tiger Shrimp - *Penaeus monodon*
Flowerly Shrimp - *Penaeus semisulcatus*
White Shrimp - *Penaeus indicus*
Vannamei Shrimp - *Litopenaeus vannamei*

Small in Size, Big on Flavor.

Our Sri Lankan shrimp are celebrated for their tender, juicy texture and natural sweetness. Raised through sustainable aquaculture practices, every shrimp offers a fresh, guilt-free indulgence.

- ≈ Sustainable farming using clean water and responsible feed management.
- ≈ Certified eco-friendly to support marine ecosystems

Curated Variants

- ≈ Head On Block
- ≈ Headless Block
- ≈ Tail On
- ≈ Tail Off

Sea Benefits

Shrimp is a low-calorie, high-protein seafood option rich in vitamins and minerals, including vitamin B12, iodine, and selenium. Packed with antioxidants like astaxanthin, shrimp helps support heart health, reduce inflammation, and boost brain function. Its high omega-3 content also promotes healthy joints and skin, making it a nutritious addition to any diet.

OUR MARKET



EXPORT/IMPORT



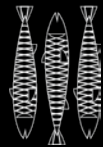
SOURCING



PROCESSING



CUSTOMIZATION



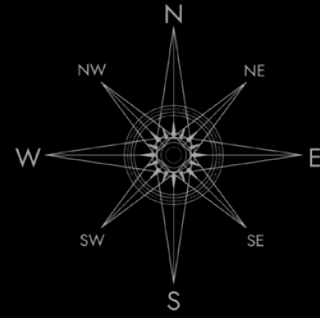
WHOLESALE



RETAIL



RE-PROCESSING



- UK
- GERMANY
- CANADA
- SWITZERLAND
- FRANCE
- ITALY
- USA
- SPAIN
- TAIWAN
- CHINA

- ISRAEL
- JAPAN
- TURKEY
- INDIA
- UAE
- RUSSIA
- SINGAPORE
- AUSTRALIA
- NEW ZEALAND



CEYLON FRESH SEAFOOD

Ceylon Fresh Seafood Private Limited
No 71, Kudahakapola Road, Thudella,
Ja-Ela, Sri Lanka.

info@cfs.lk

www.ceylonfreshseafood.com

