

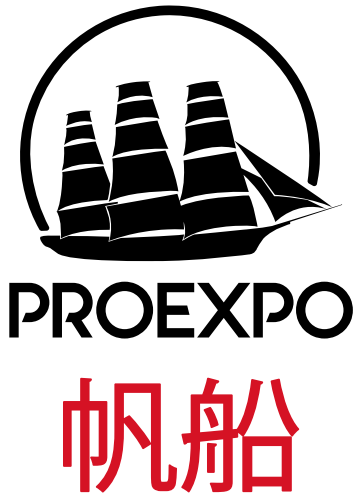
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PROEXPO

FARM RAISED SHRIMPS FROM ECUADOR
PREMIUM QUALITY





OUR COMPANY

PROEXPO, Procesadora y Exportadora de Mariscos S.A.

Began its operations as shrimp packers and exporters in 2009. Our managers are pioneers in the shrimp industry with over 40 years of expertise in aquaculture, excelling in both shrimp production and exportations.

Our organization is based on our fundamental principles and values: transparency and ethics in all of our actions, long-term business relationships with our customers and suppliers, dedication to the pursuit of exceptional quality, continuous improvement and technological upgrading in all our processes.

We export more than 22.000 tons of Ecuadorian shrimps of the highest quality to more than 60 ports located in America, Europe and Asia. All our shrimps are farm raised *Litopenaeus vannamei* (White Shrimp), from shrimp farms certified by the National Institute of Fisheries of Ecuador (INP). All the shrimps are processed in the same day in our plant, within few hours after harvested.



+22,000

Tons exported annually



+40

Years of experience



+60

Ports of destination

QUALITY

From harvest to shipment our team of experts work to bring the highest quality shrimp to customers around the world.

Our shrimp go through extensive quality control procedures from pond to package all within hours after harvest.

SUSTAINABILITY

We count with international certifications such as ASC and BRC, guaranteeing our customers that our shrimp come from sustainable farms that are responsible with the environment. These certifications also assure food safety and a good traceability of all our shrimps.



OUR BRANDS



- HOSO SEMI-IQF AND BLOCK FROZEN.
- HOSO BRINE IQF
- HLSO BLOCK FROZEN AND IQF.



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- HOSO SEMI-IQF, COOKING QUALITY.
- HOSO BRINE IQF, COOKING QUALITY..

WHAT WE CAN OFFER



HEAD-ON SHELL-ON

SEMI-IQF, BLOCK FROZEN,
AND BRINE IQF.



HEADLESS SHELL-ON

BLOCK FROZEN, AND IQF.



VALUE ADDED

IQF AND BLOCK FROZEN.

OUR PROCESS



Test in ponds

Quality control begins while shrimp are still in the pond to assess specifications.



Low-stress harvest

Our unique and low-stress harvest protocols preserve texture, freshness and flavor.



Cold chain

We only select the highest quality shrimp from the farmers we work with. Shrimp temperature during transport from farm to plant: -1°C to 3°C.



Classification

We apply the highest possible standards in classification of size and type resulting in premium quality shrimp.



Packed

Shrimp are packaged with care according to individual customer specifications.



Freezing

Shrimp are inspected and classified via size and type prior to freezing resulting in a premium quality product.



Export

Within hours after inspection and packaging is complete, boxes are transported to customer destination. Boxes are stored to be ready to be transported to custom destination.

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