

SHRIMP PACKER
AND EXPORTER SINCE 2009



We export more than 20,000 tons of Ecuadorian shrimp of the highest quality to more than 60 ports in America, Europe and Asia. With more than 40 years of experience and deep knowledge, we guarantee quality and safety to millions of families around the world. All the shrimps processed in our plant are farm-raised Litopenaeus vannamei (White Shrimp), from shrimp farms certified by the National Institute of Fisheries of Ecuador (INP).

## **QUALITY**

With effort and perseverance we have reached an exceptional quality level, thanks to the high control to the details in each stage of our production process. Our obsession with high quality manifests itself through rigorous quality controls, from harvest to shipment. This is what sets us apart worldwide.

## **SUSTAINABILITY**

We count with the ASC certification that allows us to assure our customers of a product that comes from responsible production with the environment.



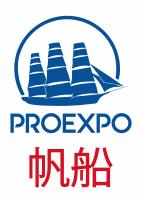












PROEXPO, Procesadora y Exportadora de Mariscos S.A., began its operations as shrimp packers and exporters in 2009. Our Managers are pioneers of the shrimp industry and have been working in aquaculture for more than 40 years, in exports as well as production of shrimps.

We have our own highly qualified and continuously trained team of professionals. Our principles and values are based in: transparency and ethics in all of our actions, long-term business relationships with our costumers and suppliers, the obsession with high quality, continuous improvement and technological upgrading in all our processes.



Tons exported annually



+40

Years of experience



+60

Ports of destination



+250,000

Pounds of processing capacity per day



# OUR BRANDS

- PROEXPO
- BigBay
- FreeBay
- RedBay



## WHAT WE CAN OFFER



HEAD-ON SHELL-ON

(HOSO)



HEADLESS SHELL-ON

(HLSO)



PEELED TAIL-ON OR TAIL-OFF

(PUD, P&D, PPV, BUTTERFLY)

All these products can be: Raw or Cooked; Block-frozen, semi-IQF or IQF (tunnel or brine).

## **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.



#### **FREEZING**

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



#### **PACKED**

Shrimp are packaged with care according to individual customer specifications.



#### **CLASSIFICATION**

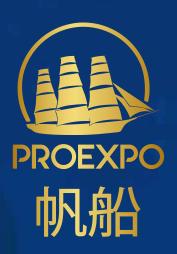
We apply the highest possible standards in classification of size and type resulting in premium quality shrimp.



#### **EXPORT**

Within hours after inspection and packaging is complete, boxes are transported to customer destination.





## **PROEXPO**

## PROCESADORA Y EXPORTADORA DE MARISCOS S.A.

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## **CONTACT US:**

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Certificación de productos del mar ambiental y socialmente responsables









