

Chun Cheng Fishery

## Frozen fish with that freshly-caught freshness



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Tasty Singapore-endorsed brands: **Silversea**

First established in 1994, Chun Cheng Fishery is today considered among Singapore's leading processors, exporters and distributors of frozen fish and seafood products worldwide. Leveraging its state-of-the-art processing and cold storage facilities, a firm commitment to stringent process hygiene and safety, and a single-minded dedication to fish quality and freshness, it is no surprise that Chun Cheng Fishery is highly regarded among its many customers across the USA, South America, Europe and Asia.

Since its incorporation almost two decades ago, Chun Cheng Fishery has evolved into a significant processor and exporter of frozen fish products in Singapore. Drawing from its own early business experience as a long-line sashimi vessel owner, the company has nurtured an enviable network of fishing vessel contacts, one that has enabled it to guarantee its customers a steady supply of the best selection of frozen fish and seafood products.

Chun Cheng Fishery's unique selling proposition is its ability to sustain continuous cold chain flow from fishing vessel to storage, and from processing to delivery, a critical element in ensuring the quality and freshness of its frozen fish. Accordingly, the company maintains a state-of-the-art three-story cold storage and processing facility to offer its customers optimal value-added frozen fish processing. These comprise four independent processing areas, three blast freezers as well as three cold storage rooms with capacity of 1,800MT. One of the cold storage rooms even has super freezing capabilities of -60°C.

Stringent quality control is a top priority for Chun Cheng Fishery, and a vital cog in maintaining the company's growing industry reputation for top notch food hygiene and safety. Among other quality and safety guidelines, it is certified to meet FSSC 22000 standards for food safety as well as the industry ISO 22,000 and PSA qualifications. In addition, the company is in compliance with EU, Russia, the US and Brazil food safety regulations, efforts which will allow its customers across the globe to enjoy full access to quality frozen fish.

Today, the company processes frozen fish for consumers in the US, Japan, Korea, Europe Russia and Brazil, and is also engaged in custom contract processing in which it cuts, fillets, steaks and vacuum packs items like tuna steaks for some of the biggest frozen fish distributors worldwide. Its range of frozen fish varieties includes yellow fin tuna, swordfish, moro shark, blue shark, marlin, oil fish, mahi-mahi and mackerel as well as other seafood products. These come in options that include dressed, headed and gutted, gilled and gutted, fillets, loins, chunks and steaks.

"Our customers appreciate both the quality and fine selection of frozen fish we offer them", says Tan Lay Hoon, Vice President, Corporate and Quality Management at Chun Cheng Fishery. "Our team of dedicated staff is fully committed to ensuring our customers are supplied with the best quality of frozen fish that maintain their freshly-caught freshness. We also pride ourselves on being a reliable business partner who is able to consistently meet all the frozen fish requirements of our customers.