

THE MALDIVIAN
FISHERMEN

FRESH
& FROZEN

PRODUCTS
CATALOGUE

2025



THE FISHERMEN'S STORY

Guardians of the Ocean. Stewards of Tradition.

Our story began in 2019, born from a deep respect for the ocean and a desire to bring the incredible catch of Maldivian fishermen to the world. We saw an opportunity to connect the pristine waters of the Maldives with a global market, all while honoring the traditional, sustainable fishing methods that have been passed down for generations.

It started with a simple mission: **to empower the small fishing communities that are the heart and soul of the Maldives.** We began by supplying fresh and frozen seafood to the United States and Europe, creating a direct link between the fishermen and consumers who value quality and ethical practices. This wasn't just about selling fish; it was about sharing a piece of Maldivian culture and ensuring that the hard work of these communities was properly valued.



Our Commitment to Quality, Sustainability, and Community

Today, the Maldivian Fishermen Group has grown, but our core values remain the same. We now operate across five countries with a robust global supply chain, but our focus is still on the people and the environment. We are proud to be guardians of the ocean and stewards of tradition.

Quality is our unwavering promise. We maintain rigorous standards from the moment the fish is caught to its delivery, ensuring exceptional freshness and taste. Our operations are designed to preserve the integrity of our products, guaranteeing you receive premium seafood that meets the highest benchmarks for taste and safety.

We believe in a business model that gives back. We champion sustainable fishing practices that protect our fragile marine ecosystems for future generations. This includes working with local communities to spread awareness about responsible fishing and supporting initiatives that keep our oceans healthy.

Our commitment extends to the fishermen themselves. We ensure fair treatment and compensation, fostering a transparent and ethical supply chain from the moment the fish is caught to when it reaches your table.

By choosing The Maldivian Fishermen Group, you are not only getting premium, high-quality seafood, you are also supporting a tradition, a community, and a commitment to preserving the very ocean that sustains us all.



YELLOWFIN TUNA

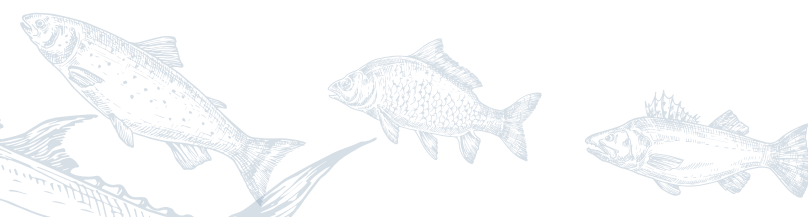
Thunnus albacares

“The Ocean’s Gold”

Yellowfin Tuna is a truly remarkable species, a prized and powerful predator of the open ocean. Renowned for its size and strength, this tuna variety is not only a culinary favorite but also a vital part of the global economy and the livelihoods of fishermen worldwide. Its firm, vibrant red meat and mild flavor make it a top choice for high-end restaurants and the demanding sushi and sashimi markets. The species’ popularity drives immense global demand, making it a cornerstone of the international seafood trade.

For us, Yellowfin Tuna holds special significance. It’s the lifeblood of our fishing communities, supporting generations of fishermen whose very existence is tied to the health of the ocean. Our fishermen use traditional pole-and-line and handline fishing techniques that have been perfected over centuries. These methods are a testament to our commitment to sustainability and ethical harvesting. Unlike industrial longline fishing, pole-and-line fishing

is highly selective, minimizing bycatch and ensuring the health of the marine ecosystem. This traditional approach not only protects marine biodiversity but also preserves the integrity of each individual fish, resulting in a premium product that is truly unparalleled in quality. By supporting our methods, you are not just enjoying a high-quality product; you are contributing to the preservation of a way of life and the long-term health of our oceans.



YELLOWFIN TUNA

Common Cuts

Loins (center-cut, premium or secondary grade)

Saku blocks (precise rectangular cuts, usually for export)

Steaks (boneless, skin-on or skinless)

Whole (H&G) – Headed and gutted, typically frozen or chilled



Handline



0C - 2C



Customisable Cuts & Packaging

Nutritional Facts *(per 100g, raw)*

Calories: ~130 kcal

Protein: ~24 g

Fat: ~1-2 g

Omega-3s (EPA/DHA): ~0.3-0.5 g

Cholesterol: ~45 mg

Vitamins & Minerals: High in Vitamin B12, Niacin, Selenium, and Phosphorus

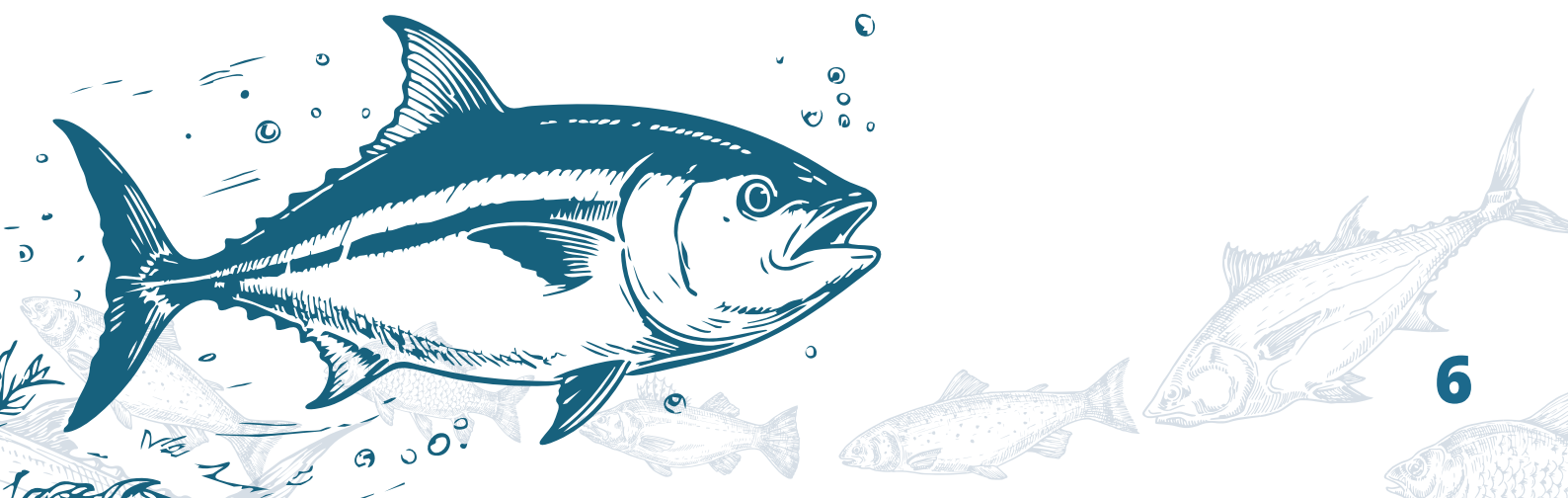
SKIPJACK TUNA

Katsuwonus pelamis

“The Sustainable Staple”

Skipjack Tuna is a cornerstone of the global tuna industry, celebrated for its high abundance and versatility. While it's most commonly used in canning, its consistent texture and rich flavor make it a valuable and economical option. This fast-growing, resilient species is found in large schools across the world's open waters, making it an ideal choice for responsible harvesting practices.

For our fishing communities, Skipjack is the backbone of their livelihood. It is primarily caught using the traditional pole-and-line method, a practice revered for its minimal environmental impact. This technique ensures that we can meet the high demand for this species while upholding our commitment to sustainability. The pole-and-line method is highly selective, virtually eliminating bycatch and supporting healthy marine ecosystems. By choosing Skipjack Tuna, you're not just enjoying a quality product, you're also supporting a method of fishing that protects the ocean for future generations.



SKIPJACK TUNA

Common Cuts

Loins

Flakes or minced blocks (for processed or canned products)

Fillets (rare, but used in specific markets)

Whole (H&G) – Headed and gutted, typically frozen or chilled



Handline



0C - 2C



Customisable Cuts & Packaging

Nutritional Facts *(per 100g, raw)*

Calories: ~110-115 kcal

Protein: ~23 g

Fat: ~1g

Omega-3s (EPA/DHA): ~0.2-0.4 g

Cholesterol: ~40 mg

Vitamins & Minerals: High in Niacin, B6, Phosphorus, and Selenium

Tuna Cut Diagram



H & G



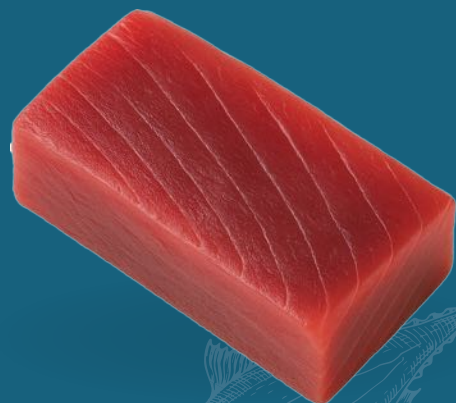
H G & T



Steak

Loins

Saku
Block



Grouper | Snapper

Epinephelinae | Lutjanidae

**“The Treasures of the Reef,
A Daily Catch of Unmatched Quality”**

Grouper and Snapper are among the most sought-after reef fish in the world, prized for their firm texture, delicate flavor, and versatility. As reef-dwelling species, they are a central part of our daily catch and are highly valued by high-end chefs and home cooks alike. Their rich flavor and impeccable quality make them an excellent choice whether prepared fresh or frozen.

Our commitment to sustainability ensures that these fish are caught using traditional handline and pole-and-line fishing techniques.

These methods are not only environmentally responsible but also guarantee that each fish is handled with care, preserving its quality from the moment it leaves the water. Because these species are subject to the natural rhythms of the ocean, the specific varieties we offer are based on the day's catch, ensuring you receive the freshest and most seasonal selection possible.

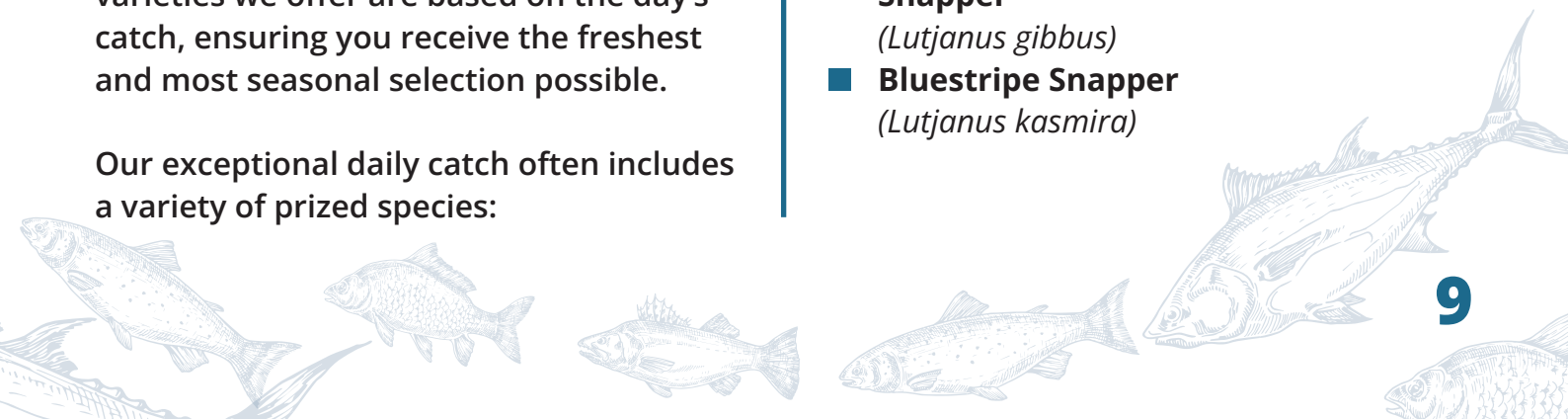
Our exceptional daily catch often includes a variety of prized species:

Common Groupers:

- **Brown-marbled Grouper**
(*Epinephelus fuscoguttatus*)
- **Squartetail Coral Grouper**
(*Plectropomus areolatus*)
- **Camouflage Grouper**
(*Epinephelus polyphekadion*)
- **Peacock Grouper**
(*Cephalopholis argus*)
- **Tomato Grouper**
(*Cephalopholis sonnerati*)

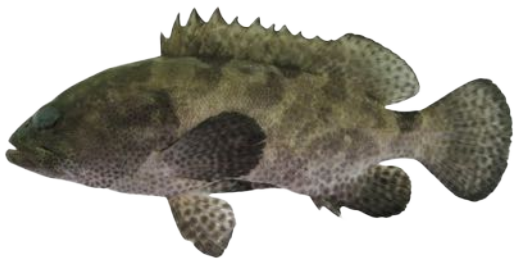
Common Snappers:

- **Red Snapper**
(*Lutjanus argentimaculatus*)
- **Green Jobfish / Green Snapper**
(*Aprion virescens*)
- **Two-spot Red Snapper / Emperor Snapper**
(*Lutjanus bohar*)
- **Humpback Red Snapper / Paddletail Snapper**
(*Lutjanus gibbus*)
- **Bluestripe Snapper**
(*Lutjanus kasmira*)





Brown-marbled Grouper



Camouflage Grouper



Squaretail Coral Grouper



Peacock Grouper



Tomato Grouper

GROUPE

Common Cuts

Whole (gutted, scaled), Fillets (skin-on or skinless), Portion cuts or loins



Handline



0C - 2C



Customisable Cuts & Packaging

Nutritional Facts *(per 100g, raw)*

Calories: ~110-125 kcal

Protein: ~22-24 g

Fat: ~1-2 g

Omega-3s (EPA/DHA): ~0.3-0.6 g

Cholesterol: ~35-50 mg

Vitamins & Minerals: High in Phosphorus, Vitamin D, B6, B12



Brown-marbled Grouper



Camouflage Grouper



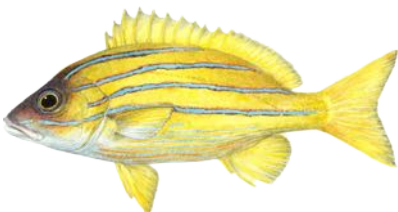
Emperor Snapper



Emperor Snapper



Emperor Snapper



Emperor Snapper

SNAPPER

Common Cuts

Whole (gutted, scaled), Fillets (skin-on or skinless), Portion cuts or loins



Handline



0C - 2C



Customisable Cuts & Packaging

Nutritional Facts (per 100g, raw)

Calories: ~110-125 kcal

Protein: ~22-24 g

Fat: ~1-2 g

Omega-3s (EPA/DHA): ~0.3-0.6 g

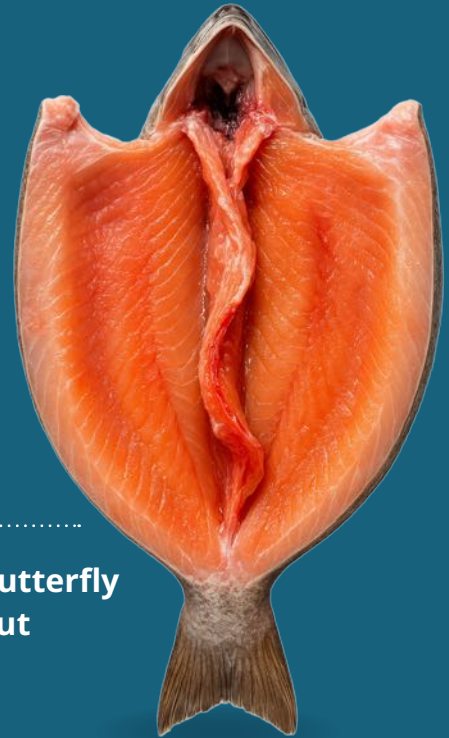
Cholesterol: ~35-50 mg

Vitamins & Minerals: High in Phosphorus, Vitamin D, B6, B12

Reef Fish Cut Diagram



Fillet



Butterfly
Cut



Steaks



SALMON & PIKE PERCH

Oncorhynchus spp. & Sander lucioperca

"A Taste of the Northern Seas Globally Sourced, Ethically Delivered"

While our heritage is rooted in the tropical waters of our home, we've carefully curated a selection of premium fish from colder climates to meet global demand. Our salmon and pike perch are sourced from trusted partners who share our commitment to ethical and sustainable practices, ensuring that these global favorites meet our high standards for quality and environmental responsibility.



Salmon

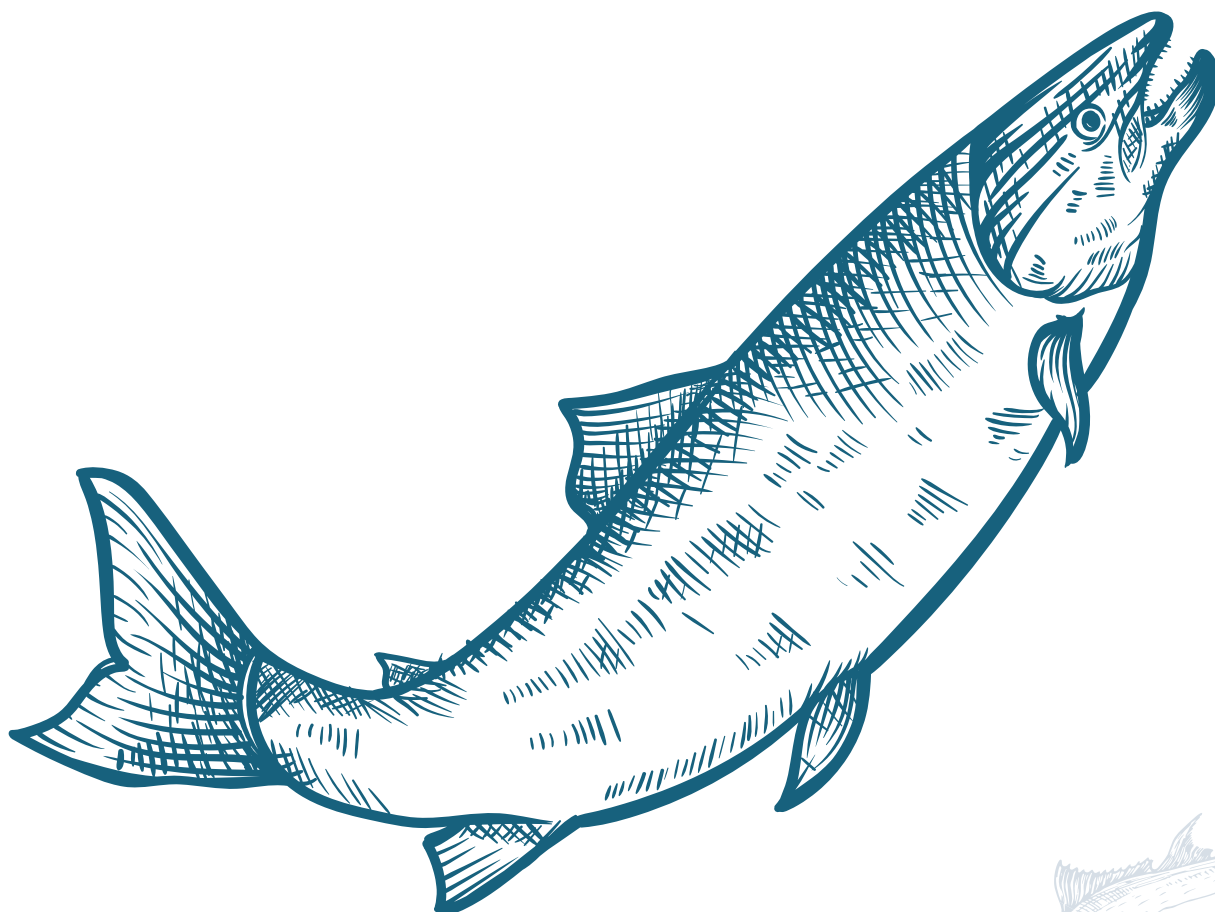
Salmon is a global retail favorite, prized by chefs and consumers for its rich flavor and nutritional benefits. We offer several popular varieties, each with its own unique characteristics:

■ **Sockeye Salmon** (*Oncorhynchus nerka*): Known for its deep red color and firm texture, it's prized for its rich, distinct flavor.

■ **Coho Salmon** (*Oncorhynchus kisutch*): Valued for its delicate flavor and orange-red flesh, it is often favored for its versatility.

■ **Pink Salmon** (*Oncorhynchus gorbuscha*): The most abundant of the Pacific salmon, it has a mild flavor and is widely used for canning and a variety of culinary applications.

Our salmon is sourced primarily through responsible aquaculture in colder climates, where it's farmed under strict environmental and quality standards to ensure a consistently premium product.





SOCKEYE SALMON



Common Cuts

Skin-on fillets, Steaks (bone-in or boneless), Whole (H&G: Headed & Gutted)



0C - 2C



Customisable Cuts & Packaging

Nutritional Facts *(per 100g, raw)*

Calories: ~130 kcal

Protein: ~24 g

Fat: ~1-2 g

Omega-3s (EPA/DHA): ~0.3-0.5 g

Cholesterol: ~45 mg

Vitamins & Minerals: High in Vitamin B12, Niacin, Selenium, and Phosphorus

COHO SALMON



Common Cuts

Skin-on fillets, Steaks (bone-in or boneless), Whole (H&G: Headed & Gutted)



0C - 2C



Customisable Cuts & Packaging

Nutritional Facts *(per 100g, raw)*

Calories: ~130 kcal

Protein: ~24 g

Fat: ~1-2 g

Omega-3s (EPA/DHA): ~0.3-0.5 g

Cholesterol: ~45 mg

Vitamins & Minerals: High in Vitamin B12, Niacin, Selenium, and Phosphorus

PINK SALMON



Common Cuts

Skin-on fillets, Steaks (bone-in or boneless), Whole (H&G: Headed & Gutted)



0C - 2C



Customisable Cuts & Packaging

Nutritional Facts *(per 100g, raw)*

Calories: ~130 kcal

Protein: ~24 g

Fat: ~1-2 g

Omega-3s (EPA/DHA): ~0.3-0.5 g

Cholesterol: ~45 mg

Vitamins & Minerals: High in Vitamin B12, Niacin, Selenium, and Phosphorus

Pike Perch / Zander

Pike Perch, also known as Zander, is a freshwater fish highly regarded in European cuisine. It's celebrated for its lean, white flesh and delicate flavor, which is firm yet flaky when cooked. Pike Perch is an excellent choice for those who appreciate a clean-tasting fish with a subtle sweetness. It is typically harvested from cold freshwater sources, where it is either wild-caught or responsibly farmed, ensuring we maintain a high standard for quality.

By offering these varieties, we can provide a complete and diverse catalog, complementing our locally caught seafood with high-quality, sustainably raised alternatives from around the world.





PIKE PERCH



Common Cuts

Skin-on fillets, Steaks (bone-in or boneless), Whole (H&G: Headed & Gutted)



0C - 2C



Customisable Cuts & Packaging

Nutritional Facts *(per 100g, raw)*

Calories: ~80-100 kcal

Protein: ~18-20.5 g

Fat: ~0.8-1.2 g

Omega-3s (EPA/DHA): ~0.31 g

Cholesterol: ~86 mg

Vitamins & Minerals: High in Vitamin B12, Niacin, Selenium, and Phosphorus

Salmon & Pike Perch Cut Diagram



Steak



Fillet



H&G



Steaks





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