



A Member of Citra Mina Group of Companies

Our Company

Philfresh Corporation is a member of the Citra Mina Group of Companies. It was established in General Santos City - the tuna capital of the Philippines, and located only a few days away from the rich fishing grounds of the Celebes Sea and the Southwestern Pacific. This places Philfresh in a unique position to serve the international market, with access to a continuous supply of freshly-caught yellowfin and big-eye tuna from multiple suppliers. This reliable raw material supply is transformed into high quality value-added products using state-of-the art equipment under stringent quality controls that ensure flavor and food safety. The plant is manned by highly-skilled and experienced workers who are supervised by a dedicated management team with exemplary track records in seafood processing.

Company Profile

Company name:	Philfresh Corporation
Scope of Business:	Food processing, Wholesaling and Retailing
Address:	Tambler, General Santos City 9500, Philippines
Phone:	+ 6383-554-1802
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E-mail:	customerservice@phlfreshcorp.com
Website:	www.phlfreshcorp.com

Accreditations

ISO 9001-2008, ISO 22000:2005, HACCP, GMP/SSOP, USDC certified, USFDA audited





Philfresh sells premium sashimi-quality frozen tuna products under its brand or a private brand.

The Philfresh Tuna Advantage

Using proprietary machinery and processing technology, Philfresh is able to offer:

- Ready-to-serve tuna cuts and slices.
- Raw tuna that tastes just as fresh as when first caught, with very little purge.
- Tuna that can maintain its freshness, flavor, and natural color for up to 1 year at -60°C, or up to 30 days at conventional freezer temperature.

These are all made possible by the use of a patented machine that removes excess liquid from raw tuna meat and then applies oxygen to the meat in a pressurized chamber to lock in the natural color and freshness.



Keeping the freshness and natural red color of tuna from catch to customer has always been a challenge facing the tuna industry.

At present, the most effective way of preserving the freshness and color of tuna without the use of additives is by storing at -60°C. Philfresh Corporation stands out from the competition because of this new generation of processing and storage capability.

Our Super Frozen Yellow Fin Tuna Products



Loin

Can easily be customized for steak and fillet portions. Available in 1.8 - 3.6kg and 3.6 - 5.4kg sizes.



Steak

Prime steak portions that are available in 113, 170, 226 and 283 grams.



Fillet

Prime cuts that can be used for sushi, sashimi, and other delicious tuna dishes. Available in 15-17 cm x 4.5-7 cm x 2-3 cm size dimension.



Sushi Slices

Customized sushi slices from the premium part of the Yellow Fin Tuna. Available in 110g and 220g packs.



Sticks (Tesshin)

Yellow Fin Tuna sticks that are perfect for rolled sushi dishes. Available in 220g packs.



Pieces (Kiriotoshi)

Yellow Fin Tuna slices that are perfect for rice bowl toppings. Available in 60g and 240g packs.

Our Food Safety Practices

Hazard Controls and Pre-requisite Programs - HACCP, GMP, SSOP, GHP, product traceability, process lag time monitoring, temperature control and monitoring, metal detection, histamine and microbiological analysis, sensory evaluation, allergen control, calibration of measurement and monitoring devices, preventive maintenance, pest control, suppliers selection and evaluation, and food defense/security program.

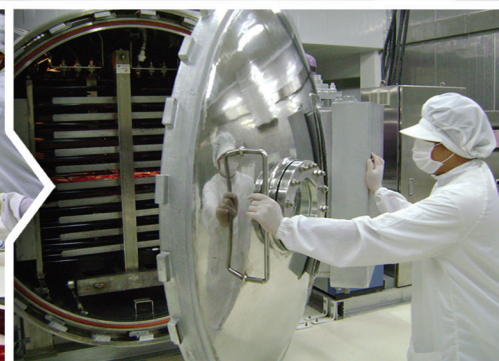
Our Process



▲ Loin Selection



▲ Preparation



▲ Treatment



▲ Vacuum Packing & Freezing



▲ Packaging



▲ Metal Detection



▲ Cold Storage