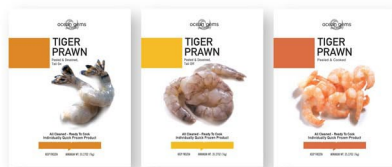


quality is our difference



Ocean Gems® sources the best seafood around the world. Our stringent selection process ensures a consistently high quality in our products. Every piece is cleaned, processed and packed within hours of harvesting to preserve its natural freshness and taste to the highest international standards. No preservatives and chemicals are used in the process. We insist only on premium quality and fresh flavours delivered in convenient, ready-to-use packaging. Join some of the world's best and most demanding gourmet chefs in enjoying **Ocean Gems®** products with 100% confidence!



Ocean Gems® TIGER PRAWNS From the pristine waters of the Bay of Bengal comes our selection of peeled and de-veined prawns, available tail-on, tail-off or cooked. From harvest time to the quick-frozen process, every step has been meticulously planned to ensure our customers' highest expectations for taste and quality are satisfied.



Ocean Gems® VANNAMEI PRAWNS Sourced from high salinity and low density farming areas, our selection of peeled and de-veined prawns, are available tail-on or tail-off. Naturally tender in texture and sweet in taste all-year round, each Vannamei prawn is frozen within hours of harvesting, giving consumers the assurance that each prawn brought to the table is as fresh as when it was first lifted out of the water.



Ocean Gems® RAW CRABMEAT Caught off the North West Sri Lankan Coast, East Indian Ocean, the blue swimmer crabs are carefully harvested from the net, graded, and hand processed within hours, following the stringent HACCP standards set in place. Our Ocean Gems raw crabmeat is free from chemical pollutants and preservatives.



Ocean Gems® PASTEURIZED CRABMEAT Bursting with delicate sweetness and freshness, our cooked crabmeat retains its original flavours with just the right firmness. Harvested from live crabs caught from unpolluted waters in Indonesia, the meat is pasteurized, processed and cooked according to the highest standards, with no freezing done at any stage.

GOURMET PURVEYOR
INDOGUNA
SOURCING • SERVICING • CREATING

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