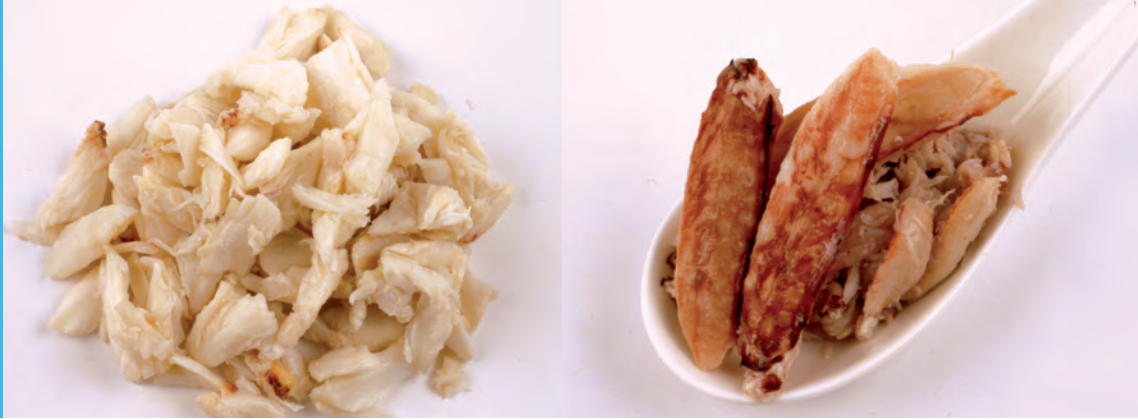


ocean gems®  
*spoil yourself*

BY INDOGUNA

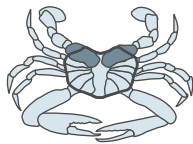


**OCEAN GEMS® CHILLED PASTEURIZED CRABMEAT**



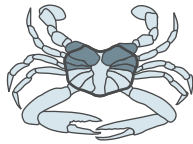
#### JUMBO LUMP

Whole unbroken meat taken from the muscle adjoining the swimming legs of the crab, considered the tastiest part of all the meat



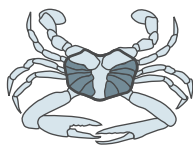
#### LUMP

Broken Jumbo Lump and other chunky body meat, delicious taste from the Jumbo Lump meat



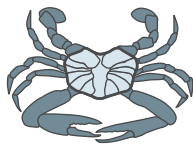
#### SPECIAL BODY MEAT

Chunky and shredded white meat with full crab flavor and sweetness, one of the most favourite meat in our assortment



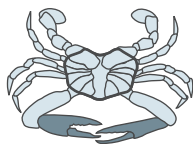
#### CLAW MEAT

Claw and leg meat, with whole claw and legs packed on the top and bottom of the can, and shredded leg meat in between



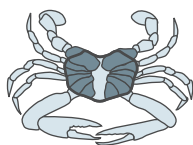
#### COCKTAIL CLAW

Meat taken from the claw, with part of the shell removed



#### BACK FIN

A blend of Lump and Special Body Meat



Ocean Gems® is more than just great products from the sea. In every packet of Ocean Gems® lies added value in the form of peerless quality, convenience and enjoyment. Whether it is the professional chef whipping up gourmet meals for hundreds or for the home cooks feeding their families, Ocean Gems® offer products that sees to the delight of our customers – from the cooking to the eating.

Ocean Gems® Crabmeat is no different. Ocean Gems® Crabmeat comes with our promise of superior quality, flavour and freshness. A chilled product, Ocean Gem®s Crabmeat comprises the meat of the Blue Swimmer Crab (*Portunus pelagicus*) harvested from the clean, unpolluted waters off the eastern coast of North Sumatra.

These crabs are caught using portable traps and push nets and are brought live to the processing plants nearby. Only crabs which meet our quality standards are processed as Ocean Gems® products.

Our processing plants are all HACCP certified. The crabs are inspected, and processed within a few hours of harvesting, handpicked according to the most stringent health standards, cooked, canned and pasteurised.

What results is a chilled crabmeat that carries the original freshness and flavour of the crabs, with a firm yet tender texture which is uncompromising. Its sweet and delicate flavour is extremely versatile, and excellent for any cuisine. Use it in salads, Asian omelettes, spring rolls or turn them into gourmet canapés and crab cakes – whatever you fancy, you'll find Ocean Gems® Crabmeat a delight to use and a divine morsel.

#### SPECIFICATIONS

- Blue Swimmer Crab (*Portunus pelagicus*)
- Cleaned, cooked and ready to eat
- Pasteurised in the can and chilled
- Enjoys a long shelf life of 6 months if stored chilled
- Packed in 454gm (1lb) cans
- Six varieties:
  - Lump
  - Jumbo Lump
  - Claw Meat
  - Special Body Meat
  - Cocktail Claw
  - Back Fin
- EU and USDA approved
- Processed and packaged at HACCP certified processing facilities

#### Ocean Gems® Crabmeat are great because they are:

**Sweet and fresh.** Harvested from the seas off the coast of Sumatra, our crabs are brought to the processing facilities live, canned and pasteurized within a matter of hours. The sea fresh taste and texture of the crabs are sealed at their best and conserved in each can. You will find that our crabs are lusciously sweet in flavour with a delightful, firm texture that brings out the best in all your dishes.

**Cooked just right.** Our crabmeat is cooked just right, juicy, moist and delicious. It does not have a fishy aroma or a 'tinned' flavour. Just the elemental sweetness of fresh crab. Combined with the fresh flavour sealed in by our advanced processing methods, Ocean Gems® Crabmeat is a superior product that would please the most fastidious chef.



**100% Natural.** Ocean Gems® Crabmeat contains no additives, chemicals or preservatives. It is our canning and pasteurizing methods alone that preserve the shelf life of the meat. You can be assured that every can of Ocean Gems® Crabmeat contains only pure, superior grade crabmeat picked fresh from the sea.

**Convenience in a can.** Extracting crabmeat can be time consuming and tedious. Ocean Gems® does that task for you by providing fresh, top grade crabmeat in a can. We offer it in various convenient forms – Lump, Jumbo Lump, Special Body Meat, Claw Meat, Cocktail Claw and Back Fin – for maximum versatility and ease of use.

**Suits any cuisine.** A delightfully flavourful ingredient, our crabmeat is great for any cuisine. It is light enough to complement many ingredients, and sweet enough to stand out in any dish. Toss it into a salad, stuff it into spring rolls, mould it into crab cakes, add it to soups – it's a great ingredient to liven up any dish.

**Hygienically processed.** We are extremely selective about our partners, and insist on the most rigorous standards from the start to the end of our processing line. Ocean Gems® Crabmeat are processed and packaged according to the strictest health and safety requirements, at HACCP certified facilities. Our products are also USDA and EU approved.

**100% assured.** Our products come with our assurance of quality, hygiene and safety. Committed to providing only products of excellent quality, you can be assured of Ocean Gems® consistent and peerless standards. Buy with confidence, and feast without a care.

#### **INDOGUNA SINGAPORE PTE LTD**

A premier supplier of fine food and quality produce in Singapore, Indoguna Singapore Pte Ltd has become a name synonymous with quality, reliability and the highest standards of services in Southeast Asia's F&B circles.

It works in partnership with some of the world's best food producers to carry a complete and enviable range of F&B products, from seafood and meat to dairy products and quality produce. Offering top class service, a comprehensive range of products and great value for money, Indoguna has become the purveyor of choice among most 4 and 5 star hotels, leading restaurants, gourmet shops and supermarkets in Singapore.

With in-depth knowledge of the market and industry requirements, Indoguna offers a comprehensive F&B programme, with value-added recommendations and peerless end-to-end customer service. Its quality standards fulfill the Singapore Government's extremely stringent food and hygiene requirements, so clients are assured that all its products are of the highest international standards.



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