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CAP SEAFOODS introduced a new concept of Controlled Atmosphere Processing for shrimps for the first time in India in the mid nineties.

It's a unique, one-site facility built by European contractors at the heart of one of world's leading shrimp fishing grounds with more than 600 trawlers in operation.



▲ The factory integrates all stages of processing - cooking, peeling and packing of shrimp in a single, fully panelised, air-conditioned & controlled hygienic environment. This one of a kind facility enables production of its flagship product - wild caught cooked & peeled shrimp retaining the natural colour, flavour and texture of sea caught shrimps. .



▲ World class equipment including variable temperature steam cooker from LAITRAM, USA and flo freezers from OCTOFROST, Sweden ensures the product is frozen in QUICK time from catch to final consumer packs.

CAP has been a pioneer in the sale of wild caught processed Shrimp in various retail formats primarily to its customers in the Mediterranean region.





Brown Shrimp (*Metapenaeus Affinis*)



Raw HLSO



Blanched PDO



Raw PDO



Blanched



Raw PUD



Karikkadi
(*Parapenaeopsis Stylifera*)



Poovalan
(*Metapenaeus Dobsoni*)



Raw PUD



Raw PUD



Blanched PUD



Blanched PUD



Red Ring
(*Aristeus Alcocki*)



Pink Shrimp
(*Heterocarpus Woodmasoni*)



Raw HLSO



Raw PUD



Raw PUD



White Vannamee shrimp

(*Litopenaeus Vannamei*)



Raw HLSO



Raw PD



Certifications



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