



TRIDAYA PASIFIK KSO

PRODUCT CATALOG

2025



Kutaraja Ocean Fisheries Port Complex

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SUSTAINABILITY

the tuna market

In the global fisheries market, tuna is an important commercial fish. It is widely distributed throughout the oceans of the world. They are grouped taxonomically in the family of Scombridae, which consists about 50 species. The main tuna species that are significant for commercial and recreational fisheries are blue-fin, yellow-fin, skipjack, albacore and bigeye.

Between the 1940 and mid 1960's, the annual world catch of the five principal market species of tuna rose from about 300,000 tons to about 1,000,000 tons, most of it taken by the sustainable fishing method of hook and line. With the development of purse-seine nets, now the predominant gear, catches have risen to more than 4,000,000 tons annually during the last few years. This has raised a global issue of sustainability.

Indonesia is the biggest tuna-producing country in the world, contributing approximately 15% of global tuna production in the 2000's.

Skipjack are the smallest of the commercially important tuna species. Canned light tuna consists primarily of skipjack. It can also be sold fresh and in frozen form. This small tuna species is resilient to fishing pressure because of their short life spans, rapid growth and reproduction rates.



CORPORATE BACKGROUND

Incorporated since 2024, **Tridaya Pasifik KSO** is a trusted joint operation entity between three renowned companies: **PT. Pema Global Servis**, a subsidiary of **PT. Pembangunan Aceh (PEMA)**—a regional government-owned enterprise of Aceh—specializes in key business sectors including oil and gas, mining, electricity, industry, trade, construction, agribusiness, fisheries, property, transportation, and tourism. **PT. Yakin Pasifik Tuna** is an eco-friendly fish processing company equipped with state-of-the-art production facilities and advanced processing technology, adhering to the highest international standards, and **PT. Laot Aceh Marina Indonesia (LAMI)** is a company specializing in fish catching and supply, backed by decades of experience and a strong reputation as a trusted partner within Aceh's traditional fishing communities.

The collaboration of PT. Pema Global Servis, PT. Yakin Pasifik Tuna, and PT. Laot Aceh Marina Indonesia under the joint fisheries operation **Tridaya Pasifik KSO** is designed to enhance the quality and quantity of fisheries production in Aceh-Indonesia, ensuring the capacity to meet both domestic and international market demands.



PROCESSING FACILITIES

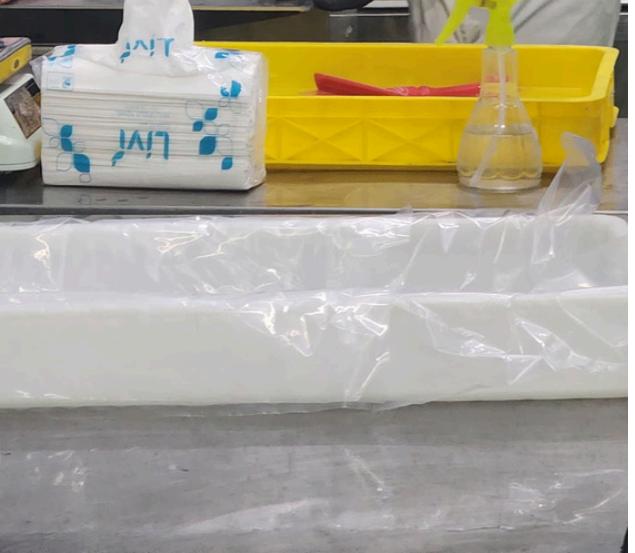
Tridaya Pasifik KSO operates a state-of-the-art processing facility located in TPI Lampulo, Banda Aceh, Indonesia. Equipped with world-class infrastructure and advanced equipment, the plant is dedicated to producing high-quality tuna products.

Fully equipped with state-of-art freezing machines, these equipment allow the process of freezing the fishes without compromising on the taste and quality of freshness.

A proton freezer is a machine that freezes by the approach of quantum-mechanical and electromagnetism. Proton freezing is much faster than a conventional freezing and the ice crystals generated during the freezing process is much smaller. This prevents the destruction of food cells by reducing the amount of drip during thawing. In the case of tuna, freezing by conventional freezer will typically have a drip of percentage of 7% while freezing by proton freezer will have a drip of 2%.

With the vision of increasing the cold storage capacity, Tridaya Pasifik KSO is installing dedicated cold rooms in line with the range of ready-to-consume products. The cold rooms are equipped with new refrigeration plants and insulation panels to ensure more-than-adequate storage temperature to ensure the quality and freshness of the processed products are not compromised. Typically these cold rooms run at -45







OUR SERVICES & PRODUCTS

OUR SERVICES

Our fishery processing services encompass several critical stages to ensure that every catch remains fresh, high-quality, and safe for consumption. These stages include:

- Collecting the Catch: We begin by gathering freshly caught fish directly from the sea to initiate the processing process.
- Sorting and Grading: The fish are carefully sorted by size and quality, ensuring efficient handling and optimal processing.
- Bleeding, Gutting, and Washing: Each fish undergoes a thorough cleaning process, including bleeding, gutting, and washing, to maintain hygiene and quality.
- Cooling the Fish: After cleaning, the fish are cooled using ice or freezing methods to preserve their freshness.
- Storing in Cold Conditions: We store the cooled fish at low temperatures to maintain their quality until they reach their destination.
- Removing the Fish at Port: Upon arrival at the beach or port, the fish are unloaded for further processing or distribution to the market.

This meticulous process ensures that the fish reaching our customers is of the highest quality—fresh, safe, and ready for consumption.



OUR PRODUCTS

Tridaya Pasifik KSO offers a wide range of fish products for both local and export trade. Our offerings include small fish species such as Skipjack, Baby Tuna, Mahi-mahi, Layur, Mackerel, and various types of reef fish. For larger fish species, we provide products like Tuna, Marlin, Sailfish, and other large fish varieties.

Our processed Tuna products include:

- Tuna Slice
- Tuna Steak
- Tuna Saku
- Tuna Haramo
- Tuna Hazai
- Tuna Cube
- Tuna Belly

With a production capacity of 20,000 kg per shipment, we ensure efficient delivery to meet market demands.





SKIPJACK

At Tridaya Pasifik KSO, we proudly offer Skipjack Tuna, a versatile and flavorful fish loved for its mild taste and firm texture. Sourced sustainably from the pristine waters, our Skipjack Tuna is carefully processed to preserve its freshness and high quality. Whether for local markets or international export, we deliver a range of Skipjack products that meet the highest standards of excellence. With a commitment to sustainability and quality, Tridaya Pasifik KSO ensures that every Skipjack product is not only delicious but also responsibly sourced, making it a perfect choice for consumers who value taste and environmental care.

YELLOWFIN TUNA

Tridaya Pasifik KSO specializes in the production of high-quality Yellowfin Tuna, a prized fish known for its rich flavor and firm texture. Sourced from sustainable fisheries, our Yellowfin Tuna is processed with the utmost care to maintain its freshness and quality. We offer a variety of Yellowfin Tuna products, including Tuna Slice, Tuna Steak, Tuna Saku, Tuna Haramo, Tuna Hazai, Tuna Cube, and Tuna Belly, catering to both local and export markets.

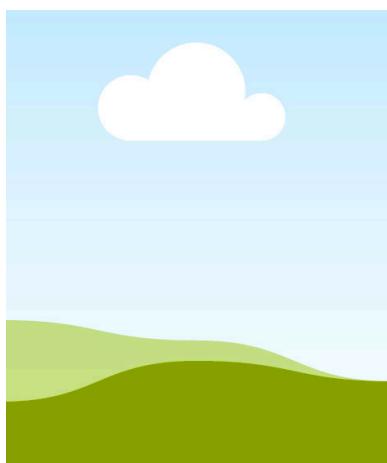
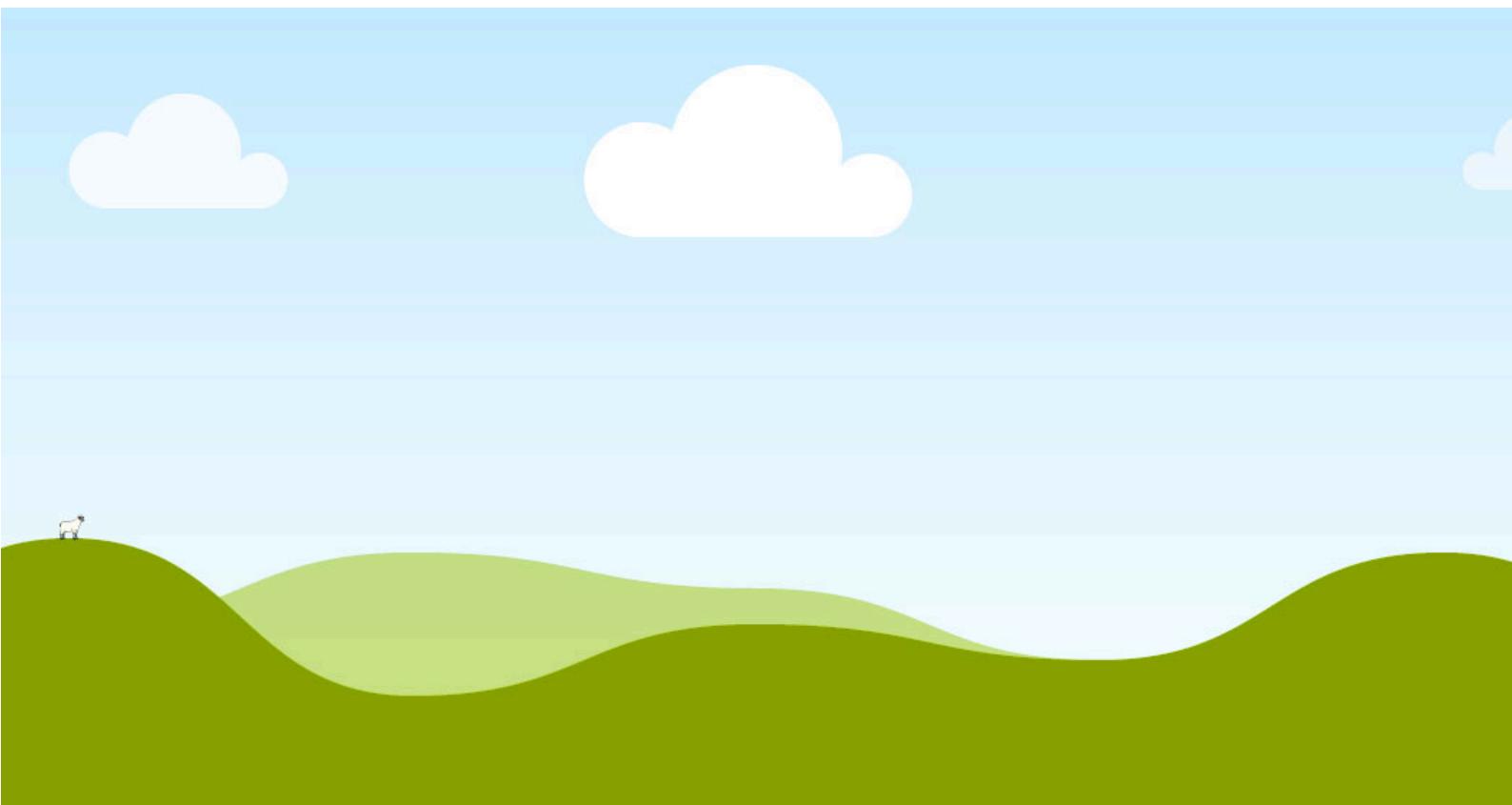


OCTOPUS

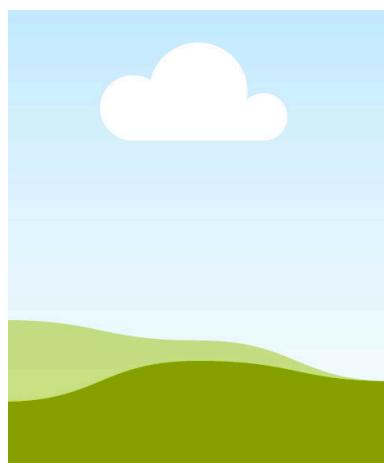
Tridaya Pasifik KSO takes pride in offering premium Octopus products, harvested from the rich, unspoiled waters. Known for its tender texture and delicate flavor, our octopus is processed with precision to maintain its freshness and quality. Whether enjoyed in local dishes or exported globally, our octopus products meet the highest standards of excellence. We are committed to sustainable sourcing, ensuring that each product is both a delicious and responsible choice for consumers. With Tridaya Pasifik KSO, you can trust that every bite of octopus offers the perfect balance of taste and quality.

YELLOWFIN TUNA

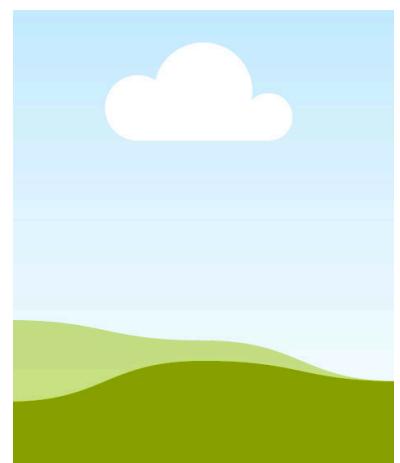
Tridaya Pasifik KSO's operations methodologies and superior quality products have complied with many prestigious certifications and associations.



YELLOWFIN SAKU



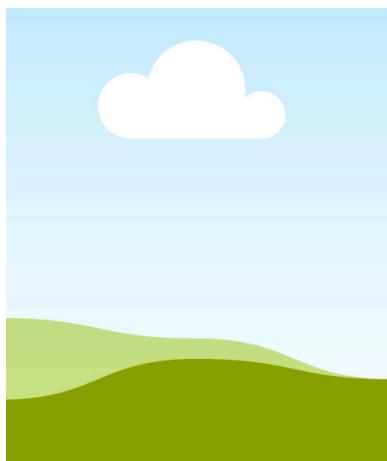
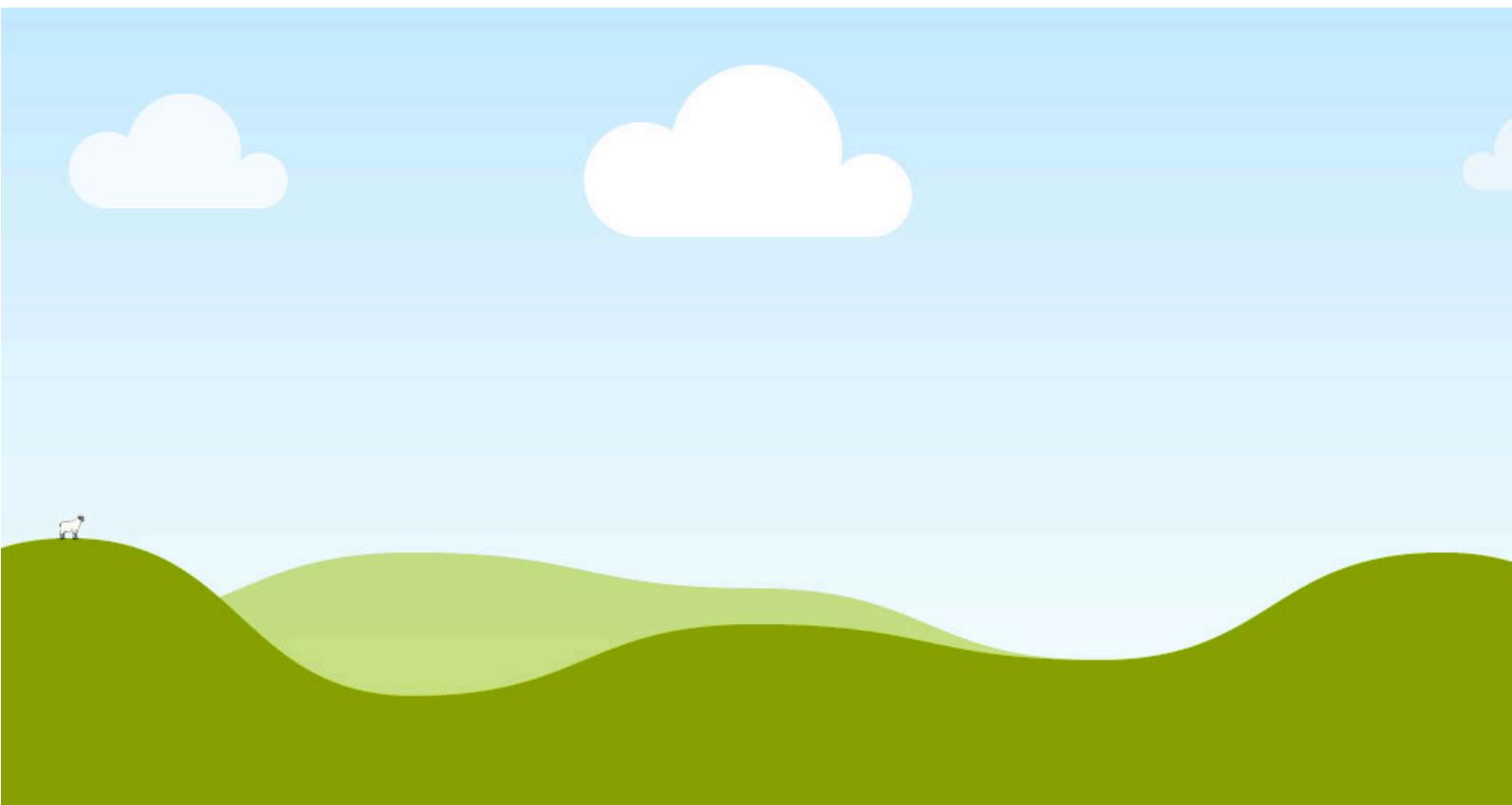
YELLOWFIN BUTSU



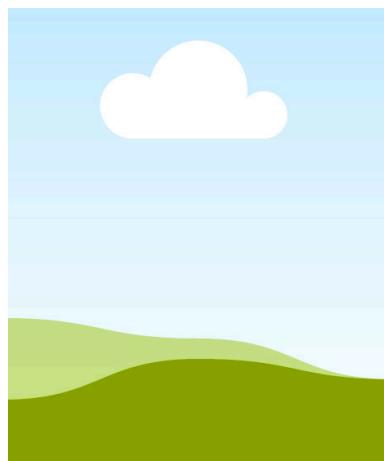
YELLOWFIN SASHIMI

SKIPJACK

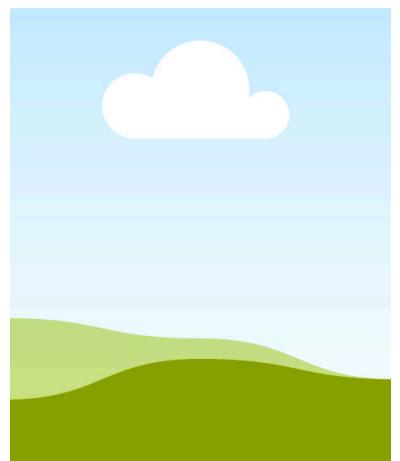
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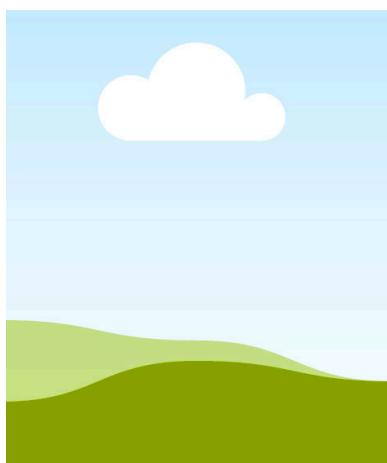
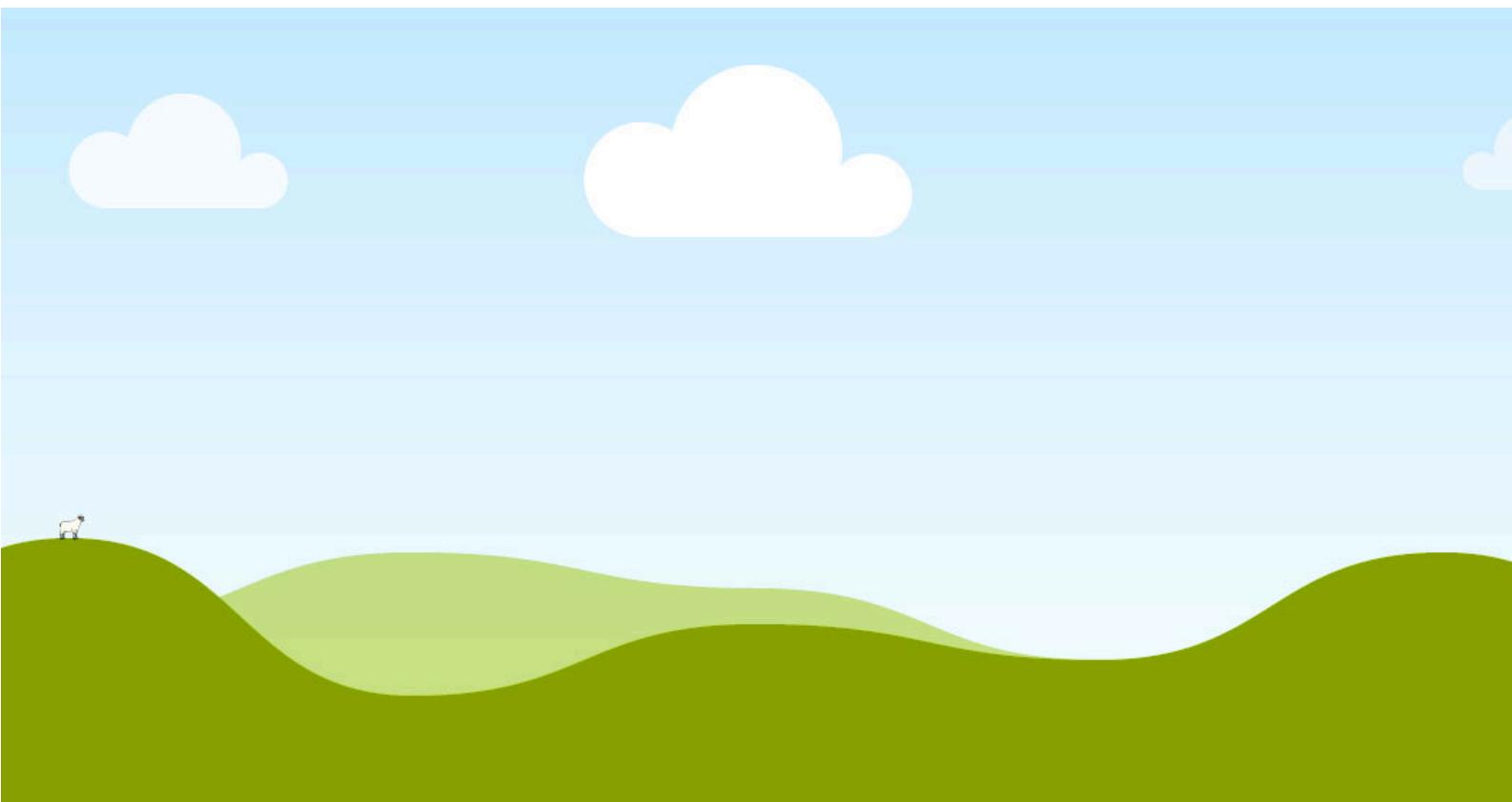
YELLOWFIN BUTSU



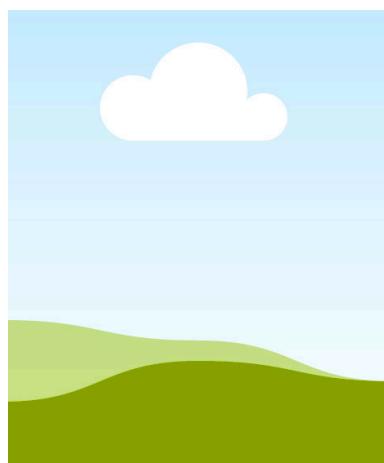
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OCTOPUS

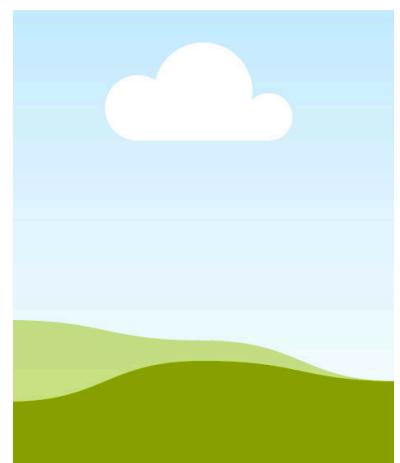
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YELLOWFIN SAKU



YELLOWFIN BUTSU



YELLOWFIN SASHIMI



OUR FACILITIES, MACHINES & UTILITIES

OUR FACILITIES

Tridaya Pasifik KSO is equipped with state-of-the-art facilities designed to ensure the highest standards of hygiene, safety, and efficiency. Our **laundry room** is dedicated to maintaining cleanliness and sanitation for all equipment and uniforms, ensuring a safe working environment. The **laboratory** on-site plays a critical role in testing raw materials, ensuring that our products meet rigorous quality and safety standards. In the **receiving area**, fresh catch is carefully inspected before being processed, guaranteeing only the best-quality seafood moves forward. Our **processing room** is where our skilled team transforms raw materials into premium products, adhering to strict food safety protocols. Finally, the **loading area** is optimized for quick and safe distribution, ensuring timely delivery to both local and global markets. With these modern and well-maintained facilities, Tridaya Pasifik KSO consistently delivers exceptional seafood products with the highest level of care.



LAUNDRY ROOM



LABORATORIUM



RECEIVING AREA



PROCESSING ROOM



LOADING AREA

REFRIGERATION SYSTEM

PROTON FREEZER, ABF, SEMI CONTACT

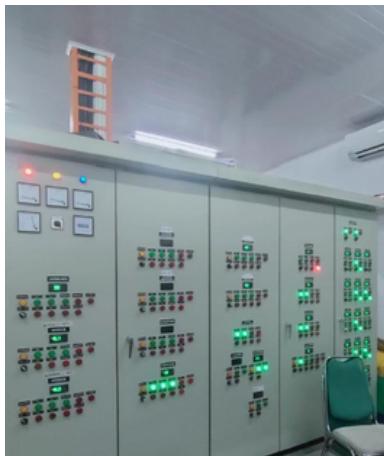
FLEET AND COLD STORAGE

Tridaya Pasifik KSO utilizes cutting-edge **Proton Freezers** to ensure our high-quality products remain fresh and retain their optimal texture even after defrosting, even following up to 2 years of storage. Our operations, from receiving raw materials to preparing ready-to-ship products, are supported by a state-of-the-art **-45°C cold** storage system, which plays a vital role in preserving the freshness and quality of our products throughout the entire process.



OUR UTILITIES

Tridaya Pasifik KSO is equipped with advanced utilities designed to support smooth and efficient operations. Our **control room** serves as the heart of the facility, where all processes are closely monitored to ensure optimal performance and safety. The **machine area** houses state-of-the-art equipment, maintaining the highest levels of efficiency and reliability in production. Our **electricity area** is well-equipped to power our entire facility, ensuring uninterrupted operations, while the **water installations** provide a steady supply of clean water for processing and sanitation, essential for maintaining food safety and quality. These well-maintained utilities form the backbone of our operations, enabling Tridaya Pasifik KSO to consistently deliver top-quality seafood products with precision and care.



ROOM CONTROL



MACHINE AREA



ELECTRICITY AREA



WATER
INSTALLATIONS

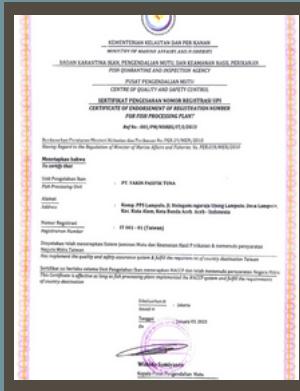


CERTIFICATIONS

OUR COMMITMENT

Tridaya Pasifik KSO proudly holds the prestigious Grade A HACCP certification, granted through one of our key shareholders, PT. Yakin Pasifik Tuna—the first company in Aceh to achieve this notable distinction. This certification underscores our unwavering commitment to the highest international standards of food safety and quality across all our operations. To ensure every process aligns with predetermined procedures, we have strategically installed CCTV cameras throughout our facilities, providing real-time monitoring and full transparency. Additionally, our facilities are equipped with on-site laboratories where raw materials are rigorously tested to guarantee that our products are free from risks and bacteria. This combination of advanced technology and diligent quality control ensures that Tridaya Pasifik KSO delivers only the safest and highest-quality seafood products to both local and global markets.

OUR CERTIFICATIONS





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