Committed to Sustainable Fishing Practices

インドネシア産養殖うなぎ

TOMO JAPAN WELL ™

About Us

Who We Are ?

TOMOWELL CO.,LTD is a verified and legalized fishery corporation in Indonesia. We travel around Indonesia to find the highest value products to fulfill the needs and wishes of every customer around the world in the years to come.

Our Commitment

- We consistently deliver products of unsurpassed quality to our customers in frozen, fresh, or fillet, which is predominantly freshwater and seawater fish.
- We are committed to sustainable fishing practices and support the fishers in many regions of Indonesia to advance the production of sustainable seafood.

Quality is Our Top Priority

HACCP CERTIFIED FOOD SAFETY — Hazard Analysis Critical Control Point

ISO 22000 FOOD SAFETY MANAGEMENT SYSTEM

GMP GOOD MANUFACTURING PRACTICE CERTIFIED

Registered in:

MINISTRY OF MARINE AFFAIRS AND FISHERIES

BKPM Indonesia Investment Coordinating Board

MINISTRY OF TRADE REPUBLIC OF INDONESIA

Sarinah THE WINDOW OF INDONESIA

Part of:

PPEI PENDIDIKAN PELATIHAN EKSPOR INDONESIA

FTA Center Free Trade Agreement

INDONESIAN EXPORT CHANNEL

> "To become a leading and reliable export corporation by fishery commodities from Indonesia and the primary choice of global market products."

#1

To provide high-quality fishery commodities by optimizing Indonesia's resources.

#2
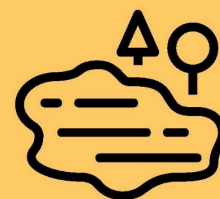
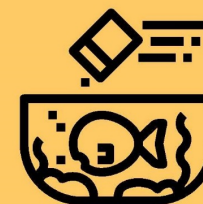To contribute for the growth and prosperity of society.

Our Mission

EEL
(*Anguilla bicolor*)

輸出可能数量：30トン／月

Eel Farming

Feeding

Harvesting & Packaging

Price Overview

Eel Farming

- First stage of farming: Glass eel/Elvers (young eels) with length: ± 6 cm and weight: 1-2 gr.
- Young eels were caught naturally without bait by netting, in the shores and estuaries.

Eel Farming

- Pond set-ups with square net (2 m x 7 m x 0.7 m) underneath.
- Recirculation system: A flow-through system that circulates clean water continuously, by installing a water drain pipe.
- The temperature of the water must be kept between 23-28°C to ensure optimal growth and health of the eel.

Feeding

- Food for young and adult eels: Paste or pellets with 42.12% protein content. The food consists of high-quality fish meal, bran, and other ingredients that contain nutrients to produce optimal growth.
- There is no use of drug and synthetic vitamin during the cultivation of eels.

Harvesting & Packaging

Harvesting

- Harvesting size: 200 - 300 gr or as per customer's need
- The net under the pond is lifted and pulled up to one side of the pond, so the eels gather in one spot.
- Eels that are ready for harvesting are put into tanks with clean water to flush out any possible impurities in their systems that could affect the taste. Their food is also stopped 1-2 days prior to harvest.
- Perform suspended animation: Lower the pond temperature to 19-22°C by putting ice block inside the pond, then the eel will be under asphyxia condition.
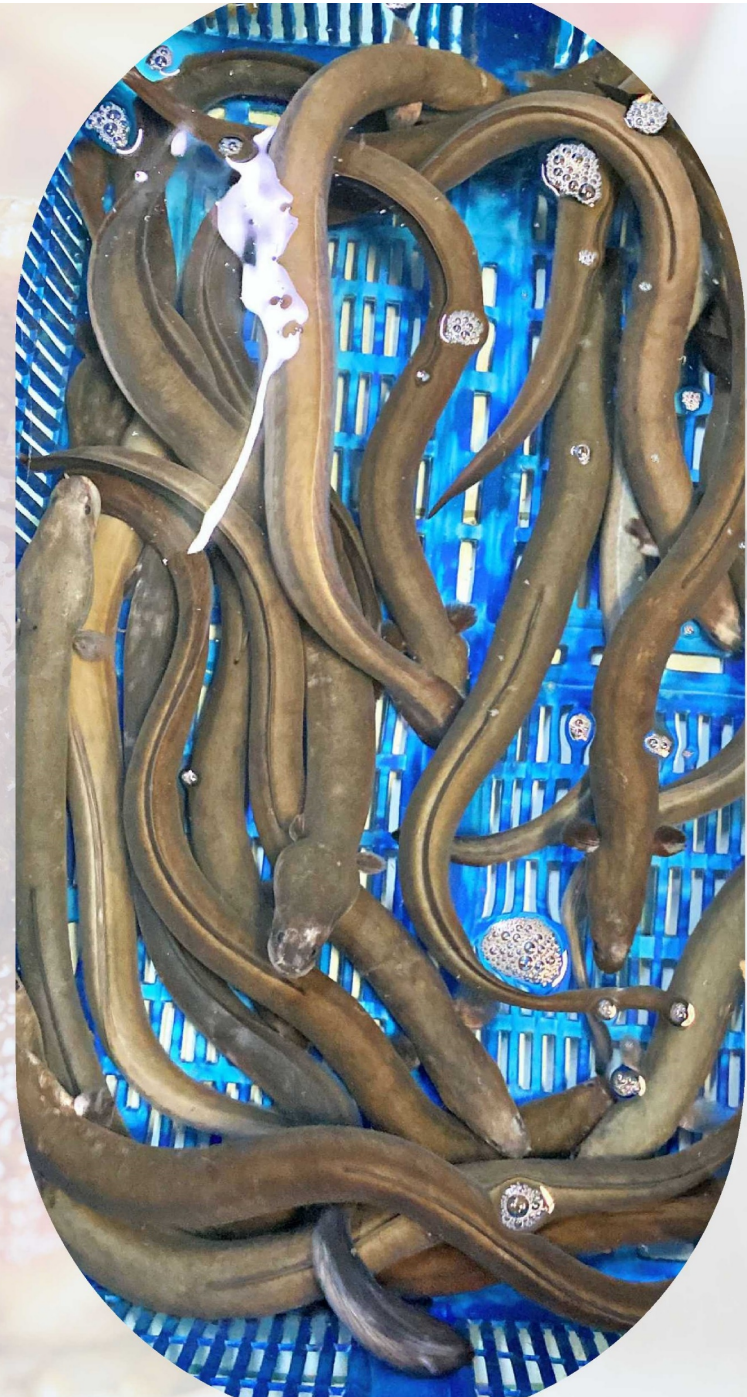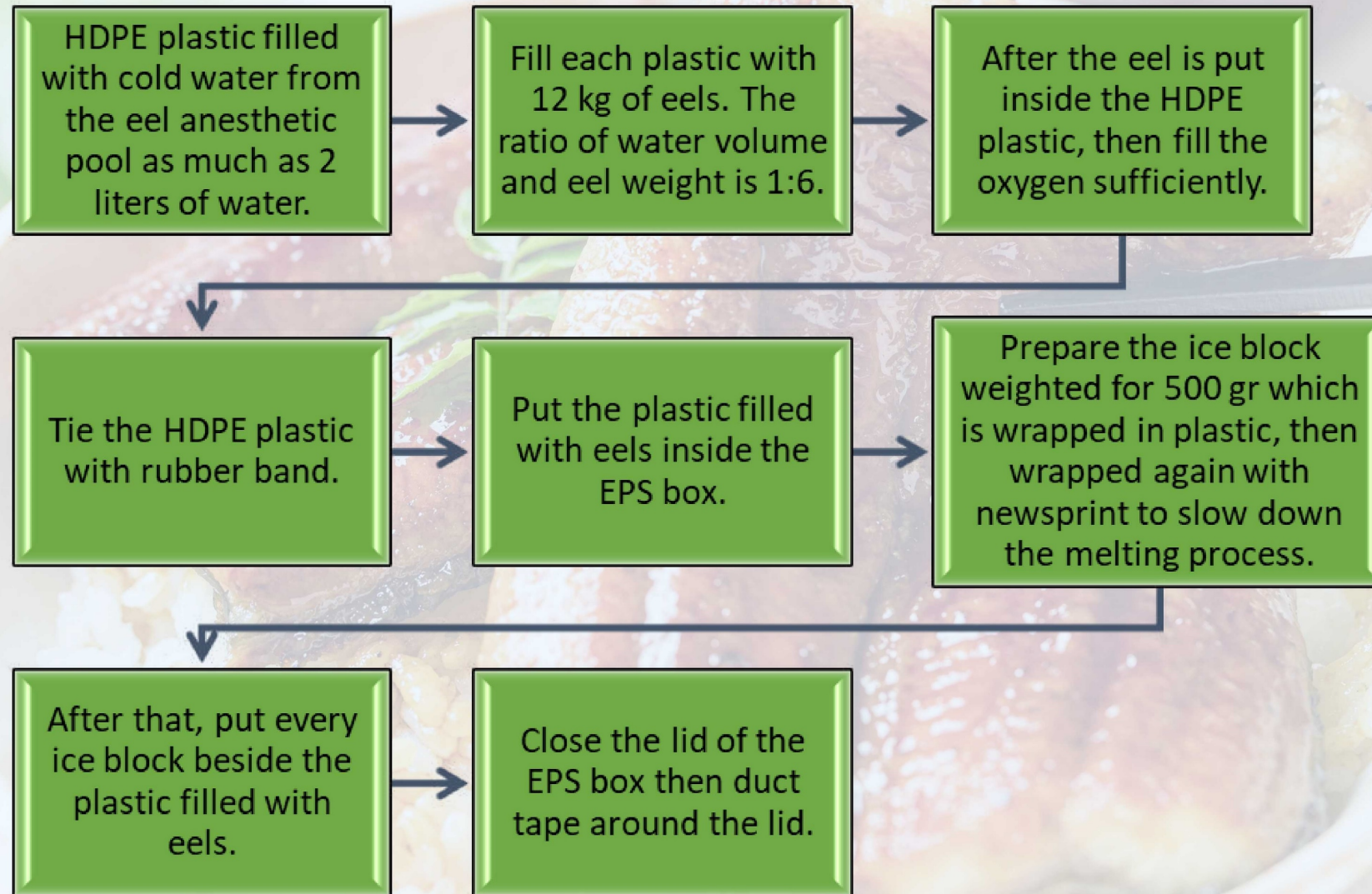
Styrofoam Box AG75 Garuda
32cm
75cm
42cm

Packaging

A. Tools and Materials
1. High-Density Polyethylene (HDPE) Plastic
2. Rubber Band
3. Expanded Polystyrene (EPS) Box AG75 Hard Density 35 (outer dimension = 75 x 42 x 32 cm; Inner dimension = 68.5 x 35.5 x 26.5 cm; thickness = 3 cm), which is approved by Garuda Airlines.
4. Duct Tape
5. Newsprint
6. Oxygen
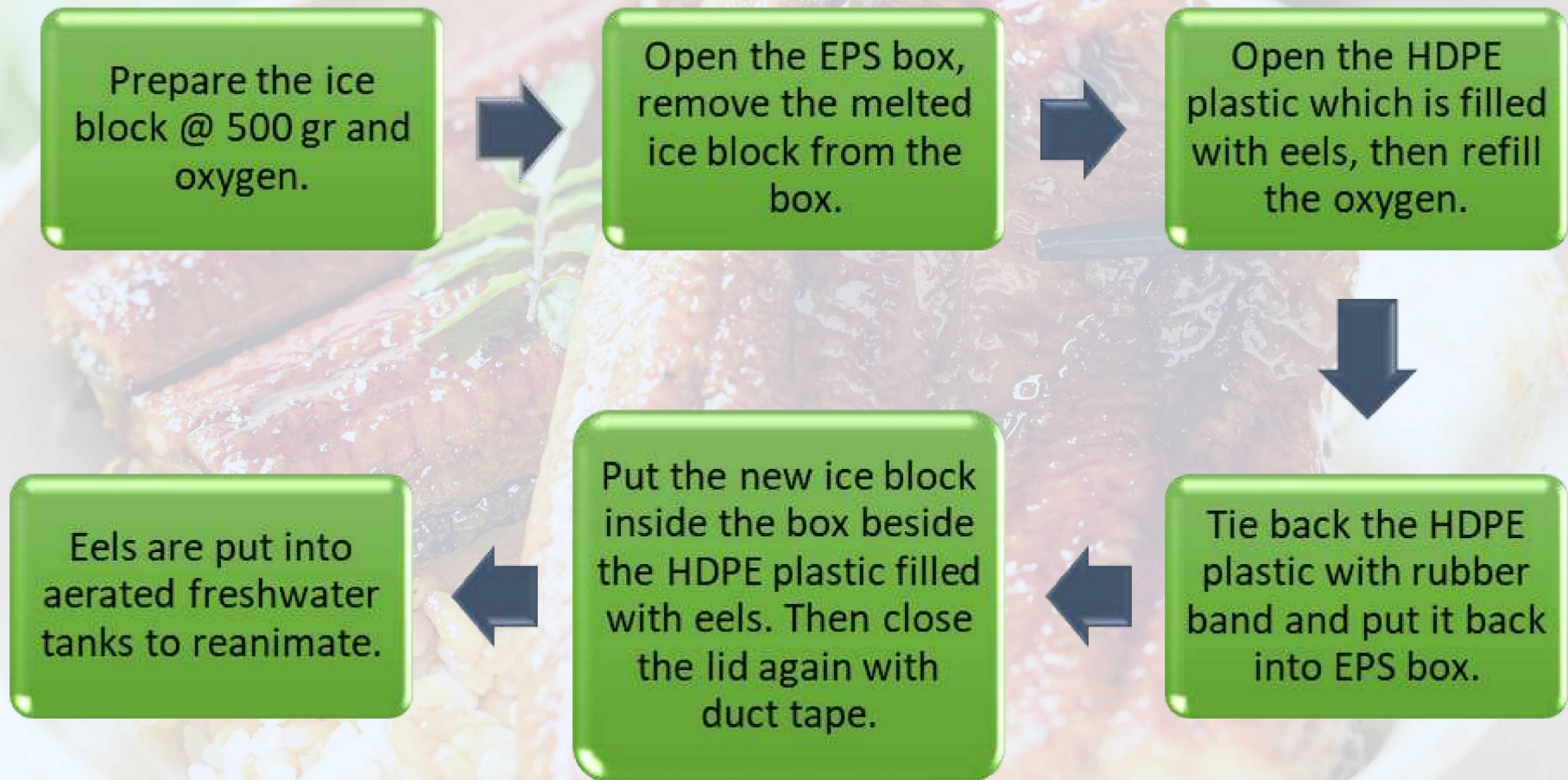7. 4 pieces of ice block @ 500 gr

Packaging

HDPE plastic filled with cold water from the eel anesthetic pool as much as 2 liters of water.

→ Fill each plastic with 12 kg of eels. The ratio of water volume and eel weight is 1:6.

→ After the eel is put inside the HDPE plastic, then fill the oxygen sufficiently.

Tie the HDPE plastic with rubber band.

→ Put the plastic filled with eels inside the EPS box.

→ Prepare the ice block weighted for 500 gr which is wrapped in plastic, then wrapped again with newsprint to slow down the melting process.

After that, put every ice block beside the plastic filled with eels.

→ Close the lid of the EPS box then duct tape around the lid.

活け鰻の輸出

C. Handling for Land Shipment and Reanimation

Prepare the ice block @ 500 gr and oxygen.

→

Open the EPS box, remove the melted ice block from the box.

→

Open the HDPE plastic which is filled with eels, then refill the oxygen.

↓

Tie back the HDPE plastic with rubber band and put it back into EPS box.

←

Put the new ice block inside the box beside the HDPE plastic filled with eels. Then close the lid again with duct tape.

←

Eels are put into aerated freshwater tanks to reanimate.

UNAGI KABAYAKI
(*Anguilla bicolor*)

輸出規格はお客様の指定可能

Cooking Method

Ingredients
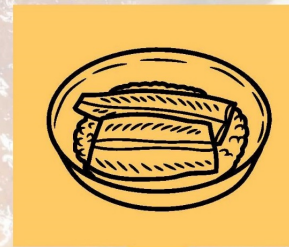
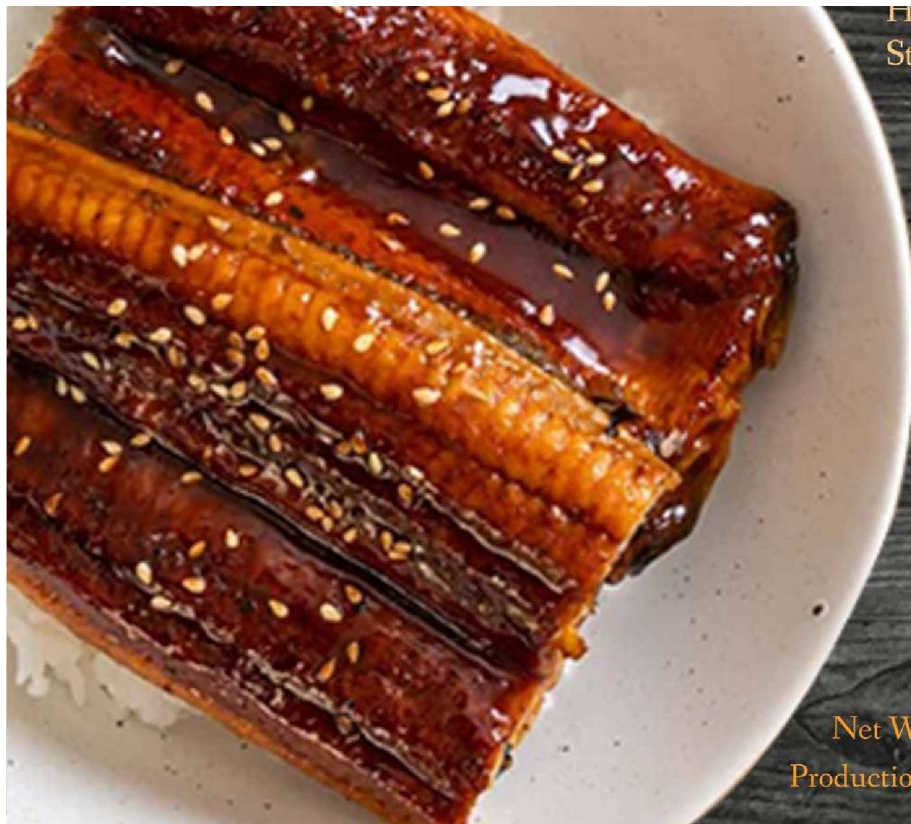**Packaging**

Price Overview

How to serve: open the package and microwave for 5-6 minutes •
Storage: keep under -18•C • No artificial preservatives

Frozen Kabayaki Eel
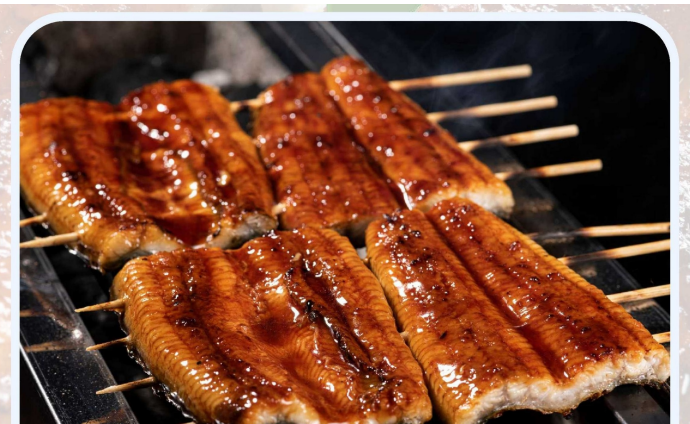
うなぎ蒲焼
UNAGI KABAYAKI

Produced by:

Net Weight:

Production date: June 05, 2022   Self life: a year

輸出規格「ソース付・無し」

Terms of Offer

1 Quote Currency

US Dollars (all prices are exclusive of any applicable local taxes)

2 Payment Terms

- T/T 50% in advance and 50% against the copy of original shipping documents
- T/T 50% in advance and 50% Irrevocable L/C at Sight
- Red Clause L/C with 50% in advance and 50% against the copy of original shipping documents

3 MOQ

500 kgs (by air)

4 Inspection

At loading airport by independent surveyor

5 Offer Capacity

Up to 1000 kgs/month

6 Language Spoken

English, Japanese, Korean, Polish

株式会社トモウエル
TOMOWELL CO.,LTD
tomowell.cha@gmail.com
Matthew Cha