

FERME MARINE DE MAHEBOURG COMPANY PROFILE



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Welcome to MAURITIUS





ABOUT US

Ferme Marine de Mahebourg, Mauritius (FMM) was conceived and planned by a group of Mauritian Entrepreneurs with a vision to establish in the tropical paradise that is Mauritius a top class aquaculture operation to supply high quality farmed fish products to the world. These entrepreneurs perceive the project as a stepping stone to establishing in the region an aquaculture operation based on best practice gathered from around the world. Today their vision has come to fruition and a highly successful fully integrated operation from hatchery to processing has been built over a period of five years.

The Company has been financed entirely by private investment and now represents an important step in achieving their vision to establish a world class aquaculture operation that is now ready to begin exporting by fresh and frozen products world-wide.

Mauritius enjoys a warm tropical climate year round and situated as it is in the middle of the Indian Ocean is free from environmental contamination. The unique geography of Mauritius ensures that the farming operations are carried out in a pristine environment for now and the future. A key consideration in all aspects of the company is to protect and enhance the environment to ensure the long-term future of the business.

FMM is ideally positioned to supply worldwide by both sea and air freight. Fresh fish is supplied by air with daily connections available worldwide. Frozen products are supplied by sea container.

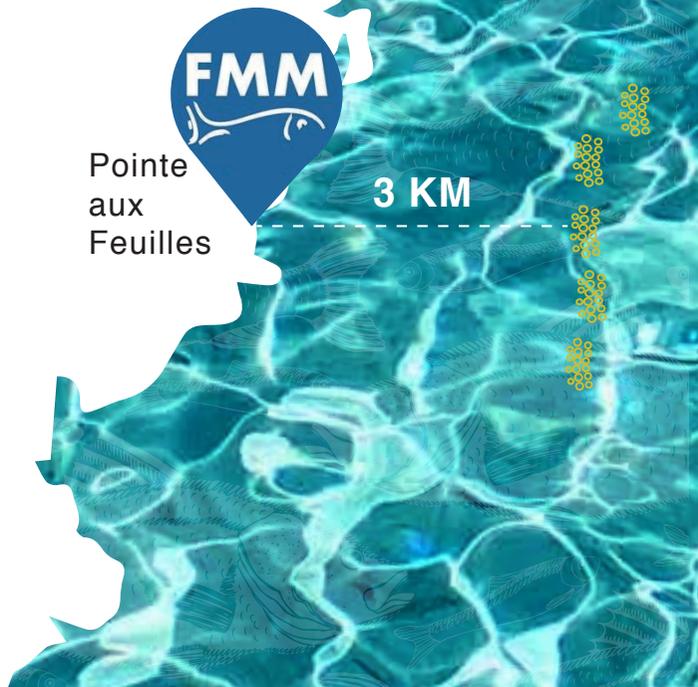


THE 

FARM



MAURITIUS



The farm has 5 sites which are located on the eastern coast of the Island of Mauritius close to Pointe aux Feuilles within the pristine sheltered lagoon that surrounds the island between the coast and the coral reef. Sites have been selected after an extensive survey to ensure excellent water quality whilst protecting the environment. They are approximately 3km from the coast where the water depth is 25m and where the current is driven by the prevailing Trade Winds.

- ⦿ Each site has today 25 circular floating cages ranging in size from 16m, 20m and 25m in diameter with a depth of 5m to 10m.
- ⦿ Each site can be sank to ensure the safety of the farm if necessary, during the annual cyclone season.
- ⦿ Biomass is fed at regular intervals during the day using feed supplied by internationally recognised suppliers.
- ⦿ The feed is certified free from all artificial additives and genetically modified ingredients ensuring excellent quality of the fish.





THE HATCHERY



The Company has a state of the art hatchery located on the coast at Pointe aux Feuilles which is also the land based Headquarters for the business. The hatchery operates on a closed system to ensure bio-security of the operations. It has the capacity to produce up to five million fingerlings annually and is designed to be easily expanded as the operations expand.

The hatchery operations are entirely geared towards the quality of the product in strict compliance guidelines pertaining to organic fish farming. Guarantees can be provided regarding the non-use of antibiotics, growth boosters or Genetically Modified Feed Ingredients.



THE PROCESSING PLANT



Ferme Marine de Mahebourg operates a state of the art processing plant located within 50 metres of the shoreline where harvested fish are landed. The plant totals 1200 sq m and operates to the highest International Standards. The plant is European Union approved, approval number DVS/FP9/MU.

The plant is divided into three processing sections, receiving, gutting and filleting, this ensures the highest hygiene standards are maintained throughout. In the receiving area chill killed fish are received from the early morning harvest, sorted for quality and size and recorded to the sophisticated production monitoring system. In the gutting room fish are headed, gilled and gutted before finally passing to the filleting room where portions and fillets are produced.

The plant is geared to produce both fresh and frozen products for the export market and can supply whole round, gilled and gutted, headed and gutted as well as close graded fillets and portions both skin-on and skinless. Both standard specification product and custom specification products are produced according to customer requirements.

Every finished pack is date coded and the coding system used by the company enables full traceability of the fish from hatchery, grow-out and packing. This system has been developed to give the customer confidence in the safety and quality of the product.



THE RED DRUM

Common name:

Red Drum (USA) Red Fish (USA)
Channel Bass (SOUTH AFRICA and UK)
Tambour Rouge (France)
Corvinon Ocelado (Spain)
Ombrina Ocellata (Italy)

Scientific Name:

Sciaenops ocellatus

Origin

Perciformes of the sciaenidae family, originating in the Western Atlantic Ocean and widespread in the Gulf of Mexico.

The black spot on the tail is a distinguishing feature. Body is usually shiny grey, bronze or slightly bronze red depending on the time of year.

Taste and Preparation

Firm white flesh with delicate flavour. A versatile fish suitable for all preparations both raw and cooked. Can be grilled, braised or fried.

Sizes available

Sizes from 600g to 6000g are available throughout the year. Grading and packing can be tailored to customer requirements.

Storage

Fresh product stored on ice (<4 degrees Centigrade) has a shelf life up to 12 days depending on handling.

Frozen product stored at -18 degrees Centigrade has a shelf life of 24 months.



RED DRUM

MEET THE TEAM





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Get In Touch With Us

