



WAJU SIWA NUSANTARA

FROM MALUKU TO THE WORLD



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FOUNDER

Lissa Wanda Kormasela

CO-FOUNDER

Matheos Nanulaitta



Letter From Maluku

October 13, 2021

Dear reader,

Welcome to Waju Siwa Nusantara, we are purveyors of the finest, frozen, and processed Yellowfin Tuna in Maluku-Indonesia, with HACCP, BRC, and MSC certified processing plant, quality of product is always guaranteed.

Sincerely,

Lissa Wanda Kormasela



**START FROM THE CATCH RESULTS TO THE
PROCESSING FACTORY COLD TEMPERATURE THAT
KEEPS PRODUCT FRESH**

POINT. 1



TUNA FROM AMBON NUSANTARA FISHING PORT

Tuna caught from the waters near Ambon Island, which was brought to the Nusantara Harbor in a cooled state with ice.



SELECTION OF QUALITY TUNA

Of all the fresh tuna that lands at the port, we only choose quality tuna that meets the standard for us to make raw materials.



TUNA FISH BROUGHT TO PROCESSING FACTORY

Tuna is immediately brought to the processing plant using our small truck.



TUNA CLEAN PROCESS

At this stage, the head and tail are separated, as well as physical cleaning of the fish.



CUTTING

After the fish are cleaned with running water, then the bones, gills, and other parts that are not needed are separated.



TRIMMING

At this stage, the black meat is separated.



BLOCKING

At this stage, the meat is cut into block sizes following the order. In this stage also carried out the separation of fibers and other parts that are not needed.

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PROCESSING BY MAINTAINING HYGIENIC



POINT. 2



FROM CLEANING STAGE TO PROCESSING PROCESS STERILIZATION AND SANITATION CONTROL

POINT. 3



BLOCKING

Each product must pass through a Metal Detector machine to detect the presence of iron in the product.



AIRBLAST FREEZER

For the freezing process using Airblast Freezer (ABF), IQF and Brine Freezer.



STORAGE

Product is then stored in cold storage at a temperature of -20 degrees Celsius

**PRODUCT INSPECTION AND
DELIVERY ONE TIME FREEZING
WHICH DOESN'T DECREASE**

POINT.4

MICROBIOLOGICAL TESTING

Each processed fish is sampled for testing. The tests carried out were microbiological testing, histamine testing and heavy metal testing



PACKING BOX

Each product is packaged in a box size with a net weight of 30 kg for each box



DELIVERY

After going through the testing process and being declared to have passed the test, the product is eligible to be shipped. Shipping can be done by sea and air





SASHIMI

Grade : AAA/AA/A/B | Black Meat : Off | Bone : Off | Packaging :
Individual Vacuum Packed (IVP) | Boxe : 30Kg/Kg | Port Of Origin :
Yos Sudarso Port / Pattimura International Airport |
Minimum Order : 10 Boxe / 300Kg (Shipping Using Kargo Plane) Can
Be Mixed With Other Fishery Product

**Yellowfin Tuna
Centre Cut**



**Yellowfin
Tuna Loin**

**Yellowfin Tuna
Cube**



**Yellowfin
Tuna Saku**



**Frozen
Vanamei
Shrimp**



**Frozen Red
Snapper**



**Frozen
Grouper**

FROZEN



**Frozen
Yellowfin
Tuna Centre
Cut Loin**



**Yellowfin
Tuna Full
Loin**



**Frozen
Yellowfin
Tuna Steaks**



**Frozen
Yellowfin Tuna
Griller**



**Frozen
Yellowfin Tuna
Saku**

QUIK DETAILS

- ❖ Neatly arranged, the same size, export quality, fast thawing process
- ❖ Seal Box Packaging
- ❖ Freeze with the latest Flash-Freezing technology while still fresh
- ❖ Natural, no preservatives, free of harmful hormones/chemicals
- ❖ Quality tests are carried out periodically on each product
- ❖ Store in a frozen place at -18° degrees Celsius (minus 18°C)

PORT OF ORIGIN :

- ❖ Pattimura Internasional Airport
- ❖ Yos Sudarso Port
- ❖ Minimum Order : 10 Boxe / 300Kg (Shipping Using Kergo Plane) but can be combined with other products

Frash Yellowfin



FRASH



Frash Red Snapper

Frash Skipjack Tuna



Frash Vanamei Shrimp

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