



Keeping up with the traditions



# Executive summary

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- Banga Ltd. is canned seafood factory located in north-western part of Latvia
- The company is active since 1947 and from that moment regularly upgrades production facilities in accordance with the EU and world highest standards
- Banga Ltd exports products to more then 20 countries worldwide
- Production capacity of the company stands at 10 mil. cans annually
- Product portfolio consists of high quality processed canned fish that is made of fresh fish from Baltic sea and frozen fish from Norway, Chile, Morocco, Spain, etc
- The company is certified according to IFS standart
- Banga Ltd is owned by several private individuals
- Future plans involve access into new geographies and launch of new products



# Where are we?



The company is located in Roja, Latvia, at the shores of Gulf of Riga

Direct access to the sea allows to source high quality fresh fish

Location in Europe provides great proximity to major consumer markets, to whom products are delivered directly from the factory

Factory is located 120 km from the port of Riga, which allows to ship products by sea containers world wide



# Production facilities



- 5 ha land plot, with modern seafood production factory
- 50 employees with experience in canned seafood production
- Modern processing platform with high quality seafood production equipment made in Austria, Spain, Italy, etc including:-



**Marrodan**  
Food technology

- *4 seafood pretreatment and can clousing lines with manual cleaning and packing*
- *Smoking cameras ( cold and hot smoking)*
- *Cold storage capacity*

Italian Pack II  
Packaging Machines Since 1988

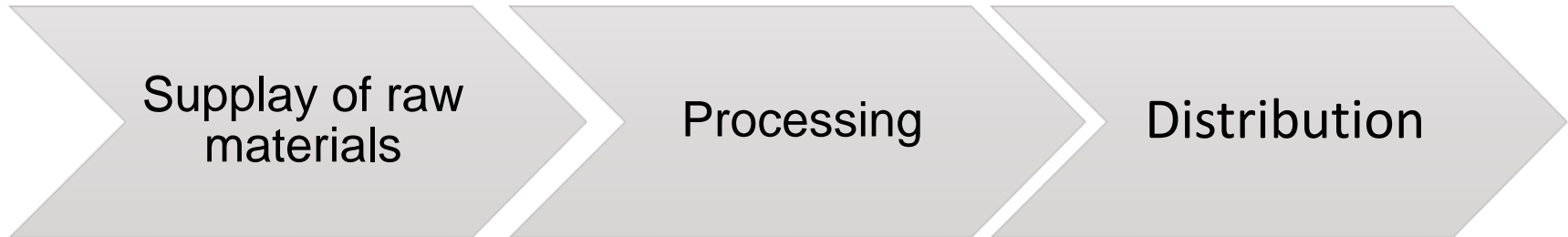


- Access to diversified supplier base, including local fishermen at port of Roja



# Business process

Flexible and efficient company, adapted to the prevailing market environment



Strategic location in Roja	Flexible and low cost organization structure	Long term partner cooperation policy with distributors
Priority access to raw materials from Baltic sea	Track record in premium product range development	Strong marketing activities based on market needs
Sufficient storage capacity at the port of Roja	Manual packing is priority	New markets as priority



# Quality is our priority

Stringent control procedures to comply with high international quality standards

## Quality control system

Compliance with international food quality, safety and hygiene standards allows export to overseas regions (reviewed on a regular basis)

## International certificates and accreditations

- International featured standards
- LVS EN ISO 22000:2006
- HACCP



## Special accreditations

- EU
- China
- US
- Israel
- etc



# What do we produce?

## Well diversified product portfolio

Raw material



Baltic herring – *Clupea harengus membras*  
Atlantic salmon – *Salmo salar*  
Baltic sprats – *Spratus spratus Balticus*  
Mussels – *Mytilus edulis*  
Tuna - *Thunnini*

Packaging material



Metal cans, plastic cans, glass jar

Shelf life



24-60 month

KPI



Packed by hand, no preservatives, GMO-free



# Salmon

170 g



## Salmon fillet in paprika cream

Salmon fillet 60%, paprika cream (tomato pasta, rapeseed oil, salt, water, sugar, granulated broth, milk powder, curry powder, paprika powder, chili, acidity regulator - acetic acid), red paprika slices.



## Salmon pate

Salmon fillets 37%, water, rapeseed oil, salt, spices in varying proportions, thickeners, flavorings, food coloring

## Shelf life

24 month



# Tuna

170 g



## Tuna pate

Tuna fillets 63 %, water, rapeseed oil, spices in varying proportions, thickeners, flavorings

## Tuna in own juice

Tuna fillets 70%, salt, water



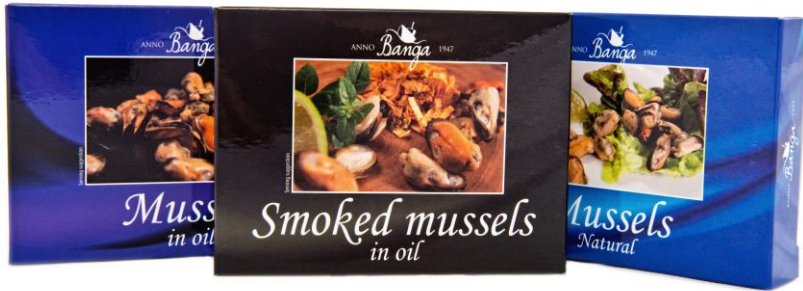
## Shelf life

24 month



# Mussels

110 g



## Natural mussels

Mussels 65 %, aqua, sodium chloride

## Mussels in oil

Mussels 65 %, rapeseed oil, sodium chloride

170 g



## Smoked mussels in oil

Smoked mussels 65 %, rapeseed oil, sodium chloride

## Shelf life

24 month



# Brisling Sardines



110 g

**Baltic Sardines in oil**  
Dried fish (*Spratus spratus Balticus*) 70 %, rapeseed oil, salt

**Baltic Sardines in tomato sauce**  
Dried fish (*Spratus spratus Balticus*) 65 %, tomato sauce (tomato paste, sugar, salt, rapeseed oil, acidity regulator – acetic acid, spices)



170 g

**Smoked Baltic Sprats in oil**  
Smoked fish (*Spratus spratus Balticus*) 70%, rapeseed oil, salt

**Shelf life**  
48 month



# Atlantic Herring

190 g



## Atlantic herring fillet in oil

Atlantic herring fillet (*Clupea harengus harengus*) 70%, rapeseed oil, sodium chloride

## Smoked Atlantic herring fillet in tomato sauce

Smoked fish (Atlantic herring fillet) (*Clupea harengus harengus*) 65%, tomato sauce (water, tomato paste, sugar, sodium chloride, rapeseed oil, acidity regulator - acetic acid, spices in varying proportions).

**Shelf life**

**24 month**





# Mackerel

170 g



## **Mackerel in tomato sauce**

Mackerel fillet 60 %, tomato sauce (tomato pasta sugar, salt, onion powder, rapeseed oil, water acidity regulator – acetic acid), fresh tomato slices

**Shelf life**  
24 month



# Contacts

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