





## ABOUT US



Godavari Mega Aqua Food Park Pvt Ltd (GMAFP) is set up at Bhimavaram of West Godavari District, Andhra Pradesh. Conceptualized as a Hub & Spoke Model, the Mega Food Park is constructed with its Core Processing Center (CPC) at Tundurru Village in Bhimavaram region acting as the Hub and the Spoke comprises of Two Primary Processing Centers (PPC) at Amalapuram in East Godavari District (PPC1) and Karlapalem in Guntur District (PPC2) along with the 9 Collection Centers (CC), one each in the 9 coastal districts of the state of Andhra Pradesh. The Mega Food Park being developed in 55.65 Acres offers Preprocessing, Processing, Packaging & Storage along with transportation facilities providing world class infrastructure and technology to the enterprises, both farmers and processors engaged in the aqua food processing industry. Godavari Mega Aqua Food Park will provide a platform and establish backward and forward linkages covering the entire aqua food processing value chain, quality assurance, food safety and implementation of best practices in post-harvest management. The Godavari Mega Aqua Food Park shall make available the latest food processing technologies to Fish & Shrimp farmers, Companies, Exporters and Marketers through international tie-ups. Located in heart of the most aqua-rich areas of India, the facility is foreseen as the destination for sourcing food products for domestic and international markets in future. This Mega Food Park is supported and approved by Ministry of Food Processing, Government of India under Mega Food Parks Scheme to provide all infrastructural facilities under one roof. The Food Park upon completion will be certified with "USFDA" (United States Food & Drug Administration), "EU" (European Union), "BAP" (Best Aquaculture Practices), "BRC" (British Retail Consortium) ISO standards.

## MISSION

Godavari Mega Aqua Food Park Pvt Ltd (GMAFP) operates a state-of-the-art Aqua food processing facility dedicated to producing environmentally sustainable, premium fish, shrimp and associated aqua products for the domestic & world markets. With a focus on quality and consistency, GMAFP brings reliability and sustainability to aqua farmers.

## VISION

Godavari Mega Aqua Food Park Pvt Ltd (GMAFP) strives to make our environmental carbon footprint as small as possible. We will utilize alternative sources of energy such as wind, solar and hydro, to reduce our dependence on traditional power.

## MANAGEMENT

Ananda Group with over 30 years of experience in Aqua Farming & Processing will manage the food park. Ananda Group has been successful in applying the innovative vision of our founder in bringing on consistent quality in our products. This commitment to quality is built on a solid base of our esteemed customers, both domestic and overseas. Our greatest asset is the trust our customers bestow on us. While quality and customer satisfaction is the key to any successful business, it is not as simple as we talk about.

## LOCATION

Godavari Mega Aqua Food Park Pvt Ltd (GMAFP) establish the Core Processing Center in 55.50 acres of land at the Tundurru Village Bhimavaram Mandal of West Godavari District in the state of Andhra Pradesh. The site has excellent road connectivity and is connected with the National Highway 214 (Coastal Corridor) through a 2 km all-weather road. The location is strategically advantageous as it is in the midst of the major aquaculture zone of Andhra Pradesh, considered as the national hub for aquaculture in India. The strategic positioning at geographical center of India, the Aqua Food park is almost equidistant from key consumption markets and ports on the south coast.



# PRODUCTS

## RAW FISH : VARIETIES

### Tilapia

#### Pangasius

Whole fish -Fresh &Chilled, Head-on Guttred, Headless Guttred, Fish Fillets, Curry cut/Steaks

### Rohu

#### Catla

Whole fish -Fresh &Chilled, Curry Cut/Steaks, Head-on Guttred.

## VALUE ADDED FISH PRODUCTS



Fish Burgers / Cutlets

Fish based diet is becoming a significant part of our meals in India and cutlets are something that always grown up eating, especially during parties and such. While most people living in cities will face it little un comfortable to clean and prepare fish before cooking. GMAFP offer a hygienic way of fish cutlets that are highly nutritive and very tasty.



Fish Balls

Fish balls are a common food in South East Asia which are made from "fish paste". They are also common in Scandinavia and some European countries. Fish paste can be made from a variety of fishes and prawns. Extremely useful, these fish foods can be stored for long without losing its taste or quality.



Fish Pickles

The fish matures in vinegar, salt and spices binds it completely. When the acids kick in, the fish just shreds in your mouth with a burst of flavors! We present spicy and extremely tasty fish pickles for the pickle lovers all over the world.



Fish Fingers

Finger fish is used all around the world as a popular starter. These are made so well in terms of taste and texture. Restaurants love to server fish fingers along with a mayo or tomato sauce. We take this fish finger to another level by seasoning it to the perfection. These fish fingers are crispy and healthy food item that can be taken by kids to aged people.



Fish Samosa

Fish Samosa is one of the most favored snack item in all over India. People use to devour it with gluttonous pleasures. Foods like Chowmein, Dimsums (Momos), Rolls, Pizzas and Burgers are less healthy than fish samosas. Fish samosa contains vital minerals like Omega 3 fatty acids and can reduce bad cholesterol in your body.

# PRODUCTS

## RAW SHRIMP : VARIETIES

**Vannamei / White Shrimp** : Head On, Headless, Ez Peel, PD Tail On, PD Tail Off, Butterfly, Breaded, Skewers

**Black Tiger** : Head On, Headless, Ez Peel, PD Tail On, PD Tail Off, Butterfly, Breaded

**Sea Caught Tiger** : Head On, Headless, Ez Peel, PD Tail On, PD Tail Off

**Scampi** : Head On, Headless, Ez Peel, PD Tail On, PD Tail Off

## COOKED VARIETIES

**Vannamei / White Shrimp** : Head On, Headless, Ez Peel, PD Tail On, PD Tail Off, Butterfly, Breaded, Skewers

**Black Tiger** : Head On, Headless, Ez Peel, PD Tail On, PD Tail Off, Butterfly, Breaded

## VALUE ADDED SHRIMP PRODUCTS



Shrimp Burgers / Cutlets

Shrimp cutlet is considered as a prestigious part of meals and events. The superb taste makes it a premium dish. The shrimp cutlets are prepared with softness and nutritional values that are not lost during preparation. Automated processing ensures hygiene and free from bacteria and other organisms.



Shrimp Breaded Butterfly

To butterfly a shrimp means to do a lengthwise incision on the front or back of the shrimp in a symmetrical way. Both sides of the shrimp must have the same form when opened - like the shape of a butterfly with wings extended. This makes thick meats halfway thinner; it also makes them look bigger because the width was doubled. A novice item that is gaining popularity among shrimp food lovers and will be a delight to have this in your dining table.

Shrimp Pickles



Pickles are always loved by Indians and those who love hot and spicy cuisine all around the world. Shrimp pickle or prawns pickle is extremely tasty variety of pickle made from whole, fried shrimps marinated in vinegar along with various spicy ingredients. The use of natural preservatives makes these pickles enjoyable and healthy for all spicy food lovers.

Shrimp Skewers



Finger fish is used all around the world as a popular starter. These are made so well in terms of taste and texture. Restaurants love to server fish fingers along with a mayo or tomato sauce. We take this fish finger to another level by seasoning it to the perfection. These fish fingers are crispy and healthy food item that can be taken by kids to aged people.

Shrimp Samosa



Samosas made from tasty shrimps, the Shrimp Samosa is an excellent companion for coffee or tea. Can be taken along with spicy tomato sauce will make it a day! Crunchy shrimp samosas will be an ideal delight for your tastebuds at the same time will surprise your guests.

# SERVICES

## PLOTS LEASING

**Open Plots :** About 30 Open Plots are available along with an MSME shed for lease to farmers and fish or shrimp processors. Short or long term leasing facilities for Manufacturers / Sellers and MSME (Micro, Small and Medium Enterprise) can be availed with all the included Basic Enabling Infrastructure.

**Constructed pre-engineered shades :** Customized sizes to meet every requirement are also offered.



## FISH & SHRIMP PROCESSING

The term fish & Shrimp processing refers to the processes associated with fish and shrimp products between the time fish & shrimp are caught / harvested, and the time the final product is delivered to the customer. The Food Park provides Block Ice which can be used at harvesting of fish & shrimp to preserve the freshness, Pre Processing area with weighments, Processing area, IQF (Individual Quick Freezing) & Block Freezing facilities for Fish & Shrimp. The food park also has the transportation system made available to farmers & processors who wish to utilize the park infrastructure to bring their Fish & Shrimp Raw Materials from farms and supply the Finished goods in reefer containers to Pan India distribution centers or for exports to the nearest seaport.

## COLD STORAGE

Fish and Shrimp Cold Storages are available to store the finished goods.

Cold storage is available using the latest palletized and racking systems having a built in capacity of 3000 MT. The cold storage enables famers & processors store safely without losing the freshness of the caught fish or shrimp thereby enable them to wait for the right time to sell their finished product so as to generate the highest return to them.



## SALES & EXPORTING

Fish and shrimp products have great demand in world market today. To cope with increased demand of this, we are providing help to get the goods shipped for Indian aqua farmers to abroad customers. We also provide various shipping, logistics and warehousing facilities. The food park management team with rich experience in sales & exports of fish & shrimp products will provide assistance to all the users in the food park.

## SEMINARS & WORKSHOPS

Experts of aqua culture from various parts of the world can interact with our farmers and exporters through the seminars and workshops conducted frequently. Changing technologies and innovated methods of fish farming and processing can be acquainted thus making the farmers up-to-date with modern fish farming & processing technologies.



# INFRASTRUCTURE

## CORE PROCESSING INFRASTRUCTURE

The Core Processing Infrastructure available at the Central Processing Center are:

- Pre-Processing facilities for Fish : Washing & Grading, De-heading & Gutting, Weighment& Packing
- Pre-Processing facilities for Shrimp : Washing & Grading, De-heading, Weighment & Packing
- Processing facilities for Fish : De Skinning, Filleting Grading Machines, Flake Ice, Soaking machines
- Processing facilities for Shrimp : Shrimp Peeling, Deveining, Grading, Soaking, Flake Ice machines
- Freezing facilities for Fish : IQF (Individual Quick Freezers) & Plate Freezers
- Freezing facilities for Shrimp : IQF (Individual Quick Freezers) & Plate Freezers
- Cold Storage for Fish : Racking with Pellets
- Cold Storage for Shrimp : Racking with Pellets
- Block Ice Plant
- Microbial Testing Laboratory : Water Analysis , Microbial Analysis, Antibiotic testing
- Reefer Trucks, Insulated Trucks & Trailers : for Raw & Finished goods
- Automated Fish / Shrimp Harvesting Machine (Aqua Life, USA)

## ENABLING INFRASTRUCTURE

The Central Processing Center will have the Enabling infrastructure such as :

- Water Reservoir : with Over Head Tank of 300,000 Liters
- Intake Water Treatment System (WTP)
- Central Effluent Treatment System (ETP)
- Aquaponics System
- Central Power Distribution System of 5 MW
- Diesel Generators for power back up
- Weighbridge : 60 MT
- Parking Area
- Roads with Street lighting

## NON CORE INFRASTRUCTURE

- Admin Block
- Training Centers
- Security Block
- Central Canteen
- Dormitory and Creche for workers
- Health Centre
- Bank
- Library
- Park Sales Office
- Fire & Rescue Station

