

## Synopsis

This report is written based on the industrial training program at JP Fresh Products (Pvt) Ltd. which is one of the major exporting fresh fish in Sri Lanka. They are dedicated to produce high quality and sustainable seafood for the EU market and Japan.

More emphasis needed to be made on quality assurance process of export fish. Fish exports concentrated tuna species, yellow fin tuna and big eye tuna are the most important. Tuna species is very important economically and a significant source of food. They have a great economic importance to many both developed and developing countries. Tuna fish is a highly valued popular food fish among Sri Lankan, as well as international consumers. J. P. Fresh Products (Pvt) Ltd is one of company that leading to good quality fresh tuna export in Sri Lanka which has twenty years of experience in the field. It is the place where six month training program was successfully carried out expecting sound knowledge of the functions involved in this industry.

The training program was concentrated on following areas;

- Present situation in the industry
- Functions, responsibilities and importance of the each section of the establishment
- Quality management procedure according to the HACCP plan
- Laboratory tests
- SSOP and GMP procedures
- Customer complaint analysis

The training program covers the whole process of the establishment and above expectations could be achieved through active involvements of the process in the establishment with advice and guidance provided by the responsible people in the relevant sections. During the training program I got the opportunity to carry out a case study based on customer complaint analysis, especially regarding the biological complaints.