

Synopsis

This report outline the information gathered during my industrial training program at Jp Fresh Products (Pvt) Ltd. which is one of the leading entrepreneurs engaged in processing & exporting fresh chilled fish in Sri Lanka.

Tuna export is highly profitable luxury business in the world and export business is mainly concentrated to Asia. It is an increasing demand for sea food in the world and Sri Lanka also successfully perform in this industry. Jp Fresh Products (pvt) Ltd is one of the company that leading to good quality fresh tuna export in Sri Lanka. It has twenty years of experience in the field and 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
- SSOP and GMP procedures
- Determination of shelf life of tuna considering histamine content

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.

Apart from the training program I got the opportunity to carry out case studies based on Fish Flesh (Raw Material) Quality Variation According to the landing site (Down South and Negambo)