

Environmental & Sustainability Policy

Cyprea Marine Foods Pvt. Ltd., is committed to protecting the environment and underpins all that we do. It is reflected in the products and services we provide to customers, the design and operation of our facilities, the condition under which employees work and our interaction with communities where we do business.

The following principles are applicable to Company activities:

Protection – We will conduct all activities in an ethical and sustainable manner to protect the nature and its resources, employees, neighbors and beneficiaries. We will pro actively work to implement procedures and programs to prevent pollution.

Compliance – We will comply with all legal and corporate requirements with proactive implementation of programs and procedures.

Conservation – We will proactive and promote the conservation of nature and its resources.

Communication – All our staffs are responsible and accountable for achieving the objectives and targets of environmental management systems.

Continuous improvement – we will regularly monitor our activities and propose the Board of Directors on programs for continuous improvement of the environmental performance of the Company. Environment objectives and targets are established and will be reviewed and approved during management reviews.

We will achieve a successful Environmental Management System (EMS) with efficient management practices through proper planning and development in conjunction with all its activities and accomplished through continuous training and improvement of all necessary systems.

Pole and line tuna fishing – a culture and a livelihood.

Globally, fisheries is threatened due to unsustainable methods of fishing. Excessive by-catch, harvest of juveniles, habitat destruction, over-fishing and illegal fishing are the primary causes of decline in marine production.

The traditional live bait pole and line fishing targets only surface schooling tuna taken individually without harming other marine life associated with it. This time-honored method has been practiced in Maldives for hundreds of years.

Cyprea Marine Foods Pvt. Ltd. works on the principles to assure that the traditional fishing is maintained with its rich customs and values, so that it could be passed on to our children in the form that it has been practiced for generations.



Yasir Waheed
CEO



Quality Policy



Quality Policy

CMF Fish Processing Factory, is an EU licensed processing plant in the Maldives which specialize in the wholesale supply of fresh yellowfin tuna and reef fish to the UK and other EU countries. The fact that our products are targeted to large buyers from the UK and EU places particular emphasis upon consistent quality and food safety. This is achievable by employing personnel with the requisite experience, expertise and capability.

The management of CMF fish are committed to take practical steps to comply with the legislation & customer requirements. We have adopted the policy of only safe, legal and specified products which can be traced to its origin, and has requisite quality to merit customer satisfaction throughout its shelf-life. All reasonable precautions are implemented and all due diligence exercised to avoid commission of an offence against Food Safety Act by any member of our team.

In order to achieve this objective, it is the policy of CMF to establish and maintain an efficient and effective control system, planned and developed in conjunction with all management functions and accomplished through continuous training and improvement of all the necessary systems.

The policy is issued, therefore, to indicate clearly the attitude of company management with regard to quality, safety and related matters. Such policy is essential for the long term success of the company in a competitive marketplace, as well as achieving employee satisfaction.

CMF Fish Processing Factory's quality manual describes how quality system of the company is designed to ensure that all quality and regulatory requirements are recognized with due respect to due diligence. It includes;

- A documented Control System clearly setting out: Objective, Controls, Methods, Results, Monitoring & Action responses for Food Safety & Quality.
- Operational Manual covering: Management, Raw Material, process, Finished Product, Hygiene, Pest, Waste, Complaints, Crisis Management & Training.

Thus with a detail quality manual and comprehensive HACCP plan supported with prerequisite programmes such as GMP, SSOP & SOP Cyprea Marine Fish Processing Factory is committed to supplying best quality products in the shortest delay.



Yasir Waheed
CEO