



› Our integrated supply chain ensures complete traceability from farm to container

OLPAD AQUA LIMITED

FROM POND TO PORT

We Control Every Step

Delivering world-class aquaculture solutions through sustainable shrimp farming, advanced processing facilities, premium seafood products, and international export standards.



Procurement Experts | BL SOP Harvest
Temperature-Controlled Supply | Trusted by Top Exporters



www.olpadaqua.com

ABOUT US

Integrated Supply Chain. Expert Procurement.
Trusted by India's Top Exporters.

Olpad Aqua Ltd is an integrated supply chain partner for premium shrimp. We control every stage from seed to shipment.

Our procurement starts at farm level: Seed selection, pond preparation, crop guidance & certified medicine supply. We conduct pre-harvest testing for quality and safety.

Our harvest SOP ensures zero compromise:

Temperature-controlled cold chain from pond to chilling unit to processing house. Freshness and grade preserved at every step.

We supply for our own exports and for India's leading export houses. Our farm network and procurement strength power India's top shrimp exporters.

Driven by operations. Backed by traceability. Delivered with trust.



Vision

To deliver premium Indian shrimp to the world with complete supply chain control, zero quality compromise, and 100% delivery commitment - making Olpad Aqua Ltd the first choice for buyers who value traceability and reliability.



Mission

➤ Our mission is to own every step of the shrimp journey. From seed selection, pond preparation, and crop guidance to pre-harvest testing, BL SOP harvest, temperature-controlled logistics — we control the entire chain. We partner with certified farmers, supply raw material to India's leading export houses, and ensure full traceability from farm to container. Our operations-first approach means consistent grades, safe products, and on-time shipments.



"Led by Operations, Backed by Trust"



"Farm Level Control from Day 1"



"BL SOP Harvest +Pre-Harvest Testing"



"Global reach. Full compliance.
Zero delivery risk."

OUR INTEGRATED SUPPLY CHAIN

We Control Every Step From Pond To Port



SEED & FARM

Certified seed selection + Scientific pond prep. Control starts on Day 1



CROP MANAGEMENT

Daily crop guidance + Health monitoring by our aquaculture experts



BL SOP HARVEST

BL SOP harvest for size uniformity + Zero stress. Our specialty



QC & TESTING

Pre-harvest test + Lab testing + Grading.



COLD CHAIN EXPORT

Temperature controlled till export.
On-time delivery, every time

From certified farmers to India's leading export houses – Full traceability, every batch

PROCUREMENT & FARM NETWORK

Procurement Excellence

➤ At Olpad Aqua Private Limited, procurement is one of the most critical pillars of our business operations. We have established a reliable and extensive procurement network through long-term partnerships with shrimp farmers, aquaculture producers, and farming communities across major shrimp-producing regions. Our integrated sourcing model enables us to maintain complete control over quality, traceability, and supply consistency from the very beginning of the value chain.

We work closely with farmers throughout the cultivation cycle, providing technical guidance, farm monitoring support, and quality recommendations to ensure healthy shrimp growth and sustainable farming practices. This collaborative approach helps us secure premium-quality raw materials while supporting the development of responsible aquaculture.

OUR PROCUREMENT STRENGTHS

- **Direct Farm Procurement**
Strong relationships with shrimp farmers ensure access to premium-quality harvests and complete product traceability.
- **Complete Traceability System**
Every batch can be traced from the farm of origin through processing and export, ensuring transparency and customer confidence.
- **Cold Chain Transportation**
Advanced cold-chain logistics preserve freshness, product integrity, and food safety during transportation.
- **Quality Inspection Team**
Experienced professionals conduct rigorous quality checks at every stage of procurement and transportation.
- **Sustainable Farming Practices**
We promote environmentally responsible aquaculture methods that support long-term industry growth and ecosystem protection.
- **Timely Procurement Operations**
Efficient planning and coordinated harvesting schedules ensure uninterrupted supply and consistent product availability.

FARM NETWORK

➤ Our procurement network spans multiple shrimp farming regions supported by skilled field officers, technical experts, and quality assurance teams. Through continuous farmer engagement and technical assistance, we have built a dependable sourcing ecosystem capable of meeting growing domestic and international seafood demand.

By combining farmer partnerships, quality-focused procurement, and sustainable aquaculture practices, Olpad Aqua Private Limited delivers exceptional seafood products while maintaining the highest standards of reliability and traceability

PROCESSING FACILITY & CERTIFICATIONS

Modern Seafood Processing Facility

Our advanced seafood processing plant is equipped with state-of-the-art machinery designed to meet international food safety standards.

Facility Features

- Automated Processing Lines
- Grading Systems
- Blast Freezing Technology
- IQF Processing
- Cold Storage Facilities
- Hygienic Packaging Systems
- Cooking Range



Certifications & Approvals

- HACCP
- BRC
- ISO Standards
- FDA Registration
- EU Approval
- Export Certifications



Export Countries

- USA
- EU
- Japan
- China
- Middle East
- Vietnam
- Canada



PREMIUM SHRIMP. CUSTOM SPECS FOR YOU

Vannamei & Black Tiger | All sizes, all cuts, custom packing



FRESH & CHILLED

Farm-fresh, 0-4°C maintained For domestic + nearby export



FROZEN SHRIMP – IQF

-40°C IQF, Grade locked individual pieces, No clumping



FROZEN SHRIMP

PD, PUD, Peeled, Cooked Custom cuts on request



VALUE ADDED

Butterfly, Skewered & Custom Recipes for Retails & HORECA

PRODUCT CATEGORIES

CUT TYPE	SIZE RANGE/COUNT
HOSO (Head on Shell On)	4/6 To 51/60 Count
HLSO (Headless Shell On)	4/6 To 91/110 Count
PUD (Peeled Undeveined)	10/20 To 80/120 Count
PD (Peeled Deveined)	6/8 To 91/110 Count
Cooked Shrimp	All Size Available
IQF Shrimp	All Size Available
Block Frozen	All Size Available
Custom Cuts	All Size Available
Counts are per pound (lb) for HLSO/Peeled and per kg for HOSO	



Custom retail & bulk packing available.
Your Brand, Your Spec.

All products processed under HACCP, BRCGS, FDA approved facility. EIC certified for export

CONTROLLED SUPPLY CHAIN

TRACKED TO PORT

END TO END CONTROL SYSTEM



GPS Tracked Fleet

21 Own Reefer Trucks
Live Location To Buyer



2 Driver / Truck

24x7 Non-stop Driving.
Zero Fatigue, Zero Delay



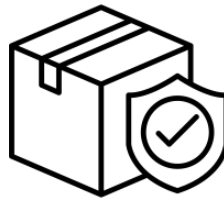
Standard Cold Chain

Real-time Temperature
Monitoring.



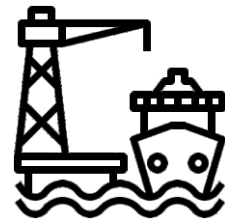
20 QC Supervisor

5+ Years
Technical Exp Handling +
Packaging Expert



Pond to Port Control

Supervision At Every Step
Pond > Factory > Port



Port Proximity

Nhavasheva Port - 40km.
Fast Customs Clearance



DEDICATED SUPERVISORS. EXPERT HANDLING.

EVERY SHRIMP MONITORED.

POND > FACTORY > PORT



OLPAD AQUA LIMITED

Our Clients

Trusted by seafood importers, distributors, wholesalers, retailers, food processors, and international seafood brands across multiple countries.

Why Global Clients Trust Us

- Consistent Quality
- International Standards
- Reliable Supply Chain
- Timely Delivery
- Sustainable Operations



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