

sustainable shrimp since 1977.

positioned us among the top 2 exporters of shrimp in Ecuador with a broad and value-added.

commercialization which allows us to guarantee our customers the highest quality standards and traceability.





























Our shrimp production is environmental and socially responsible, focusing on food safety, animal welfare, zero antibiotics and traceability. We own more than 5,700 hectares of sustainable farmed shrimp.

Our products are supported by the most demanding certifications required in international markets. We have been organic since 2007 when we incorporated the Naturland certification and today we have 227.09 hectares of organic production.

hatcheries



shrimp farms



processing plants







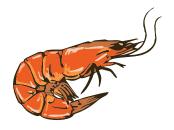








## **OUR PRODUCTS**



#### **HEAD-ON, SHELL-ON (HOSO)**

This is the purest type of shrimp, since it is exported as it arrives to our processing plant, without any additional procedure. The shrimp is carefully handled and processed immediately after harvesting.



### **HEADLESS, SHELL-ON (HLSO)**

Is one of the most common form of raw shrimp exported. To make this product the head of the shrimp is removed, and everything else remains the same as the HOSO.



#### **VALUE ADDED**

This shrimp uses the top quality of raw material. Our product portfolio includes shrimp ready to eat, cooked, skewers, trays and much more. Our main market for this product is the European Union.



# **OMARSA IN NUMBERS**



years. On 2023 we exported 310.9 million pounds.

OMARSA is the second largest exporter of shrimp! Ecuadorian Shrimp exports in 2023.

second

**6,617** 

OMARSA we are aware that our best asset is our human resource, which is key in our development

Responsibility as the ethical and voluntary relationship practices are audited by Smeta/Sedex and ICS.



Our flexibility to adapt to any market requirement allows us to reach any country. We currently export to more than 50



www.omarsa.com.ec

