

Synopsis

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

Shinwa Lanka (Pvt) Ltd (SLPL) established as a sister company Srimic Seafood (Pvt) Ltd. SLPL specialized in processing of prawns mainly for the Japanese market, other markets such as EU & USA. Prawn supply is essentially from the own farm. Supplies from other farms are collected by the own units & transported under chilled condition to the processing facility in 1-3hrs after harvesting. Wild catch prawns are supplied by regular suppliers. These prawns are examined prior to purchase & rigid monitoring for quality is practiced, The sister company Srimic Seafood (Pvt) Ltd. was in operation since 1983 & such the management & staff is highly experienced in processing of seafood especially to the Japanese market. Srimic seafood had won many presidential awards for their outstanding performance. These include certificated of export performance issued by the Sri Lankan Export Development Council of Minister in 1991,1994, 1997 & outstanding export performance in 1997 & 2012. It is the place where ten weeks 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
- Inspection, testing & calibration
- SSOP and GMP procedures

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.