## **Synopsis**

This report is contained information gathered during my industrial training programme 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. J. P. Fresh Products (pvt) Ltd is one of 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 ten week 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
- Laboratory tests
- 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. During the training program I got the opportunity to carry out a case study based on Loin recovery analysis of Yellow fin tuna (*Thunnus albacares*) and Big eye tuna (*Thunnus obesus*).