



AOTEAROA
fisheries limited

OUR STORY



are part of the largest Māori owned fisheries company in New Zealand, Aotearoa Fisheries Limited.

Prepared Foods established itself in the 1960s as a pioneer paua business with an eye for innovation. Today, we are proud to be New Zealand's largest processor of paua (abalone) and have expanded into producing unique and innovative ready to eat meals for global retail and foodservice channels.

Because we've been reliably supplying leading companies around the world for over 40 years, we're a brand you can trust.

OUR PLACE

Surrounded by the clean pristine waters of the Pacific Ocean and the Tasman Sea, New Zealand has long been recognised as a trusted 'food basket'.

Government regulations ensure sustainability of these resources for future generations; such as the world renown New Zealand Quota Management System (QMS) that controls the total commercial catch for virtually all the main fish stocks found within New Zealand's 200 nautical mile EEZ.

We ensure compliance with all major trading nations' food standards and certification requirements, including Halal.

OUR GROUP

Aotearoa Fisheries Limited are 100% Māori owned (indigenous people of New Zealand). With customers around the globe, we're proud to be part of a group that are contributors to the wellbeing of New Zealand and its people, and who are passionate about preserving the resource for future generations.



AOTEAROA FISHERIES INSHORE



Moana Pacific Fisheries and OPC fish and lobster combine to form one of New Zealand's largest inshore seafood operations.

AOTEAROA FISHERIES PREPARED FOODS



Prepared Foods specialises in the harvest, processing and export of abalone and the manufacture of ready to eat meals.

AOTEAROA FISHERIES AQUACULTURE



Kia Ora Seafoods and Pacific Marine Farms specialise in the production, processing and export of Pacific oysters.

AOTEAROA FISHERIES INVESTMENTS



Aotearoa Fisheries owns a 50 percent shareholding in Sealord, New Zealand's largest deep-sea fishing company.



PREPARED FOODS is a multi-function facility that specialises in the manufacture of private label products. Our two core business units operate side by side on a single site;

- Abalone – we catch, clean and process canned abalone for export markets
- Ready to eat meals – we design, commercialise and manufacture shelf stable ready to eat meals, for private label customers

Abalone

Our paua (Haliotis iris) comes from the clean, nutrient rich waters of New Zealand and for this reason, is internationally recognised as the best in the world.

With over 50,000 cartons produced annually, our reputation for quality has been built over more than 40 years. We're proud to be renowned for supplying products to the highest standards for all major international markets.

Ready to Eat

We recognised the global trend for convenient, healthy and nutritious ready to eat consumer meals. We've developed a portfolio of shelf stable and chilled meals, sourcing New Zealand protein (meats and seafoods) that can be developed for your brand.

OUR CAPABILITY

Our competitive edge comes from our 'can do' people and our recently commissioned, state of the art production facility.

This facility has enhanced our production flexibility which means we're able to react quickly to changing market needs.

Prepared Foods is fully export licenced to the highest international standards and is ISO 9001-2008 accredited.

Our laboratory facilities allow:

- Production, canning, pouching and heat processing of sample formulae
- Finished product testing, incubation and analysis

We're a member of Campden and Chorleywood, Food Research Association, Gloucestershire, England.

CONTRACT MANUFACTURE

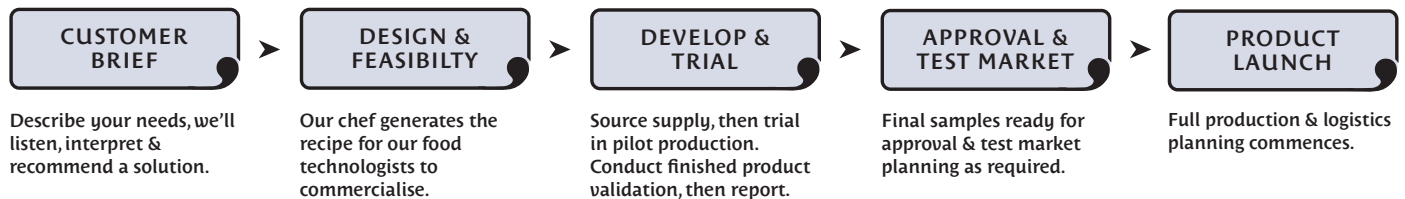
After more than 40 years in the business, our custom food manufacturing process is tried and tested. Here's why:

- Our on-site Research and Development team work tirelessly to seek new and innovative ways to meet changing consumer demand.
- Access to Massey University food science and technology facilities.
- We offer the complete solution from initial concept development through to warehousing and distribution.

READY TO EAT MEALS

Using the finest New Zealand ingredients and protein, our range of shelf stable retort meals have been designed to meet your private label specifications

OUR PROCESS



The foundation of our ready to eat shelf stable meals lies in the supply of a portfolio of specially crafted recipes that can be adjusted to meet your specific nutritional specifications and remain shelf stable for 36 months.

We recognised the global trend for convenient, healthy and nutritious ready to eat consumer meals. We've developed a portfolio of shelf stable and chilled meals, sourcing New Zealand protein (meats and seafoods) that can be developed for any private label customer.

RECIPES

Vegetarian

Lentil Dahl
Vegetable Korma
Chickpea & Lentil Curry
Three Bean Chilli
Chickpea Vegetable
Chickpea & Tomato Curry

Chicken

Chicken and Wild Rice
Chicken Korma
Chicken Teriyaki
Curried Chicken and Rice
Sweet & Sour Chicken
Chicken Italiano

Beef

Beef Teriyaki
Beef and Blackbean
Spaghetti Bolognese
Hearty Beef Stew
Chilli Con Carne
Beef & Gravy

Lamb

Moroccan Lamb
Lamb Casserole
Malay Lamb Curry
Lamb and Tomato Sambal
Lamb Korma

PRODUCT ATTRIBUTES

- No additives
- No preservatives
- Designed to meet your nutritional requirements
- High protein, moderate carbohydrates, low fat
- Contains all natural ingredients
- 8-20% protein per meal
- Balances flavour profile
- Shelf stable

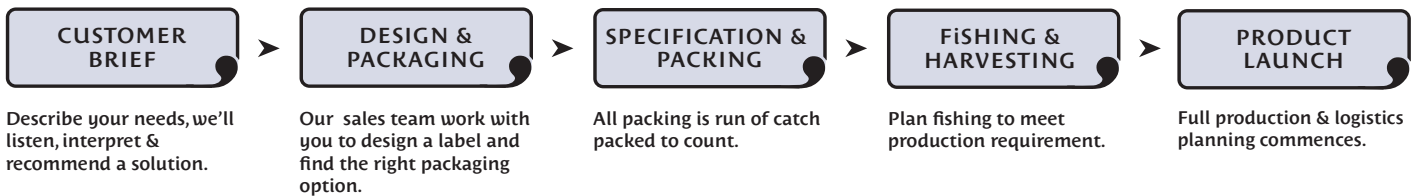
CONTACT

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Prepared Foods is the world's largest vertically integrated supplier of New Zealand wild catch abalone. A proven and trusted supplier with more than 40 years in the business, Prepared Foods has perfected the production of canned abalone.

OUR PROCESS



Your Branding Here



NEW ZEALAND ABALONE *Haliotis iris*

Prepared Foods abalone (*Haliotis iris*) is unique to NZ and is harvested from the purest ocean in the world. Our abalone grows in cold nutrient rich sub Antarctic waters off the rugged and remote New Zealand coast. NZ's low population, its pure and natural environment ensures abalone from Prepared Foods is of the highest quality and always safe and nutritious to eat.

New Zealand is renowned for its leading government controlled fisheries quota management system ensuring the sustainability of Prepared Foods abalone supply to its customers now and into the future.

Prepared Foods has a large team of accredited and experienced divers, operates full quality systems throughout its production process and is independently audited and certified for HACCP, USFDA, EU and ISO 9001:2008.

Prepared Foods has recently invested in new state of the art facilities and recently acquired NZ's largest abalone farming operation providing value added opportunities for new products in the near future.

PREPARED FOODS NZ ABALONE HEALTH ATTRIBUTES

- Rich in protein and vitamins, low in carbohydrates, fats and cholesterol.
- Contains high levels of unsaturated omega 3 fish oils and minerals
- Supports the immune system, nourishes and strengthens the body and promotes excellent heart and blood circulation
- High energy food and is rich in concentrated marine proteins, vitamins and trace elements such as; Potassium, Phosphorus, Iron, Sodium, Magnesium, Copper, Zinc, Selenium, Niacin, Biotin, Folic Acid, Pantothenic Acid, Sulphur, Calcium, Iodine, Chloride and Vitamins A, B and E

PACKING OPTIONS (CANS)

All packing is run of catch packed to count

- 1WP – 1 whole piece or 1 cut piece
- 2P – 1 whole piece + 1 cut piece
- 2WP – 2 whole pieces
- 3WP – 3 whole pieces

Cartons and cans are marked according to packed count

PACKAGING (CANS)

- 73 x 119mm internally and externally lacquered cans
- 99 x 119mm internally and externally lacquered cans
- 24 x 425g cans per carton
- 12 x 750g cans per carton

CONTACT

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