







Introduction

We are Premier Aquaculture Hub in Malaysia, since 2007...

Immerse yourself in the world of aquaculture with **Blue Archipelago Berhad (BAB)**, based in Malaysia. Our **fully integrated** company operates farms, a hatchery, grow-out ponds, and a year-round processing plant.

Sustainable, Premium, and Traceable Shrimp at BAB

At BAB, our unwavering commitment is to produce shrimp that are not just **premium** but also **sustainable** and fully **traceable**.

Explore our Two Exquisite Farms

Discover the wonder of *iSHARP* (Integrated Shrimp Aquaculture Park) in Setiu, Terengganu, home to 255 ponds with an annual capacity of 3,000 MT. Or venture to *iKerpan* (Integrated Kerpan) in Kuala Kerpan, Kedah, where 190 ponds produce 2,000 MT annually.

Precise and Productive SPF Hatchery

Our state-of-the-art SPF Hatchery is a powerhouse, capable of producing a 70 million post-larvae each month, summing up to an impressive 700 million post-larvae annually.

Integration and Accreditation: A Promise of Quality

BAB is your **trusted source for shrimp**, with accreditation at every step of the way. From our MyGAP-certified Hatchery and Farms to our BAP, HACCP and EU Approval No: 102 – certified processing plant, quality and integrity are our hallmarks.

"Our business is built on the foundations of high quality standards, food safety, ecological sustainability and social responsibility."

Our Integrated **Operations**

FARMS

Presently. operate two integrated shrimp aquaculture parks in Malaysia that are modern, ecologically sustainable and socially responsible.

IKERPAN

iKERPAN is a 368-hectare farm located in Kuala Kerpan, Kedah. It has:

- 190 shrimp ponds.
- Hatchery (Annual Production Capacity: 180 million post larvae).
- Shrimp Production Capacity: 2,000 MT per annum.
- Shrimp Processing Capacity: 10 MT per day

ISHARP

iSHARP is a 1,000-hectare farm situated in Setiu, Terengganu. It is developed in 2 phases. Phase 1 spans across 432 hectares and it now consists of:

- 255 shrimp ponds.
- SPF hatchery (Annual Production Capacity: 720 million post larvae).
- Shrimp Production Capacity: 3,000 MT per annum.

PROCESSING PLANT

Our processing plant proudly holds certifications in BAP (Best Aquaculture Practices), HACCP (Hazard Analysis and Critical Control Points), and EU Approval No.102, ensuring the highest standards of quality and safety.

"At Blue Archipelago, our **630 employees** are committed to **Sustainable Development Goals** (SDG) by United Nations. We create jobs, nurture talent, and improve livelihoods, contributing to sustainable development in our communities."





Our **Winning Edge**



4-Star Product Traceability

- Stringent Biosecurity Standards
 Guarantees Quality from Hatchery



Seawater Farming for Tastier Shrimp

- Globally Recognized Cultivation Methods
 Precise Salinity Control
 Enhances Flavor, Health & Environmental







Our Pride & Joy Moment

- Employee Welfare Rewards
- Recognizing Skilled ProfessionalsWorkplace Equality Embrace



100% Antibiotic and Hormone-Free

- Chemical-Free Process
- Preserves Natural Taste and TextureEnsures Safety for Consumption



Certification of Excellence

- EU certificationsFish Quality Certificate (FQC)WIT Antibiotic-free product



Our Sustainability

- Responsibility: Natural Resource Management
 Commitment: Healthy Shrimp
 Sharing: Employee Success
 Understanding: Sustainable Aquaculture



Our Products



We strive to deliver fresh, delicious and high-quality shrimps consistently under Pelagos®, our flagship brand, to local and international customers namely **China**, **Japan** & South Korea. Our products include:

i.Monodon

Head On Shell On (HOSO), Headless Shell On (HLSO), Peel Deveined (PD)

ii.Vannamei

Head On Shell On (HOSO), Headless Shell On (HLSO), Peel Deveined (PD), Peel Deveined Tail On (PDTO)

Freezing Process:

i.Individual Quick Frozen (IQF) ii. Semi Individual Quick Frozen (SIQF) iii.Block Frozen

We quote and customise the shipment based on the customers' specific requests especially for international market. For more details, email us via marketing@bluearchipelago.com



Premium Goodness From Harvest To Home



01 Hatchery

Post Larvae

O6 Local / Export Market

- Full traceability
- Shrimps' Quality Control
- Refined satisfaction and freshness



03 Harvest

Quick transfer from farm to Processing Plant (within 15 minutes), retaining the highest product freshness



- Full strength seawater cultured
- 100% FREE from antibiotics and hormones

05 Storage

• Store at cold room at temperature of -18 degrees



Processing & Packing

- Size grading of shrimps
- Shrimps processing and packing according to customers' requirements



pelagos

Certification

We are truly committed to meet stringent global standards in our production of shrimps to our customers. Presently, our products are accredited by:













