



MALEO TRADE

Product Catalogue

Seven Species — Wild-Caught, Indonesian Waters

IN SEAFOOD, WE TRUST

HACCP · BRC · HALAL ON REQUEST · HEALTH CERTIFICATE BKIPM

Buyer QC / inspection is welcome prior to shipment.



REGISTERED LEGAL ENTITY

PT MALEO TRADE INDONESIA

Domiciled in Jakarta Utara, Indonesia

Registration No. AHU-007405.AH.01.30.Tahun 2026

Ministry of Law of the Republic of Indonesia



FOUNDER

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WHY MALEO TRADE

Why



Sourcing seafood from Indonesia can be risky. A lot of suppliers over-promise and under-deliver, and it's hard to check who's real from overseas. That's where we come in. Maleo Trade stands between you and the supplier, so both sides can trust the deal.

We know who we're working with

Every supplier we use, we've worked with before.
No cold sourcing, no guessing.

We check it ourselves

Someone from our team looks at the fish before it ships, not just paperwork.

Nobody gets burned

We document the whole process, from order to shipment, so it stays fair for both the buyer and the supplier.

One person to talk to

You deal with us directly, no chasing five different people to get an answer.

Free video, every shipment

This isn't process documentation, it's content for your business. Our team in Indonesia will film and produce a video you can use for your own marketing, free with every shipment.

01 / 07

Yellowfin Tuna

Thunnus albacares

WILD-CAUGHT · INDONESIAN WATERS (WPP 572, 573, 714) · FAO 57 & 71



Yellowfin Tuna (Madidihang) is Indonesia's most prized export tuna — sought by Japanese sashimi markets, high-end restaurants, and retail chains worldwide. Its lean pink-to-deep-red flesh, mild flavour, and high protein content make it the gold standard in premium tuna. We supply Sashimi Grade (ULT, -60°C) and standard Export Grade in Whole Round form.

STORAGE TEMP	FREEZING METHOD	PACKING	GRADE
-60°C (Sashimi) / -18°C	ULT / FAS	Bulk / Styrofoam (Sashimi)	Sashimi Grade / Export Grade A

PRODUCT SPECIFICATIONS

SCIENTIFIC NAME	Thunnus albacares
COMMON NAME	Yellowfin Tuna / Madidihang
FISHING AREA	Indian Ocean / Banda Sea / Maluku Sea — WPP 572, 573, 714
FISHING METHOD	Longline / Hand Line / Purse Seine
PRODUCT FORM	Whole Round (WR)
SIZE / WEIGHT RANGE	5–10 kg 10–20 kg 30 kg up
FREEZING — SASHIMI	ULT: blast-frozen to -60°C on board
FREEZING — STANDARD	Frozen at Sea (FAS) at -18°C or below
STORAGE TEMPERATURE	Sashimi Grade: -60°C or below Standard: -18°C or below
SHELF LIFE	Sashimi (ULT): 36 months Standard: 24 months
PACKING — FROZEN (BULK)	Bulk — loose in master carton, 15–25 kg per carton; no individual wrap
PACKING — SASHIMI GRADE	Styrofoam box + dry ice; each fish individually wrapped, box sealed and strapped
GLAZING	5–8% glazing standard
QUALITY GRADE	Sashimi Grade: BT Rank A/B Export Grade A: firm, clean, no bruising
MINIMUM ORDER	Sashimi: 1 MT per size range Standard: 1 × 20' FCL (~20 MT)
LEAD TIME	21–30 days (Sashimi Grade subject to fishing season and availability)
PAYMENT TERMS	L/C at sight only; Sashimi: T/T in advance or confirmed L/C
CERTIFICATIONS	HACCP BRC BKIPM Dolphin-Safe Ready for MSC
COUNTRY OF ORIGIN	Indonesia

ADDITIONAL NOTES & CUSTOMIZATION

Sashimi Grade Yellowfin is available in limited volumes tied to seasonal harvest — buyers are encouraged to book ahead. Temperature logger available per shipment on request.

02 / 07

Skipjack Tuna

Katsuwonus pelamis

WILD-CAUGHT · INDONESIAN WATERS (WPP 714, 715, 716) · FAO 71



Skipjack Tuna (Cakalang) is one of the most commercially significant tuna species from Indonesian waters. Known for its firm, reddish flesh and rich umami flavour, it is a primary raw material for canned tuna and katsuobushi. Our Skipjack is caught by pole-and-line or purse-seine vessels and blast-frozen on board within 4 hours of catch.

STORAGE TEMP
-18°C or below

FREEZING METHOD
Frozen at Sea (FAS)

PACKING
Bulk

GRADE
Export Grade A

PRODUCT SPECIFICATIONS

SCIENTIFIC NAME	Katsuwonus pelamis
COMMON NAME	Skipjack Tuna / Cakalang
FISHING AREA	Indonesian Waters — WPP 714, 715, 716 (Banda Sea, Sulawesi Sea, Maluku Sea)
FISHING METHOD	Pole & Line / Purse Seine
PRODUCT FORM	Whole Round (WR)
SIZE / WEIGHT RANGE	800 g 1–1.8 kg 1.8–2.5 kg 2.5 kg up
FREEZING METHOD	Frozen at Sea (FAS) — blast-frozen on board within 4 hours of catch
STORAGE TEMPERATURE	-18°C or below (recommended: -20°C for long-haul shipping)
SHELF LIFE	24 months from production date at -18°C or below
PACKING	20 kg nett per carton; no individual wrap
GLAZING	8–10% glazing (optional per buyer specification)
QUALITY GRADE	Export Grade A — firm texture, bright natural colour, no black spots
MINIMUM ORDER	1 × 20' FCL (~20 MT)
LEAD TIME	14–21 days from order confirmation (subject to stock availability)
PAYMENT TERMS	L/C at sight only
CERTIFICATIONS	HACCP BRC Health Certificate (BKIPM) Ready for MSC Certification Halal (on request)
COUNTRY OF ORIGIN	Indonesia

ADDITIONAL NOTES & CUSTOMIZATION

Custom labeling and OEM packing accepted. Certificate of Origin, Health Certificate, and all export documents provided.

03 / 07

Kawakawa

Euthynnus affinis

WILD-CAUGHT · INDONESIAN WATERS (WPP 711, 712, 713, 716) · FAO 57 & 71



Kawakawa (Eastern Little Tuna / Tongkol Komo) is a coastal tuna-family species landed in large volumes across Indonesian waters. Its dark, dense flesh and strong flavour make it a staple raw material for canning, smoking, and traditional processed products across Southeast Asian and Middle Eastern markets. Note on naming: this species is sometimes sold locally as “Bonito,” but it is not a true bonito (genus *Sarda*) — buyers requiring precise species declaration for customs or health certificates should reference the scientific name *Euthynnus affinis*, not *Sarda*.

STORAGE TEMP
-18°C or below**FREEZING METHOD**
FAS / Land Frozen**PACKING**
Bulk / Block**GRADE**
Export Grade A**PRODUCT SPECIFICATIONS**

SCIENTIFIC NAME	Euthynnus affinis
COMMON NAME	Kawakawa / Eastern Little Tuna / Tongkol Komo
FISHING AREA	Indonesian Waters — WPP 711, 712, 713, 716
FISHING METHOD	Purse Seine / Gill Net / Pole & Line
PRODUCT FORM	Whole Round (WR)
SIZE / WEIGHT RANGE	800 g 1–1.8 kg 1.8–2.5 kg 2.5 kg up
FREEZING — FAS	Blast-frozen on board within 4 hours of catch at -18°C
FREEZING — LAND FROZEN	Chilled transport to shore; blast-frozen at licensed facility within 8 hours of landing
STORAGE TEMPERATURE	-18°C or below
SHELF LIFE	24 months from production date at -18°C or below
PACKING — BULK (FAS)	20 kg nett per carton; no individual wrap
PACKING — BLOCK (LAND FROZEN)	5 kg or 10 kg frozen blocks, packed in 20 kg master carton
GLAZING	Approx. 10% glazing on bulk; unglazed block available for processing buyers
QUALITY GRADE	Export Grade A (FAS) Processing Grade (Land Frozen): suitable for canning / smoking
MINIMUM ORDER	1 × 20' FCL (~18–20 MT)
LEAD TIME	14–21 days from order confirmation
PAYMENT TERMS	50% T/T deposit + 50% T/T against BL copy
CERTIFICATIONS	HACCP Health Certificate (BKIPM) Halal (on request)
COUNTRY OF ORIGIN	Indonesia

ADDITIONAL NOTES & CUSTOMIZATION

Available year-round from Java and Eastern Indonesia landing bases. FAS and Land Frozen product can be mixed in a single FCL.

04 / 07

Striped Bonito

Sarda orientalis

WILD-CAUGHT · INDONESIAN WATERS (WPP 573, 714, 715) · FAO 57 & 71



Striped Bonito (Oriental Bonito) is a true bonito species — genus *Sarda* — distinguished by the dark oblique stripes along its upper flank. Firm, oily flesh and a distinctive flavour make it well suited to canning, smoking, and dried/salted product manufacturing, with steady demand across Southeast Asian, Middle Eastern, and African markets.

STORAGE TEMP
-18°C or below

FREEZING METHOD
Frozen at Sea (FAS)

PACKING
Bulk

GRADE
Export Grade A

PRODUCT SPECIFICATIONS

SCIENTIFIC NAME	<i>Sarda orientalis</i>
COMMON NAME	Striped Bonito / Oriental Bonito
FISHING AREA	Indonesian Waters — WPP 573, 714, 715 (South Java, Banda Sea, Sulawesi Sea)
FISHING METHOD	Purse Seine / Pole & Line / Hand Line
PRODUCT FORM	Whole Round (WR)
SIZE / WEIGHT RANGE	800 g 1–1.8 kg 1.8–2.5 kg 2.5 kg up
FREEZING METHOD	Frozen at Sea (FAS) — blast-frozen on board within 4 hours of catch at -18°C
STORAGE TEMPERATURE	-18°C or below
SHELF LIFE	24 months from production date at -18°C or below
PACKING — BULK	20 kg nett per carton; no individual wrap
GLAZING	Approx. 10% glazing standard
QUALITY GRADE	Export Grade A — firm texture, distinct stripe pattern intact, no bruising
MINIMUM ORDER	1 × 20' FCL (~18–20 MT)
LEAD TIME	14–21 days from order confirmation
PAYMENT TERMS	L/C at sight only
CERTIFICATIONS	HACCP Health Certificate (BKIPM) Halal (on request)
COUNTRY OF ORIGIN	Indonesia

ADDITIONAL NOTES & CUSTOMIZATION

Not to be confused with Kawakawa (*Euthynnus affinis*) or Bullet Tuna (*Auxis rochei*), which are sometimes traded under similar local names. *Sarda orientalis* is the only true bonito in this catalogue. Bulk pricing available for committed annual volume.

05 / 07

Ribbonfish

Trichiurus lepturus

WILD-CAUGHT · INDONESIAN WATERS (WPP 712, 713, 718) · FAO 71

STORAGE TEMP
-18°C or below**FREEZING METHOD**
Land Frozen / FAS**PACKING**
Bulk or Individual — 10 kg nett**GRADE**
YAAA, YPPP

Ribbonfish (Layur / Largehead Hairtail) is a long, flat, silver-skinned species with high demand across Chinese, Korean, and West African markets, both as whole frozen product and as raw material for surimi and fish paste. It is a distinct family (Trichiuridae) unrelated to tuna, landed as bycatch and target catch from trawl and gillnet fleets. Grading is driven largely by skin condition — bright, unbroken silver skin commands the strongest premium.

PRODUCT SPECIFICATIONS

SCIENTIFIC NAME	Trichiurus lepturus
COMMON NAME	Ribbonfish / Hairtail / Layur
FISHING AREA	Indonesian Waters — WPP 712, 713, 718 (Java Sea, Makassar Strait, Arafura Sea)
FISHING METHOD	Hook Caught / Net Caught
PRODUCT FORM	Whole Round — IQF or BQF
SIZE / WEIGHT RANGE	300–500 g 500–700 g 700 g–1 kg
FREEZING — LAND FROZEN	Chilled transport to shore; blast-frozen at licensed facility within 8–12 hours of landing
FREEZING — FAS	Blast-frozen on board within 4 hours of catch (larger vessels only)
STORAGE TEMPERATURE	-18°C or below
SHELF LIFE	18 months from production date at -18°C or below
PACKING — BULK	Loose in carton, no individual wrap — 10 kg nett per carton
PACKING — IWP	Individually wrapped in plastic, layer-packed — 10 kg nett per carton
GLAZING	15–20% glazing standard (higher glaze typical for this species to protect skin)
QUALITY GRADE	YAAA, YPPP — bright silver skin, no scale loss, straight body, no belly burst
MINIMUM ORDER	1 × 20' FCL (~20–22 MT)
LEAD TIME	14–21 days from order confirmation
PAYMENT TERMS	50% T/T deposit + 50% T/T against BL copy
CERTIFICATIONS	HACCP Health Certificate (BKIPM) Halal (on request)
COUNTRY OF ORIGIN	Indonesia

ADDITIONAL NOTES & CUSTOMIZATION

Ribbonfish is not a tuna-family product and is quoted separately from the tuna line. Sizing is typically specified by length rather than weight; buyers should confirm preferred grading method (length-based vs. count-per-kg) at time of order.

06 / 07

Octopus

Octopus cyanea

WILD-CAUGHT · INDONESIAN WATERS · FAO 57 & 71



Octopus (Gurita / Day Octopus) is a premium cephalopod harvested from Indonesian reef and coastal waters, hand-picked or trap-caught to preserve texture and appearance. Supplied as IQF ball form — individually quick-frozen, tenderized and rounded for consistent portioning — for retail and further-processing buyers across European and Asian markets.

STORAGE TEMP
-18°C or below

FREEZING METHOD
IQF

PACKING
15 kg nett

GRADE
Export Grade A

PRODUCT SPECIFICATIONS

SCIENTIFIC NAME	Octopus cyanea
COMMON NAME	Octopus / Day Octopus / Gurita
FISHING AREA	Indonesian Waters — reef & coastal grounds
FISHING METHOD	Hand Pick / Trap
PRODUCT FORM	Ball Form — IQF
SIZE / WEIGHT RANGE	250–500 g 500–1000 g 1 kg up (per ball)
FREEZING METHOD	Individually Quick Frozen (IQF) after tenderizing and rounding
STORAGE TEMPERATURE	-18°C or below
SHELF LIFE	24 months from production date at -18°C or below
PACKING	Poly bag per ball, layer-packed — 15 kg nett per carton
GLAZING	No glazing
QUALITY GRADE	Export Grade A — uniform ball shape, clean skin, no torn tentacles
MINIMUM ORDER	1 × 20' FCL (~18–20 MT)
LEAD TIME	14–21 days from order confirmation
PAYMENT TERMS	50% T/T deposit + 50% T/T against BL copy
CERTIFICATIONS	HACCP Health Certificate (BKIPM) Ready for EU Approval Number
COUNTRY OF ORIGIN	Indonesia

ADDITIONAL NOTES & CUSTOMIZATION

Ball weight and count-per-kg grading confirmed at time of order. Facility is in process for an EU Approval Number for export to European Union markets — certificate available on request.

07 / 07

Milkfish

Chanos chanos

WILD-CAUGHT · INDONESIAN WATERS · FOOD GRADE & BAIT GRADE



Milkfish (Bandeng) is supplied in two grades: Food Grade for retail and processing buyers, and Bait Grade sized and packed for longline and pole-and-line use. Consistent sizing and firm texture after freezing make it reliable for both food supply and tuna fleet bait.

STORAGE TEMP	FREEZING METHOD	PACKING	GRADE
-18°C or below	FAS / Land Frozen	10 kg carton, IWP	Food Grade / Bait Grade

PRODUCT SPECIFICATIONS

SCIENTIFIC NAME	Chanos chanos
COMMON NAME	Milkfish / Bandeng
FISHING AREA	Indonesian Waters
PRODUCT FORM	Whole Round (WR) — Food Grade or Bait Grade
SIZE / WEIGHT RANGE	300–500 g 500–700 g 700–1000 g
FREEZING METHOD	Frozen at Sea (FAS) or Land Frozen, blast-frozen at -18°C
STORAGE TEMPERATURE	-18°C or below
SHELF LIFE	18 months from production date at -18°C or below
PACKING	Individually wrapped in plastic (IWP), layer-packed — 10 kg nett per carton
GLAZING	10–25% glazing per buyer specification
QUALITY GRADE	Food Grade for retail/processing Bait Grade for fishing fleet supply
MINIMUM ORDER	1 × 20' FCL (~18–20 MT)
LEAD TIME	14–21 days from order confirmation
PAYMENT TERMS	50% T/T deposit + 50% T/T against BL copy
CERTIFICATIONS	HACCP Health Certificate (BKIPM)
COUNTRY OF ORIGIN	Indonesia

ADDITIONAL NOTES & CUSTOMIZATION

Grade (Food or Bait) and sizing confirmed at time of order.

PROCESS

Trading Flow

From price confirmation with the buyer to supplier coordination