



# Camamor Produtos Marinhos S.A Profile

Our company began in 1983, founded by Werner Jost, a swiss businessman that envisioned since that year the potential that shrimp farming had to generate jobs and income.

Today, with 37 years in the shrimp producing market. Our company is one of the largest shrimp producers in Brazil and

we are licensed for export. Our shrimp is cultivated in the AquaScience system, which is a sustainable closed system production method.

Our rigorous tracking system guarantees the texture and freshness of the products until they reach their final destination.

## OUR MISSION

Ensure the excellence of our products to the national and international market, providing customers with a product with added value and contributing to the well-being of our employees.

## OUR VISION

To be a reference in the aquaculture market, being among the largest companies in the segment in Brazil and worldwide.

## OUR VALUES

Social Responsibility, Customer Satisfaction, Employee Well-being, Integrity, and Respect for Nature.

## WHOLE SHRIMP

Species *Litopenaeus vannamei*.  
Offered in various weights.



Frozen in the semi IQF system, preserving its characteristics, from texture to flavor.

Classification		
40/50	22g	from 40 to 50 pc/kg
50/60	18g	from 50 to 60 pc/kg
60/70	15g	from 60 to 70 pc/kg
70/80	13g	from 70 to 80 pc/kg
80/100	11g	from 80 to 100 pc/kg
100/120	9g	from 100 to 120 pc/kg
120/150	7g	from 120 to 150 pc/kg

Freezing type  
Brine spray system

## HEADLESS SHRIMP

Easy to peel.  
Offered in various weights.



Strictly selected and reclassified after heading, ensuring uniformity and quality.

Classification		
31/35	13,8g	from 68 to 77 pc/kg
36/40	12g	from 79 to 88 pc/kg
41/50	10g	from 90 to 110 pc/kg
51/60	8,2g	from 112 to 132 pc/kg
61/70	7,0g	from 134 to 154 pc/kg

Freezing type  
Blast air tunnel system

## TAIL OFF SHRIMP

Peeled and deveined.  
Offered in various weights.



Mechanically deveined and meticulous quality control before packing.

Classification		
36/40	12g	from 79 to 88 pc/kg
41/50	10g	from 90 to 110 pc/kg
51/50	8,2g	from 112 to 132 pc/kg
61/70	7,0g	from 134 to 154 pc/kg
71/90	5,7g	from 156 to 198 pc/kg

Freezing type  
Blast air tunnel system

We do not use any artificial preservatives or products.  
Validity of 18 months, if kept in ideal conditions of storage at -18 ° C.  
We adopt the international classification scale:  
Unit of measure = Quantity of pieces / pound (454g).



WE PRODUCE RESULTS WHILE PRESERVING NATURE