

QWEHLI®

**AUTHENTIC
PREMIUM
FROZEN
SEAFOOD**





ABOUT QWEHLI



QWEHLI HAS BEEN OFFERING RIGOROUSLY SELECTED AND PERFECTLY FROZEN SEAFOOD FOR OVER 10 YEARS.

Qwehli has 2 main offices (one in France and one in Hong Kong) and is distributed over 15 countries. More than 1500 Chefs around the world already trust us thanks to our **distinctive, consistent quality, and perfectly preserved products.**

We have 3 main activities, WE ARE:

- **Producer** of the Black Qwehli Tiger Prawn
- **Fisherman** of the Patagonian Toothfish
- **Provider of the finest seafood products** thanks to our strong network of producers and fishermen around the globe





OUR ACTIVITIES

WE ARE PRODUCER OF THE BLACK QWEHLI TIGER PRAWNS AND FISHERMAN OF THE PATAGONIAN TOOTHFISH...

Our roots are in Mozambique, where our farm of Tiger Prawns was established 15 years ago and in the fishing grounds of the Patagonian toothfish, off the Kerguelen Islands in the South Atlantic.

- Our Tiger Prawn is **100% natural** and has a unique aroma thanks to its origin.
- Our Patagonian Toothfish is **frozen onboard at -40°C** and then **hand-filleting in Reunion Island** where our vassels are based. We are one of the few fishermen in the world being able to catch this rare species.

BLACK QWEHLI



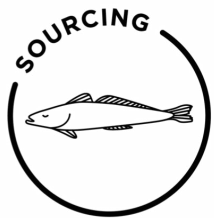
PATAGONIAN TOOTHFISH





OUR ACTIVITIES

**...AND PROVIDER OF THE FINEST FROZEN SEAFOOD PRODUCTS THANKS TO OUR EXCLUSIVE NETWORK OF PARTNERS.
(according to arrival and availability)**





OUR STRENGTHS

THE ART OF SELECTION

QWEHLI staff have been avidly scouring the world and the oceans, in search of mythical depths and **convincing the best producers to entrust us with their catch**. We know all the in's and out's of the trades because we have practiced them. And that is how **we became the fish suppliers to elegant tables throughout the world**.

A FLASH FREEZING EXPERTISE

To ensure a perfect preservation of our products under all circumstances, we have acquired **a unique expertise in flash freezing** at the service of our produce and its incredible freshness. Our cutting-edge skills in the diverse techniques involved mean **we always know the most appropriate method for each species**, to retain not just its flavour but to keep all its organoleptic qualities intact.



A SUSTAINABLE COMMITMENT

We have developed **the very 1st traceability platform that uses BLOCKCHAIN TECHNOLOGY** to retrace every step of the way from the sea to plate.



All the secrets of our Black Qwehli prawns



 BLOCKCHAIN



THE DOVER SOLE



French Origin



WHOLE GUTTED DOVER SOLE

ARTISANAL FISHING

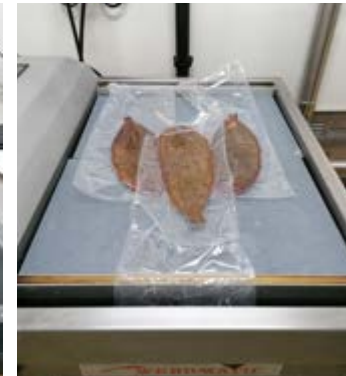
Ready-to-cook –
No waste

A flaky and delicate
texture with a fine
and sweet taste

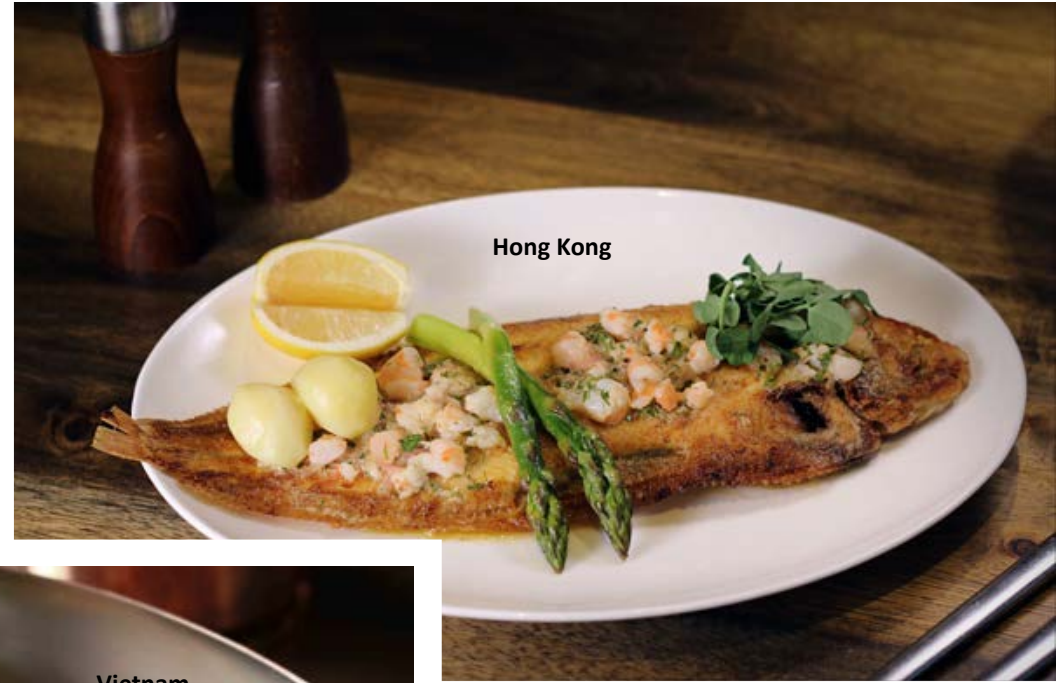


Perfect preservation
thanks to our unique
frozen technology

Individual packaging
for perfect stock
control



**USED BY TOP CHEFS
AROUND THE WORLD**



A decorative border with a zebra print pattern, consisting of thick black and white wavy stripes, frames the central text.

THE BLACK QWEHLI



BLACK QWEHLI TIGER PRAWN

0 PESTICIDE
0 ANTIBIOTIC
0 COLOURING

INCOMPARABLE FRESHNESS:
FROZEN AT CORE IN LESS
THAN 12 MINUTES

HARVESTED MANUALLY



UNIQUE AROMA &
TEXTURE

THE HIGHEST QUALITY OF
TIGER PRAWN

100% TRACEABLE WITH
OUR BLOCKCHAIN
TECHNOLOGY

*Taste of
Zambezi*

WHAT MAKES OUR TIGER PRAWN DIFFERENT FROM THE VIETNAMESE/THAI OR INDONESIAN TIGER PRAWN?



1. OUR BIOFLOC TECHNOLOGY, A MAJOR ADVANCE

Our Biofloc system **minimizes the environmental impacts of aquaculture**. It helps to manage wastes and nutrient retention in the culture water.

2. AN IRREPROACHABLE QUALITY

Our prawns are **manually harvested** and then **controlled one by one**. They are spraying with brine before fast-freezing, to seal-in their quality and avoid drying-out.

3. A COMMITTED FARM

We collaborate with universities in Mozambique and finance an ambitious **aquaculture training program**, **encouraging the entrepreneurship** of young Mozambicans through the "Mais Peixe" program and actively **supporting the promotion of women who occupy nearly 40% of management positions at our farm**.

4. THE CHEF'S PRAWN

Recommended & used by best tables around the world, our Black Qwehli is known for their incomparable **freshness**, exceptional **crispiness**, perfect **texture** and magnificent **striped colour**.

BLACK QWEHLI TIGER PRAWN



OTHER TIGER PRAWN



CHEF AURELIE ALTEMAIRE, ODYSSEE, HONG KONG

DO NOT MIX UP... THE WHITE SHRIMP AND THE TIGER PRAWN

THE WHITE SHRIMP - *Penaeus vannamei*



- Mainly farmed in South America or Southeast Asia (China, Thailand..).
- White/translucent appearance
- Less pricy than the tiger prawn
- Firm texture but softer than tiger prawn

THE TIGER PRAWN "Black tiger" - *Penaeus monodon*



- Mainly farmed in Asia (Vietnam, Thailand, China, Indonesia)
- Tiger-striped appearance
- Firm texture
- More expensive mainly because this prawn can reach bigger size than the white shrimp

**USED BY TOP CHEFS
IN FINE DINING RESTAURANTS**



PASCAL BARBOT
L'Astrance
Paris

“What seriously impressed me first of all, was the texture.”



DAVID GOMES
Best Craftsman of France (MOF)
fishmonger-scaler
France

“Firmness, colour, flavour, it has it all!”



AURÉLIE ALTEMAIRE
Odysée
Hong Kong

“The Black Qwehli stands out thanks to its firmness and taste, which is much sweet than the other shrimps.”



THE PATAGONIAN TOOTHFISH



ÎLES KERQUELEN

MSC PATAGONIAN TOOTHFISH

MSC-CERTIFIED

IMMACULATE WHITE &
TENDER FLESH

TOTAL TRACEABILITY WITH
OUR BLOCKCHAIN
TECHNOLOGY



HAND-FILLETED

MULTIPLE COOKING
OPTIONS

THE WAGYU OF THE SEA

WHAT MAKES OUR PATAGONIAN TOOTHFISH UNIQUE AND DIFFERENT FROM OTHER BRAND LIKE GLACIER 51?



1. A SUSTAINABLE FISHERY

- A **fishing quota** is set each year, divided between the ships in order to preserve this magnificent resource.
- **Only 7 French long-liners are authorized** to confront the extreme conditions found in the Kerguelen and Crozet Islands fishing zone and lay out lines 40km long at a depth of over 1,500 metres.
- This selective technique respects the seabed and considerably **reduces any environmental impact** (gillnetting and bottom trawling are prohibited, fishing zone depths are limited, minimum fish size of 60cm...)

2. A PRODUCT 100% TRACEABLE

With our very first traceability platform, and thanks to BLOCKCHAIN technology, it is now possible to **track the supply chain for our Patagonian toothfish from end to end.**



4. THE WAGYU OF THE SEA

Qwehli Patagonian toothfish is the most superb species of all of those found in the southern French seas. Still relatively unknown, it lives at depths of over 1,500 metres in the pure icy waters off the Antarctic.

QWEHLI TOOTHFISH



OTHER TOOTHFISH



USED BY TOP CHEFS

IN FINE DINING RESTAURANTS & 5* HOTELS (for buffets)



GRÉGOIRE BERGER
Dubai

"Its signature flavour surprises all our customers with its quality and singularity. This is excellence at its purest!"



AURÉLIE ALTEMAIRE
Hong Kong

"A fish of extraordinary quality with a unique flavour and melt-in-the-mouth texture."



MATTHEW THAERON
Monaco

"An explosion of almond butter in the mouth. Delicious and tender at the same time!"

ROSEWOOD
HONG KONG

CONRAD
HONG KONG

THE MURRAY
A NICCOLO HOTEL
HONG KONG

SHERATON
Hong Kong Hotel & Towers

KERRY HOTEL
Hong Kong
香港嘉里酒店

FOUR SEASONS
HOTEL
HONG KONG

3 SIZES OF FILLETS



1-2 KG

Ideal for **roasting or grilled**. Can be cut easily in darnes or paves.



2-3 KG

Perfect to create **thick portions** for fine dining presentations. Great value and **ease of cooking** (do not dry).



3-4 KG

Perfect to create **thick portions** for fine dining presentations. Great value and **ease of cooking** (do not dry).

To maximize the yield of the fillet, we recommend you portion it in different cuts (Pave, Darne, belly trim).

PACKAGING

Individually packaged

■ 386_1-2KG

10 pcs/carton
15kg (full carton)



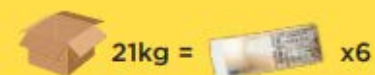
■ 386_2-3KG

6 pcs/carton
15kg (full carton)



■ 386_3-4KG

6 pcs/carton
21kg (full carton)





CONTACTS US

For FOOD SERVICE



Paulin Rio

Sales representative Qwehli

+818041378283

paulin.rio@terre-et-mer.co

FOR RETAIL & MARKETING



Retail & Marketing Manager APAC

+852 5495 0032

rozenn@qwehli.com

FOLLOW US



@qwehli_hk



@qwehliseafoodhk

