



CAPITAL FOOD INTERNATIONAL





COMPANY

PROFILE

It was established in April 2014 as a holding company for tuna, sardine, and mackerel processing factories. Capital Food International (CFI) produces guaranteed excellent quality tuna, sardine, and mackerel using the most advanced production technologies at one of the world's largest food processors. We meet all the standards expected by the international community.

We export canned tuna/mackerel all over the world. We focus on quality at every stage, product variety, and customer satisfaction. We also focus on penetrating new markets and testing products according to customer needs. We are also the first manufacturer and exporter of ready-to-eat Tuna Curry Sauce with Coconut milk in Thailand, which is a popular street food in Thailand. However, the preparation method takes quite a long time and requires many types of ingredients and herbs. We also develop many other famous ready-to-eat dishes in Thailand, such as Tuna Green Curry, Tuna Panang Curry, and Tuna Red Curry, which are available in both cans and pouches.

Manufacturing food products at the highest global standards and quality control, together with the ability to retail various products to satisfy consumers' requirements throughout the world. Capital Food International always provides the best quality products for food production that bring out the quality, taste, and safety for consumption.





CANNED TUNA

Can Size	Packing size	N.W.	D.W.	Qty. / 20 'DC (Cartons)
211 x 106	48x80g. 48x95g.	80g. 95g.	56g. 67g.	3,600
211 x 109	48x80g. 48x95g.	80g. 95g.	56g. 67g.	3,400
307x105.5	48x150g.	150g.	105g.	2,500
307x108	48x140g. 48x150g.	140g. 150g.	98g. 105g.	2,200
307x108	48x160g.	160g.	112g.	2,200
307x111	48x170g. 48x185g.	170g. 185g.	120g. 130g.	1,900
307x113	48x185g. 48x200g.	185g. 200g.	130g. 140g.	1,800
408x212	24x400g.	400g.	280g.	1,700
603x210	12x1000g.	1000g.	700g.	1,700
603x408	6x1850g.	1850g.	1350g.	1,300



CANNED

SARDINES & MACKEREL

Description	Name	Canned Size	Packing Size	D.W.	Loading Qty. (Cartons)
Sardines, Mackerel in Oil or Tomato Sauce and Miso Sauce	Jitney Can	202x308	50x155g.	93g.	2,000
	Jitney Can	202x308	100x155g.	90g.	1,000
	Club Can	104x60x29	50x125g.	90g.	3,200
	Tall Can	300x407	24x425g.	255g.	1,800
	Oval can	500x304x103	24x215g.	130g.	1,800
	Oval can	605x405x108	24x425g.	255g.	1,700
			300x203	24x190g.	120g.

Detail

Packing	Solid	Chunk	Flakes	Shredded	
Oil	Olive Oil	Sunflower Oil	Soyabean Oil	Canola Oil	Brine
Fish Type	Skipjack	Tonggol	Yellow Fin	Bonito	Sardines & Mackerel
Sauce	Tomato Sauce		Miso Sauce		



CANNING

WORKSHOP

The factory includes a modern, isolated, and air-conditioned workshop that meets all health requirements for producing canned tuna in oil, with a production capacity ranging from 1 container to 1.5 containers per day.

Currently, production is limited to all types of cans. The most popular sizes are 140 G., 160 G., and 185 G., with plans to expand product variety in the coming years.

The factory also produces solid tuna cans made from yellowfin tuna, tuna flakes, sardine and a mackerel product.





THE LABORATORY



The laboratory's role is to monitor the production process and establish the necessary standards to ensure the quality of canned fish products. The laboratory intervenes promptly to prevent any deviations that could affect quality by conducting sensory and chemical tests, starting from the receipt of raw materials (such as fish, oil, cans, etc.) and continuing through to the can's sealing, sterilization, and preparation for marketing. The laboratory is staffed by a team of specialists in this field to ensure the highest quality standards are met.



COLD STORAGE

The factory has a large storage warehouse with a capacity of approximately 100 tons, in addition to a freezer with a production capacity of 25 tons per day.





SKIPJACK TUNA



Color: Light pink



Texture:

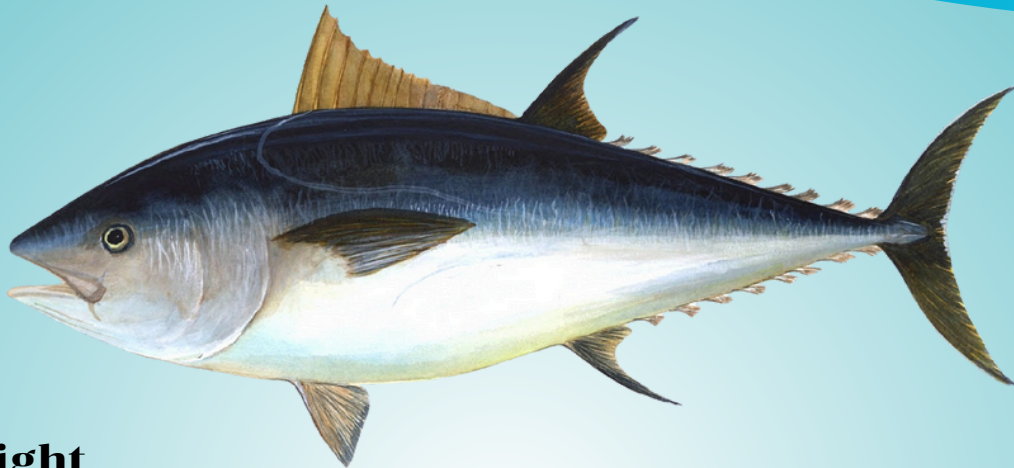
- **The flesh is firm and chewy.**
- **The meat is a light pink color.**
- **When cooked, it becomes tender yet remains dense and doesn't fall apart easily.**

Flavor:

- **Has a richer and stronger taste compared to other types of tuna such as yellowfin or albacore.**
- **Has a slightly more pronounced “fishy” or ocean flavor, especially if it’s not very fresh.**
- **Some describe its taste as “meaty” or high in umami, similar to red meat.**
- **When cooked (grilled or smoked), it gives off a savory, meaty aroma.**



YELLOW FIN TUNA



Color: Light



Texture:

- **The flesh is firm yet more tender than Skipjack.**
- **The meat is a light color.**
- **The texture is smooth and fine-grained, making it perfect for sashimi or tuna steaks.**

Flavor:

- **Has a milder and cleaner taste compared to Skipjack.**
- **Has less of a fishy or ocean scent, making it ideal for those who prefer a lighter flavor.**
- **The taste is fresh, delicate, and slightly sweet.**
- **When eaten raw (as sashimi), it feels light and less fatty than Bluefin.**
- **When grilled or seared, it gives off a pleasant, steak-like aroma while staying tender inside.**



TONGGOL TUNA



Color: White



Texture:

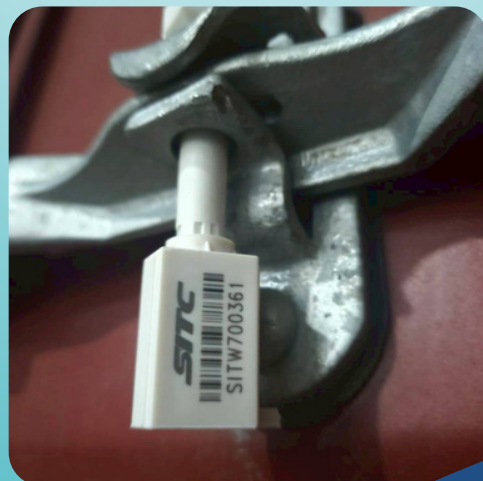
- **The flesh is firm, but not as soft as Yellowfin.**
- **The meat is a white color.**
- **It tends to be slightly drier than other tuna species, especially when cooked.**
- **It holds its shape well and doesn't fall apart easily, making it great for curries, soups, and frying.**

Flavor:

- **Has a moderate taste that's not too strong.**
- **It has a medium level of fishiness – stronger than Yellowfin but milder than Skipjack.**
- **The flavor is savory and slightly umami, without being heavy.**
- **When cooked (grilled, boiled, fried), it gives a balanced, pleasant fish aroma that isn't overpowering.**
- **Works well in canned fish or spicy dishes because its flavor blends nicely with strong seasonings.**



STUFFING





Solid

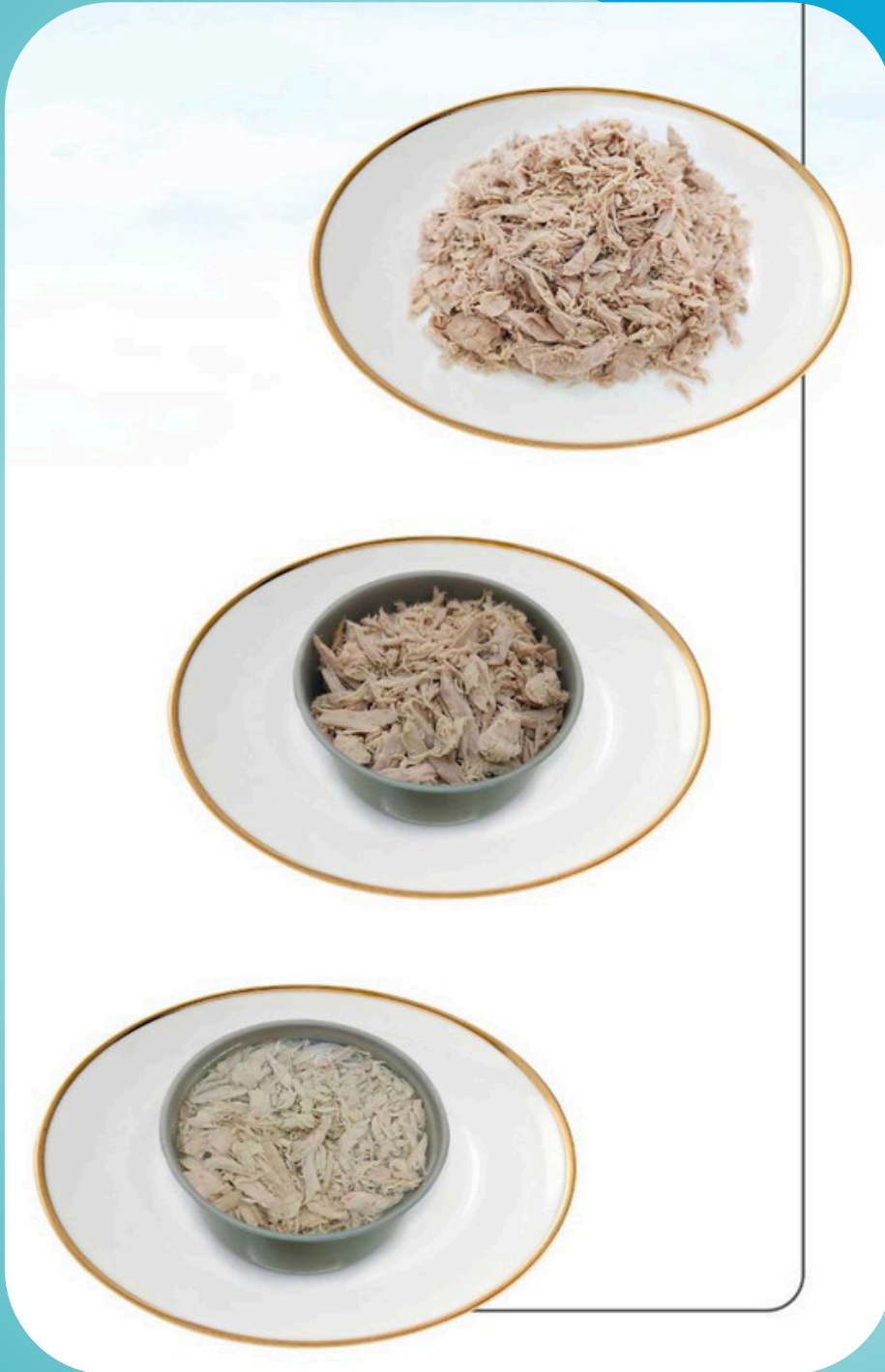




Chunk

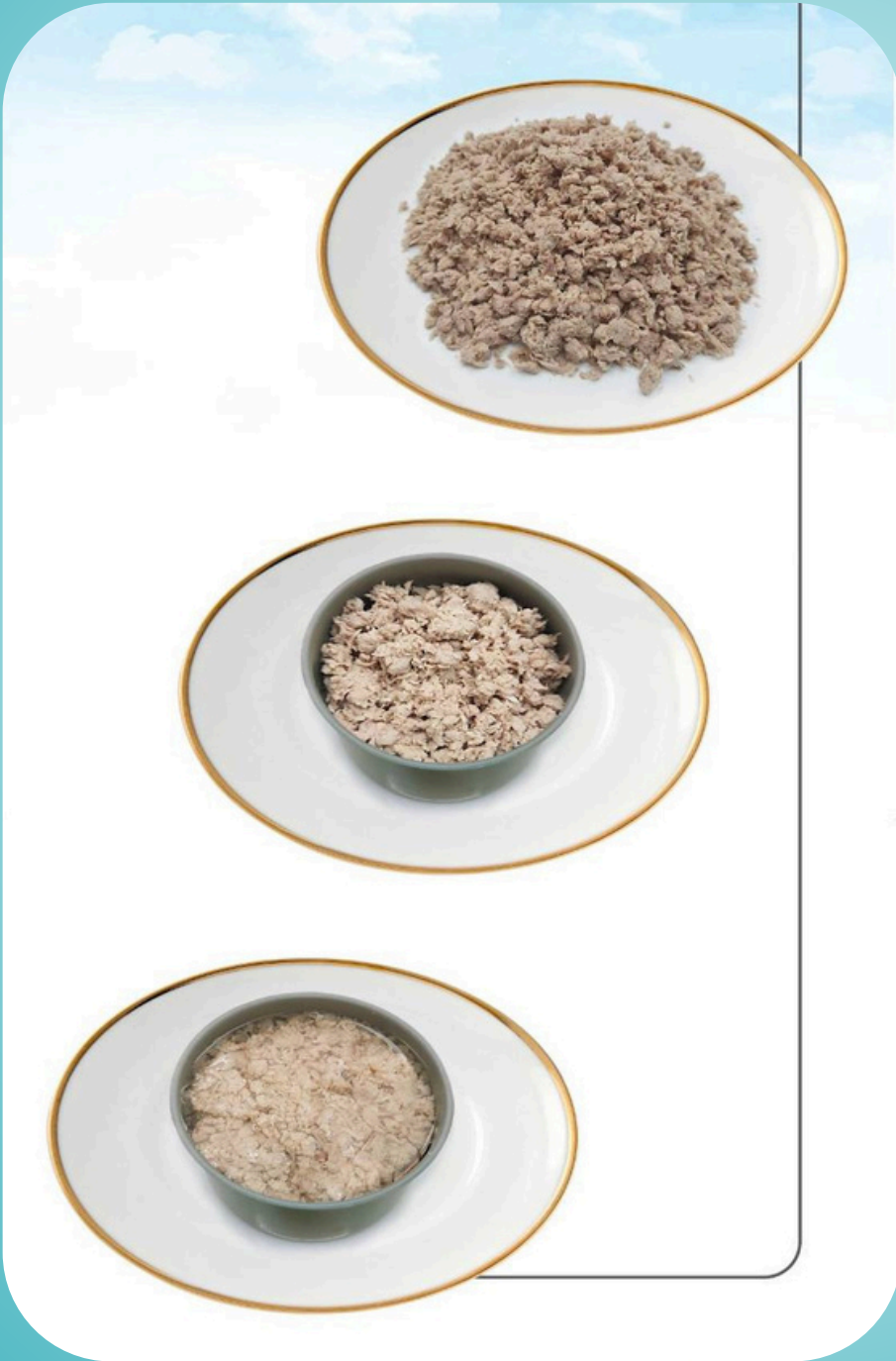


Flakes





Shredded





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