

Why Choose Us?



Tailor made

Inform us any product specifications that you need, and we will do it for you. As we understand that different customers have different needs of products.



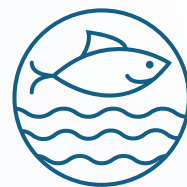
Sustainable

Longline is our preferred catching method and we join Fisheries Improvement Program to help preserve the ocean for the future generation.



Always improving

Innovation is a part of our culture, we encourage creativity, promotes education and develop employee competence.



Saigon Blue Ocean® JSC/SBO
Flavors of the Blue Ocean



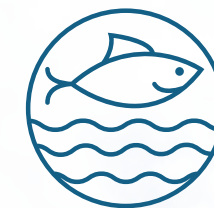
DL 380

DL 541

DL 354

Contact

- 📍 **Head office & Factory:** A17 - A18 An Hiep Industrial Park, Chau Thanh District, Ben Tre Province, Vietnam
- 📍 **Ho Chi Minh Rep Office:** 14th floor, HM Town, 412 Nguyen Thi Minh Khai Street, Ward 5, District 3, Ho Chi Minh City
- 📞 **Phone:** (84) 868 376 768
- 📱 **Whatsapp:** (84) 868 376 768
- ✉️ **Email:** sbo@saigonblueocean.com



Saigon Blue Ocean® JSC/SBO



Flavors of the Blue Ocean

Saigon Blue Ocean is more than just a brand - it's a commitment to delivering the freshest and finest seafood to your table. Inspired by the bountiful treasures of the ocean.



Saigon Blue Ocean JSC (SBO) is operating in the seafood sector, providing domestic and foreign tuna with good quality and bringing satisfaction to customers.

Established in 2023, SBO always focuses on quality goods at competitive prices, along with professionalism, prestige, dedication, and responsibility to customers.

SBO has modern, dedicated facilities that help maintain high quality as we control the entire production and delivery handling process.

All of our production lines comply with HACCP standards. Our products are regularly distributed throughout the US, Canada, Japan, the European Union, and Asia.



Our Process

We believe that the highest quality of products can only be achieved by controlling every step of the process, starting from catching. We pride ourselves in using our very own fresh tuna as a raw material, while using HACCP as a standard to ensure that products are safe and as of high quality.



All of our products are processed under a HACCP certified processing facility and controlled by well trained HACCP coordinators in order to provide the best quality and safest seafood for our customers.

Quality is the cornerstone of SBO values. Our unwavering focus on food quality permeates every aspect of our operations, ensuring that our customers receive the highest standards of excellence



Products



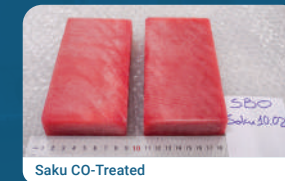
Whole Loin CO-Treated



Center Loin CO-Treated



Whole Loin Non-CO Treated



Saku CO-Treated



Steak CO-Treated



Portion CO-Treated



Cube CO-Treated



Ground Meat CO-Treated



Sausages



Tuna Tail



Tuna Kama



Tuna Belly



Breaded White Panko Tuna Burger



Mix Panko Tuna Skewer



Mix Panko Tuna Finger



Frozen Scallops Half-Shell



Frozen Halfmoon Scallops With Roe



Frozen Scallops Meat