

COMPANY PROFILE

Indonesian Lobster Farming - PT Sentosa Wiratama Tirta International



About Our Company

PT SWTI is an Indonesian aquaculture company specializing in sustainable lobster farming and seafood supply. Our production capacity of 100,000–300,000 lobster seeds per cycle, we deliver premium-quality lobster with a proven 80% survival rate and efficient 7–8 month growth cycle.

Beyond lobster, we provide a wide range of seafood products for domestic and international markets, supported by partnerships with government programs such as **Kampung Nelayan Merah Putih**.

Our mission is to combine sustainability, innovation, and community empowerment to position Indonesia as a global leader in aquaculture and seafood supply.

SWTI

Indonesian Lobster Farming



HARVESTING
GROWTH,
SUSTAINING
OCEANS

COMPANY VALUES

SWTI

Indonesian Lobster Farming



01

Sustainability

We are committed to responsible aquaculture practices that support the preservation of Indonesia's marine resources for future generations.

02

Integrity

We handle every transaction with honesty and professionalism to build trust

03

Innovation

We embrace innovation to enhance productivity, improve efficiency, and drive sustainable industry growth.

04

Empowerment

We believe meaningful growth comes from empowering people, strengthening livelihoods, and fostering inclusive development.

05

Excellence

From farming operations to business partnerships, we strive for excellence in everything we do.

Why Choose us?



From Indonesia to the World

We have a network of supplier partners with good product quality. We empower small fishermen and buy at competitive prices to get the best products and make Indonesian fishermen prosperous.



Have Good Ecosystem in Seafood Processing Partner

Partnering with the best seafood processing and cold storage factory network in Indonesia.



Good Quality of Products

We guarantee the best and quality products with the required supporting certificates.



Our Catalogue





Lobster

(PANULIRUS SPP.) – HS CODE : 03061190

We supply both farmed and wild-caught tropical lobsters, ensuring a stable, year-round supply supported by sustainable practices. Our aquaculture programs produce consistent sizes with exceptional survival rates, while our responsible wild fisheries maintain stock health through selective harvesting and community-based management.

With rigorous quality control from sourcing to export, every lobster we deliver meets premium international standards, vibrant color, firm meat, and exceptional freshness. This dual-sourcing model allows us to offer reliable volumes, traceable origins, and long-term sustainability for global buyers.

Key Strengths:

- **High survival rate during live transport**
- **Direct supply from farm and fishermen groups**
- **Consistent sizes and premium grading**
- **Year round availability**

LIVE

Harvested and packed under strict handling protocols to ensure survival and vitality upon arrival

FROZEN

Processed under HACCP-standard facilities for premium freshness and consistent quality.

BOIL

Pre-cooked and ready for culinary use, ideal for ready-to-serve or retail applications



GROUPE

HS CODE : 0302.69 / 0303.69 / 0304.99 (DEPENDING ON FORM)

We supply a wide range of premium groupers, sourced through a combination of sustainable aquaculture and responsible wild catch. Known for their clean flavor and firm texture, our groupers are favored in luxury dining and premium retail markets. With reliable volume, consistent grading, and year-round availability, we ensure a stable supply chain for global buyers seeking dependable quality.

Key Strengths:

- **Mix of wild-caught & farmed sources ensuring year-round availability.**
- **Species include Tiger, Cantang, Kerapu Sunu, and other premium groupers.**
- **Preferred by hotel & fine-dining chains for clean taste and firm texture.**

Value Proposition:

“Reliable volumes with consistent sizes — ideal for premium retail and restaurant supply.”

LIVE

Harvested and packed under strict handling protocols to ensure survival and vitality upon arrival

FROZEN

Processed under HACCP-standard facilities for premium freshness and consistent quality.

FRESH

High-value species known for its firm white flesh and mild taste, consistently demanded by international buyers seeking reliable, export-grade quality.

Mantis Shrimp / Ronggeng

HS CODE : 0306.24

Our mantis shrimp are collected from Indonesia's most productive coastal zones, where natural conditions produce strong, high-sweetness specimens ideal for export. Each shrimp is selected for size, color, and body integrity to maintain premium-grade quality. Valued for its intense flavor and delicate meat, mantis shrimp is a fast-growing niche commodity in regional seafood markets such as China, Vietnam, and Thailand.

Key Strengths:

- **Direct sourcing from Indonesia's high density mantis shrimp regions.**
- **Known for vibrant color, high sweetness, and strong export-grade body condition.**
- **Fast moving commodity in China, Vietnam, and Thailand.**

LIVE

Harvested and packed under strict handling protocols to ensure survival and vitality upon arrival



Product Catalogue

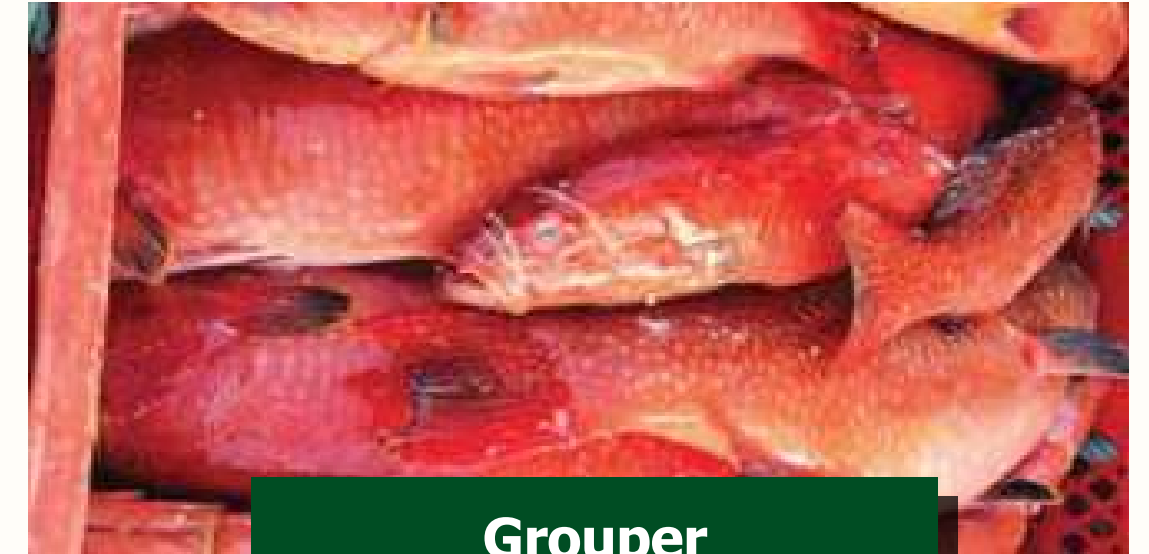
Seafood Products



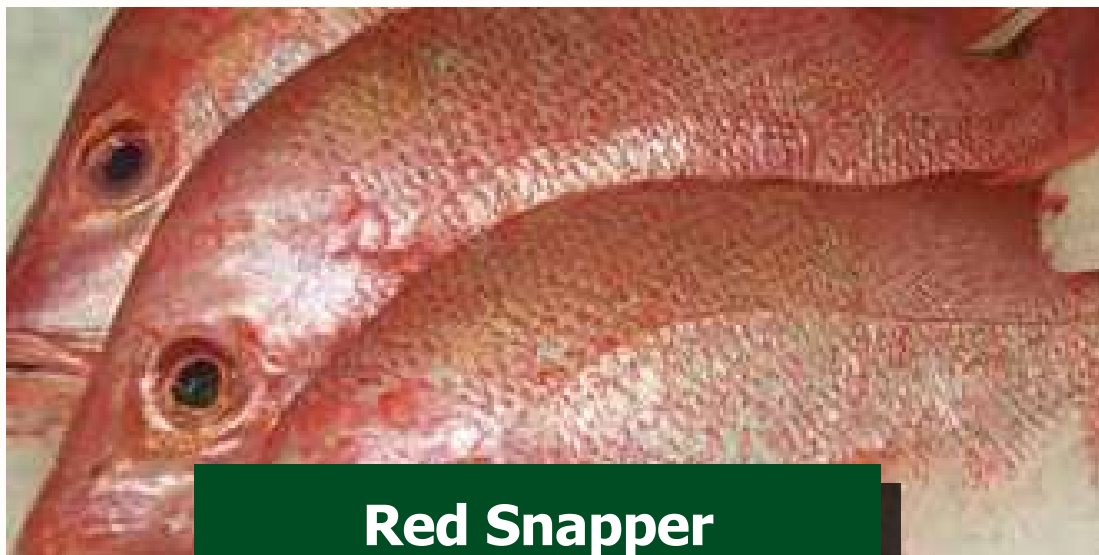
Yellowfin Tuna
(HS Code 03034200)



Indian Macfieriel
(HS Code 03035910)



Grouper
(HS Code 03019952)



Red Snapper
(HS Code 03038918)



Milkfish
(HS Code 03038929)



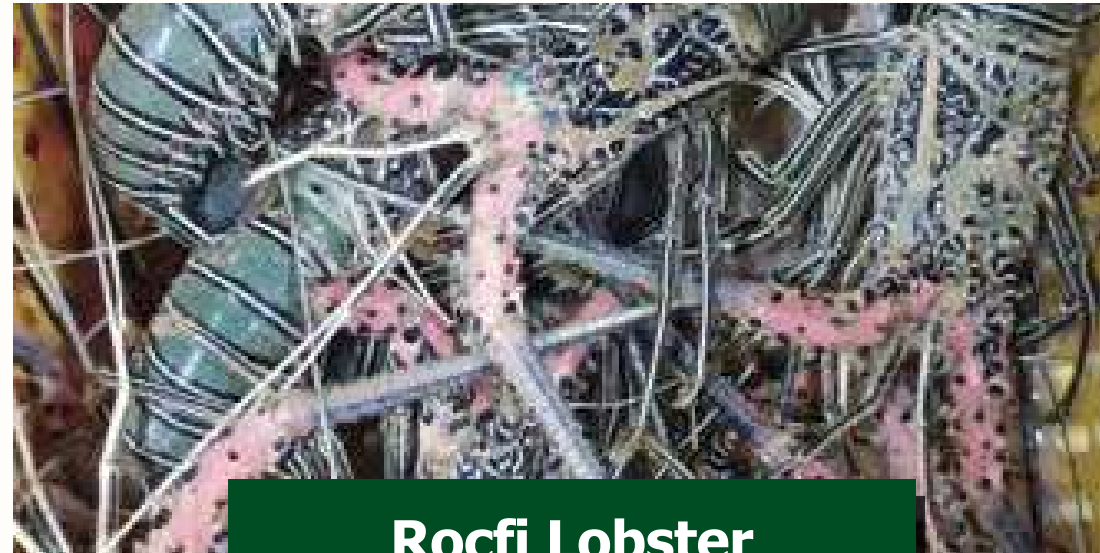
Scallops
(HS Code 16055200)

Product Catalogue

Seafood Products



Mud Crab
(HS Code 03063300)



Rocfi Lobster
(HS Code 03061190)



Mantis Shrimp
(HS Code 03063619)



Squid
(HS Code 03074310)



Octopus
(HS Code 16055500)



Cuttlefish
(HS Code 03074310)



Sustainable Lobster Farming &
Seafood Supply from Indonesia

HARVESTING
GROWTH,
SUSTAINING
OCEANS

Website

www.swtipcorp.com

Email (PIC Marketing)

daffakhairan@swtipcorp.com

tebedaffa@swtipcorp.com

Phone / WhatsApp

+62 813-1822-609 (Whatsapp)

+62 812-1607-9043 (We Chat / Whatsapp)

Office Address

Jl. Brawijaya XII, Brawijaya Apartment

Tower 1, Units G-01 & G-02

Kebayoran Baru, South Jakarta

Jakarta, Indonesia

