



FRANCE'S LEADING
PROCESSING COM-
PANY



TUNA • SWORDFISH • CEPHALOPODS



As a long-standing player in the seafood sector, product quality and customer satisfaction are part of the group's DNA and the reason behind its development over 5 generations.

The women and men who work with us on a daily basis are undoubtedly one of the company's greatest assets. People are all the more important in a family business.

Our priority is to ensure flawless traceability for our products and a responsible approach at every level of our corporate strategy, from sourcing to the end client.

Our actions are based on long term presence and sustainability within a constantly changing world, while always providing operational flexibility and responsiveness.

Hervé & Benoît Barba
Group Co-Directors

ONWARDS TO THE 5TH GENERATION!



1930s

Henri Barba's great-grandmother sells fish from the port of Valras (34).



1950s

Expansion into fish trading by Henri Barba's grandfather, with wholesale and retail activities at the covered market in Béziers (34).



1970s

- Launch of frozen products for restaurants and fish shops.
- The Group expands to the Spanish and Italian markets.



1990s

- The Frontignan processing plant is built.
- First sales of Mediterranean bluefin tuna to Japan.
- A Korean specialist trains the teams to cut tuna fillets, a technique still new to France.



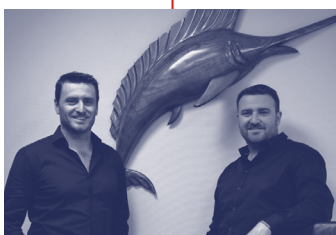
1997 - 1998

- Takeover of Barba Marée by Danielle and Henri Barba.
- Specialisation in processing.
- Growth of supermarket and specialist markets.
- Owner of the trawler, "Septimanie II".



2000s

- Marketing of Sashimi grade products (-60°C).
- Hervé & Benoît Barba join the family business.



2009 - 2011

- French leader in semi-preserved cephalopods in brine.
- Barba Marée becomes the Barba Group.

Today

- Construction of a state-of-the-art 6,000 m² plant.
- Hervé & Benoît Barba, Group Co-Directors.

CSR: COMMITTED TO ENSURING TRUST

The CSR approach was made official in 2018 and is founded on a firm management commitment and ambitious goals.

It targets a sustainable transformation of the group's entire business model and its key departments: HR, Purchasing, Production, Quality, Sales.

Incorporating Social Responsibility principles into the Barba Group's strategy and practices communicates a true commitment to sustainability.

This is translated into tangible social, economic, societal and environmental actions.

ECONOMIC PRIORITIES

Responsible purchasing to build a healthy and balanced relationship with our suppliers and subcontractors.

SOCIAL IMPERATIVES

Improve working conditions and the well-being of employees, to foster Quality of Life at Work.

ENVIRONMENTAL CONCERNS

Contribute to a positive impact of our activities on the environment by preserving species diversity, natural resources and energy.

Recover and recycle waste and by-products

The Barba Group integrates CSR priorities into all its business activities. This approach emphasises the entire Group's commitment to continuous improvement and a long-term vision.



Examples

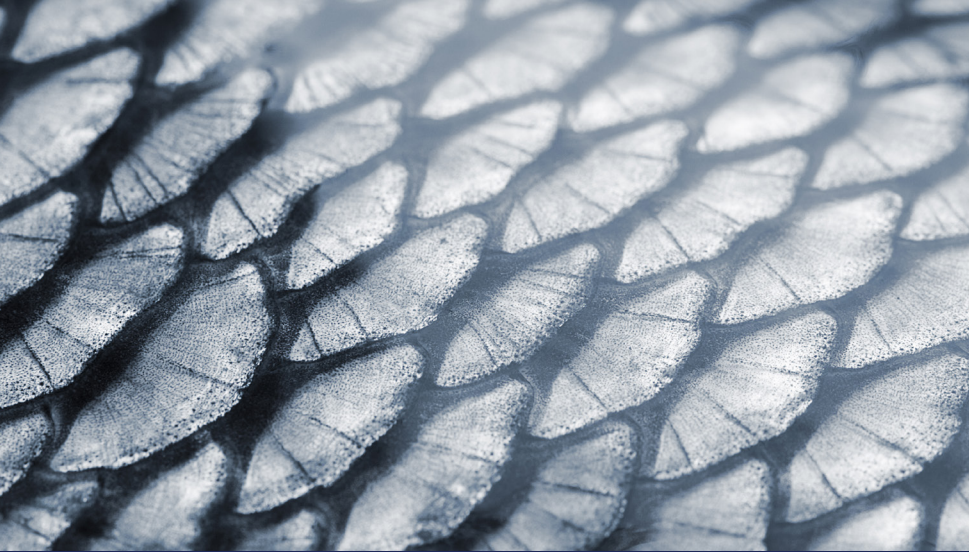
- Sourcing MSC-labelled products (sustainable fishing)
- Introduction of supplier specifications



- Recovery and recycling of our by-products (tuna leather, animal feed)
- Distribution of our organic fertilizers
- Sponsor of the Project Rescue Ocean Foundation (informing the public, especially young people, about the state of rivers, seas and oceans)
- Partnership with Ecocéan (helping to safeguard biodiversity in aquatic environments)

STRONG VALUES

THAT DRIVE OUR TEAMS ON A DAILY BASIS



RESPECT

Consider each person and every request to meet the expectations and requirements of our customers, partners and employees. Our commitment also extends to sustainable development.

SHARING

Team spirit means sharing. Our departments work in synergy to share experience, ideas, plans and advice.

PASS ON KNOWLEDGE AND EXPERTISE

Transmission of our corporate and individual skills as a matter of course, to improve our mutual performance.

PROFESSIONAL ATTITUDE

We are willing to make commitments, to abide by these commitments and to be responsible for our decisions and actions on a daily basis. We must ensure consistency and seek perfection.



INNOVATION

Our passion for our profession guides us to innovate every day and remain a leader, constantly surprising our customers while creating added value for our products and services.

EXPERTISE, TAILOR-MADE OFFERS

The 3 product families of tuna, swordfish and cephalopods, form a focal point for the Barba Group's expertise.

The group sources from all the world's oceans to provide this wide choice of fresh, brined, frozen and sashimi grade products. **Cutting and preparation can also be carried out to order** to meet the specific needs of each customer. This is all achieved on a just-in-time basis, by processing on the same day as the sale.

This ensures **a high quality, flexible and responsive supply**, fully matching current market expectations for freshness.



SOURCING



This is a key stage for our group in terms of responding to our quality and sustainable development policy. All **purchases are certified according to current international legislation specific to each species.**

To forge stable and lasting relationships, the group requires its suppliers to operate to the same standards and levels of control, thus ensuring seamless **traceability of supply and** greater compliance with its customers' quality standards.

The Barba Group secures supplies directly from the countries of origin closest to the place of supply for all products that it processes or sells .



PROCESSING



All our fish are prepared, cut and packaged in the Group's plants on a just-in-time basis.

Our Group supplies its volume customers but also handles express bespoke orders because we know that our customers need this flexibility in their own activities.



STORAGE & PACKAGING



With its new 6,000 m² plant, **the Barba Group now has the largest -60°C storage facility in France, as well as a space to store 3,000 pallets at -25°C.**

Our plant is ideally located in Béziers, at the intersection of the A9 and A75 motorways, close to the Mediterranean **and is currently in the process of securing IFS certification.**

We also offer services such as order picking, different types of packaging, labelling and shipping. **Our company, Barba Stocklog, specialises in all these activities and researches every requirement in a specific way.**



FRESH & FROZEN FISH TRADE



This is a **long-standing part of our Group's business** and a shared passion **dating back 5 generations.** Respect for the products and their quality are always being passed on in our fish processing units. Our partner vessels ensure you get products that are as fresh as can be and fully traceable.

Our Mediterranean fish comes from auctions and partners all along the Mediterranean coast, to give you the widest choice of fresh products.

QUALITY & SAFETY

QUALITY LABELS

We offer an MSC-certified selection for all our product ranges.



Our processing plant has been MSC-certified since 2016.

As consumers are increasingly responsible, aware of fishing practices and committed to safeguarding the marine ecosystem, committing to this cause has become vital.

In addition to words, these sustainable values frame the Barba Group's approach and epitomise real pledges of trust, for consumers and professionals alike.

Barba has subsequently been pursuing a **Quality & Sustainable Development policy for many years by installing** solar panels at its production plants, striving to reduce waste and disposal, sorting packaging and recovering and recycling fish waste to make by-products.

The company also has an in-house quality laboratory to conduct analyses and market healthy, safe and compliant products.

More than 10,000 tests are carried out annually on all our products and plants, to provide exemplary traceability and ensure the safety of future consumers.



OUR PRODUCTION SITES

RAISING THE PROFILE OF SEAFOOD



With a specially designed visiting gallery and kitchen area equipped for tastings, **the company regularly hosts seminars for customers, partners and schools** to promote the seafood sector and key issues.

FRANCE

VILLENEUVE-LÈS-BÉZIERS (34)

Headquarters - 6,000 m² facility.

Meticulous chilling technology, with a **storage room at -60°C**, one at -25°C and three cold rooms at 0°C.

Main reception, dispatch and forwarding platform for the French and European markets.

The site's key French customers are supermarkets, wholesalers, fishmongers and specialised wholesalers, cash & carry outlets, chain restaurants, public sector and commercial catering and frozen food manufacturers.

SPAIN

BARCELONA

2,200m² plant with a 500 tonne storage capacity at -25°C.. Plant specialising in processing and packaging semi-preserved cephalopods and frozen products (tuna and swordfish).

Production of brined cephalopods, shipped to Villeneuve-lès-Béziers. The plant also has direct customers in Europe.

The logistics are covered by road transport for fresh or frozen products.

BARBA STOCKLOG

Barba StockLog is part of the Barba Group family and provides:



STORAGE CAPACITY

AT -60°C AND -25°C:
SPACE FOR 3,000 PALLETS



360° MANAGEMENT°

FROM ORDER PICKING TO
DISPATCH



MASS DISTRIBUTION

PLATFORM



STRATEGIC LOCATION WITH
INSTANT ACCESS TO THE A9 -
A75 MOTORWAYS

The main supply areas (FAO)

- 27: North East Atlantic
- 37: Mediterranean and Black Sea
- 34: Central West Atlantic
- 41: South West Atlantic
- 47: South East Atlantic
- 61: North West Pacific
- 67: North East Pacific
- 87: South East Pacific
- 57: East Indian Ocean



OUR PRODUCTS

The Barba Group selects the best seafood products and offers a **wide range of fresh, brined, marinated, frozen and -60°C products** available in different types of packaging, **from trays, skin packs, bulk and vacuum-packed options, etc.**

The Group's great flexibility means it can respond quickly to the requirements of each and every customer.

The Barba Group specialises in tuna, swordfish and cephalopods.



TUNA

Mediterranean bluefin, albacore, yellowfin, big-eye, frigate and tunny tuna, etc. all feature in the Barba Group product catalogue. Whole, loin, steak, saku, fresh, sashimi grade - 60°C, frozen, thawed, etc. The Group offers you and your customers an extensive range of tuna products, from entry-level to premium products.

+ 300 TUNA REFERENCES



SWORDFISH

The choice of swordfish is equally large: available in loin, belly cuts or sliced fillets.

+ 100 REFERENCES



CEPHALOPODS

Giant squid, cuttlefish, squid, octopus, in all forms, such as whole, sliced, rings, fresh, brined or frozen and from all the world's oceans.

200 REFERENCES



STEADFAST PREMIUM QUALITY

PACKAGING: vacuum-packed, film-wrapped or tray-wrapped

STATE:



CUTS:

loin, heart, belly, steak, maki, saku

OUR BRANDS

OUR RANGES SASHIMI & BRINED



MYASASHI

Longline fishing
Exclusive origin: Korea or Japan
Freezing temperature: Tuna -60°C / Swordfish - 40°C, 20 min after landing the catch.



SASHITÔ

SASHITÔ

Seine haul fishing
Freezing temperature: -60°C, 20 min after landing the catch.



BRINED

+ 20 REFERENCES

Fish up Tuna and Swordfish
Available in vacuum-packed loins
Also available in skin packs



BRINED

Exclusive range of brined cephalopods
Available in 3 and 5 kg

OUR LS REFRIGERATED RANGES



+ 40 REFERENCES

SKIN PACK TRAYS

The Crieé des Saveurs range comes in raw and marinated form.

Retailer brand label production option available.



MODIFIED ATMOSPHERE

TRAYS

Brined cephalopods.

Store brand label production option available.

INNOVATING TO CREATE VALUE

As a processing pioneer, the **Barba Group** has been developing a supply chain for Sashimi grade products at -60°C since 2007. This grade complies with an entire process specific to the time of fishing for IKEJIME certification. Immediately after being killed and gutted, the fish are thoroughly frozen at -60°C on board the ship.

This freezing process means that the sashimi is the best guarantee of superior quality and a product that is fresher than fresh!

Innovation is always central to our thinking, in terms of new products and also new packaging to offer consumers ever greater safety and practicality.



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