

Barramundi

(Lates calcarifer)

Filled with protein, nutrients, and Omega-3's, and lean with just half the calories of salmon, this white fish is the healthy choice. With its sweet, buttery taste, firm texture and few or no bones, it delights even the pickiest fish eater.

NATURAL SEA GROWN, GOODNESS!

Pristine saltwater and deep, tidal currents. These are the key factors of the natural oceanic environment in which our Barramundi grow all year long, which gives them their uniquely delicious flavour that is unmatched. Combined with our innovative 'harvest to demand' and 'chill at sea' protocols, this makes our Barramundi supreme in taste and freshness and our fish amongst the best-eating fish in the world. Best Aquaculture Practice (BAP) certified facility with 4-star rating. British Retail Consortium (BRC) certified processing facility. Uninterrupted worldwide shipping with full export approval for the EU,

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SRI LANKA, an island nation in South Asia, is often called the Pearl of the Indian Ocean. Its capital, Colombo, is a bustling hub. Sharing maritime borders with the Maldives and India, its coastal waters teem with diverse marine life. Renowned for sustainable aquaculture, Sri Lanka produces the esteemed Barramundi, showcasing its dedication to ecology and economy.

IDENTIFYING FEATURES:

It can be found throughout the northern half of Australia and Southeast Asia and have been known to reach a weight of 56kg. The fish spawn around river mouths so that larval and juvenile Barramundi can use the swamps that form during the wet season.

FLESH

Barramundi offers a firm, white flesh with a clean, mild flavor, ideal for various cooking methods. Nutritious and versatile, it's a culinary favorite.



Asia, US, and Oceania. Other countries can also be sold to on request. The management team and staff highly qualified in all aspects of aquaculture operations.

!BARRA BUMM! BARRA BANG!

OUR CUTS

Fresh Whole Round Barramundi

Size: 800g - 1000g | 1000g - 1500g | 1500g+

Packaging: Master bag, styrofoam 5/10kg box, gel ice packs

Processing: Deep chilled, gill bled by hand



Barramundi is full of essential vitamins and minerals plus high in Omega- 3's which are essential in supporting the immune, cardiovascular and nervous systems. Low in fat and packed with protein, Barramundi is amongst the healthiest of seafood and an excellent meal choice for anyone wanting a healthier lifestyle. Ocean reared, BAP certified, fresh or frozen whole round barramundi is delivered to you in its natural state, chilled but with scales, organs and fins intact. This form preserves the fish's inherent freshness, moisture and delicate flavours. By keeping the fish whole, we enable you to explore a range of cooking techniques and unleash your culinary creativity.

Whole Round Gilled, Gutted and de-scaled Barramundi

Size: 700g - 1000g | 1000g - 1500g | 1500g+

Packaging: Master bag, styrofoam 5/10kg box, gel ice packs

Processing: Gilling, Gutting and de-scaling by hand



The whole gilled gutted scaled fish is expertly processed with its gills guts and scales meticulously removed while maintaining its pristine form. This preparation technique provides convenience without compromising the fish's integrity, making it a versatile choice for a wide variety of culinary preparations. Our premium barramundi whole round gilled, gutted and de-scaled is a much-loved ingredient of many popular dishes, consumed by people worldwide. Used by restaurants and home chefs, it is a healthy and cost-effective seafood choice.

Skin On Barramundi Fillets

Size: 100g - 200g | 200g - 300g | 300g - 500g | 500g +

Packaging: Fillets are wrapped in green paper to make bundles, then put into the master bags or vacuum packed in 5 or 10kg OTR (oxygen permeable) bag and placed in Styrofoam box which has inner foil. Gel icepack/s applied.

Processing: Hand filleted and pin bones out



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Skin-on/skin-off Barramundi Centre Cut Portions

Size: 170g - 190g

Packaging: Fillets are wrapped in green paper to make bundles, then put into the master bags or vacuum packed in 5 or 10kg OTR (oxygen permeable) bag and placed in Styrofoam box which has inner foil. Gel icepack/s applied.

Processing: Hand filleted and pin bones out



Our premium barramundi skin-on, pan ready centre cut portions are the perfect choice for a wide variety of dishes. The skin-on pieces add an extra dimension of flavour to your favourite white fish dish whilst containing just half the calories of other popular table fish such as salmon. Our barramundi skin-on fillet centre cut portion is precisely cut from the centre of the fish, guaranteeing optimal tenderness and succulence, while the skin is left intact to give the contrast between the tender flesh and crispy skin. The centre cut portions are ideal for chefs looking for a consistently sized cut of fish that maintains its integrity and cooks perfectly every time.

D-Trimmed Barramundi fillets (skin-on/skin-off)

Size: 250g - 500g | 500g +

Packaging: Fillets are wrapped in green paper to make bundles, then put into the master bags or vacuum packed in 5 or 10kg OTR (oxygen permeable) bag and placed in Styrofoam box which has inner foil. Gel icepack/s applied.

Processing: Hand filleted and pin bones out



One of the best ways to prepare barramundi is to pan-fry it, with the skin on, because the skin is thin and crisps up nicely. Begin by patting the fillets dry with a paper towel. Make a series of shallow cuts in the skin with a sharp knife, not deep enough to penetrate the flesh. Scoring the skin this way helps your seasonings penetrate and prevents the skin from shrinking and pulling the fillet out of shape while it cooks. Season both sides with salt and freshly ground black pepper. To ensure convenience and ease of preparation, our fillets are expertly D-trimmed. This meticulous process removes the pin bones, allowing for effortless cooking and a seamless dining experience.

Skin-on/skin-off Barramundi Portions

Size: 60g - 150g

Packaging: Portions are arranged as layers by separating with green paper, then placed into the master bags and thereafter in a Styrofoam box which has an inner foil. Gel ice pack/s applied.

Processing: Hand filleted and pin bones out



Our barramundi skin-on fillets are the most popular choice among our discerning customers. The skin adds an extra layer of texture and flavour and is popular as it crisps well in the pan. Skin-on fillets are perfect for grilling, baking and frying. With the skin left intact, our fillets offer a tantalizing crispy texture that adds a satisfying contrast to the tender belly meat. The skin's natural oils infuse the fillet with rich flavours and this combined with the crispiness of the skin creates a mouthwatering experience that delights seafood lovers.

Skin Off Barramundi Fillets

Size: 100g - 200g | 200g - 300g | 300g - 500g | 500g +

Packaging: Fillets are wrapped in green paper to make bundles, then put into the master bags or vacuum packed in 5 or 10kg OTR (oxygen permeable) bag and placed in Styrofoam box which has inner foil. Gel icepack/s applied.

Processing: Hand filleted and pin bones out, skin removed



Our premium barramundi skinless fillets are well known for their incredibly clean and buttery flavour, are easy to use and versatile and work well in any white fish recipe. Our barramundi skinless fillet features the most prized cut of the fish, the belly, which is renowned for its exceptional tenderness, rich flavour and melt-in-your-mouth texture. Perfect for any white fish dish as they can be prepared in a variety of ways, and especially good for children's meals where skinless is usually preferred.

Butterflied Barramundi Fillets

Size: 380g - 500g

Packaging: Master bag, Styrofoam 5/10kg box, gel icebox

Processing: Hand gutted, gilled, beheaded, deboned and trimmed



Our butterflied barramundi fillets deliver one fillet after gutting, gilling, beheading, deboning and trimming. The two sides are attached by skin that when spread out takes on the shape of a butterfly. This cut is ideal for pan frying or baking. Introducing our premium barramundi butterfly cut. Perfect for pan frying as it gives a larger serving and allows for more even cooking. The butterfly cut is also ideal for stuffing and presents elegantly adding to the customer experience.

Barramundi Wings (Kama)

Size: 60g - 150g

Packaging: Wings are arranged as layers separated by green paper, then put into master bags and placed in a Styrofoam box which has an inner foil. Gel icepack/s applied.

Processing: Manually cut



Our Barramundi wings, or 'Kama', are perfect for a quick bite or a full dish, featuring a crispy outside and tender inside. They're a hit in upscale dining spots, Omakase included, but really, they're fit for any place that loves good food.

Barramundi Whole Boatcut

Size: 550g - 700g

Packaging: Master bag, styrofoam 5/10kg box, gel ice packs

Processing: Hand gutted and boned



Barramundi whole boat cut is perfect for stuffing and oven baking. The barramundi boatcut offers a stunning way to present the fish as it displays the barramundi's complete body; showcasing its impressive size and distinctive features. With its silvery skin, large scales and a streamlined shape, the barramundi captivates both the eyes and the tastebuds.

Barramundi Loins (skin-on/skin-off)

Size: 100g - 150g | 150g - 200g

Packaging: Loins are packed in 500g or 1kg vacuum bags, then put into the master bags and placed in a Styrofoam box which has an inner foil. Gel icepack/s applied

Processing: Machine cut



Our premium barramundi loins are processed from the prime part of a fillet. It is the part of the fillet which is above the spine, sometimes called the top back loin. Beautifully cut and proportioned, our barramundi loins present the perfect serving size and shape for both restaurant chefs and for home cooking. Delight in the subtle crispness of the skin which creates a delightful contrast to the tender buttery flesh. The skin also acts as a natural barrier, ensuring that the fillets stay intact during cooking, making them ideal for both professional chefs and home cooks alike.

Barramundi Goujons

Size: 70g+

Packaging: Goujons are packed in 500g or 1kg vacuum bags, then put into the master bags and placed in a Styrofoam box which has an inner foil.

Gel icepack/s applied.

Processing: Cut by hand



Our goujons are the perfect cut from which to make crispy, battered fish pieces and the perfect finger food for any occasion. They are easy to prepare and loved by toddlers, young kids and are a novel family treat that everyone will get hooked on. All will love our skinless goujons. Each fillet goujon is carefully hand-cut to ensure a uniform size and shape, allowing for consistent cooking and presentation. Hassle free, quick and easy to prepare. Dip in batter and then deep or shallow fried or simply toss in egg and flour and pan fry. Irresistible and delicious.

Barramundi Steaks

Size: 60g – 90g

Packaging: Steaks are packed in 500g or 1kg vacuum bags, then put into the master bags and placed in a Styrofoam box which has an inner foil.

Gel icepack/s applied.

Processing: Machine cut-bone-in



Indulge in the exotic flavors of the ocean with our Barramundi Steaks-tender, succulent fish slices. It is perfectly hand-cut with bone-in and is consumed around the world. Barramundi Steaks - succulent fish infused with aromatic spices is the perfect goto dinner in any household. A mix of natural spices and Barramundi, known for its richness in omega-3 fatty acids and protein, and low in saturated fat, is the best healthy dinner anyone could ask for. Barramundi Steaks – Tasty and Healthy!

Barramundi Poké cubes

Size: 15g – 25g

Packaging: Cubes are packed in 500g or 1kg vacuum bags, then put into the master bags and placed in a Styrofoam box which has an inner foil.

Gel icepack/s applied.

Processing: Cut by hand



Introducing a meal in a flash with our Barramundi cubes which are perfect choice for your Poké bowls, Tempura, Warm & Cold Barra Salads, Crispy Croquettes and Kebab's. Versatile and Easy to handle size which is suitable for any flash cooking occasion. Barra cubes are great for the kids who love to cook! Dive into bliss with our Barramundi poké bowl, packed with juicy cubes of goodness! It's an unforgettable flavor adventure because life is better with Barramundi! Each barra cube is a tantalizing journey of freshness and satisfaction. With every mouthful, you'll savor the taste of pure culinary excellence.

Products are placed in a master bag, and Styrofoam 10kg box- Gel icepack/s applied.

PACKAGING FORMAT

