



## BARRAMUNDI

Asian Seabass / Giant perch | *Lates calcarifer*

Native to Australia and Southeast Asia, Barramundi fish is making its way in to high-end restaurants and mid-scale retailers. It has a reputation of being very versatile and eco-friendly. Additionally, it can be cooked in many ways, whether it is grilling, pan-searing, or baked. Its high oil content helps the fish stay moist, while preserving its flavor making it all the more delicious. Barramundi can be topped with all kinds of sauces or seasonings like garlic lemon butter sauce, salt, or citrus salsa.



Packing: Packing: 1x40 lb, IQF, IWP, WR, Farm  
 Sizes: 2/3, 3/4 lb



Fishing Method: Farm Raised



Shelf-life: 24 months from production date when in optimal frozen temperature.



Flavor/Dietary information: Firm, juicy texture; Sweet, buttery flavor; Large flakes



Form: WR or Fillet  
 Fillet: 8-10oz, skin-on, IWP, 10 lb/cs



Preparation: Bake, Broil, Fry, Grill, Poach, Sauté



Species Name / Source: *Lates calcarifer* / Taiwan



**QUALITY | SUSTAINABILITY**  
**RELIABILITY | INTEGRITY**



Conservation status: Aquaculture Management



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