



FISH SCALE

SPECIES GUIDE

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RED SNAPPER

Centroberyx affinis

SIZE

Whole 0,4–2 kg
Fillet 80–150 g

WILD-CAUGHT



NEW ZEALAND

New Zealand's 200 nautical-mile exclusive economic zone covers 4,1 million square kilometers and gives its fishing industry special fishing rights.

This sixth largest zone in the world is home to over 15 000 marine species, about ten percent of the world's diversity. Many species are unique to New Zealand.

In this zone, a total of 100 independent boats fish for Fish Scale; 30 are registered in the port of Leigh, while a further 70 «long-line boats» are registered in other ports of the North Island.

Their catch, including Snapper, Tarakihi, Trevally, John Dory and Blue Cod, is chilled and air freighted to arrive at destinations in Europe and the United States within three days of being caught.

IDENTIFYING FEATURES: The New Zealand Red Snapper has a dorsal fin with seven spines and 11–12 soft rays. The rim of its eye is mostly red in color. This Snapper has a caudal fin without black or reddish tips and large nostrils that almost touch one another. The dorsal-fin base is longer the anal-fin base and the anal fin has four spines and 11–12 soft rays.

COMPARISONS: The New Zealand Red Snapper is unique among red fish with its seven spines in the dorsal fin. It also lacks the belly scutes that are typical of the similar looking roughies (Trachichthyidae).

FILLETS: New Zealand Red Snapper fillets are deep and short, tapering sharply towards the tail. The flesh is soft to medium textured with a delicate flavor.

HABITAT: Schools of New Zealand Red Snapper are found around rocky reefs and muddy bottoms in depths of between 5–400 meters. They feed from a wide variety of small fish, crustaceans and mollusks fastened to rocks.

COOKING METHODS: It is ideal fish for practically all applications. Raw in sushi or sashimi, poach, BBQ, bake, curry, marinate, smoke, soup/chowder, fry. It is found in many high-end dining establishments.

CATCHING METHOD: Longlining day boats.



SNAPPER

Pagrus auratus

SIZE

Whole 0,5–7 kg

Fillet 100–500g

マダイ

[Madai]

SNAPPER

WILD-CAUGHT

Fish Scale
Rolls Royce
of Snapper!

IDENTIFYING FEATURES: The upper body of the Snapper can vary in color from a pale pink to a dark red-bronze with bluish spots throughout. It has 8–12 vertical rows of scales between front dorsal fin and lateral line. The dorsal fin has twelve spines and 9–10 soft rays. The second and third anal-fin spines are enlarged. Its jaw has enlarged canines at the front and smaller rounded or flattened molar teeth along the back.

COMPARISONS: Snapper is a well-known, attractive fish that is distinguished from the other commercial breams by its pinkish coloration with blue spots as well as its body shape.

FILLETS: A Snapper fillet is moderately deep and rather elongated with its upper profile convex on its anterior side that tapers gradually

to the tail. It has a pinkish white flesh with a medium texture and is suitable for most cooking methods.

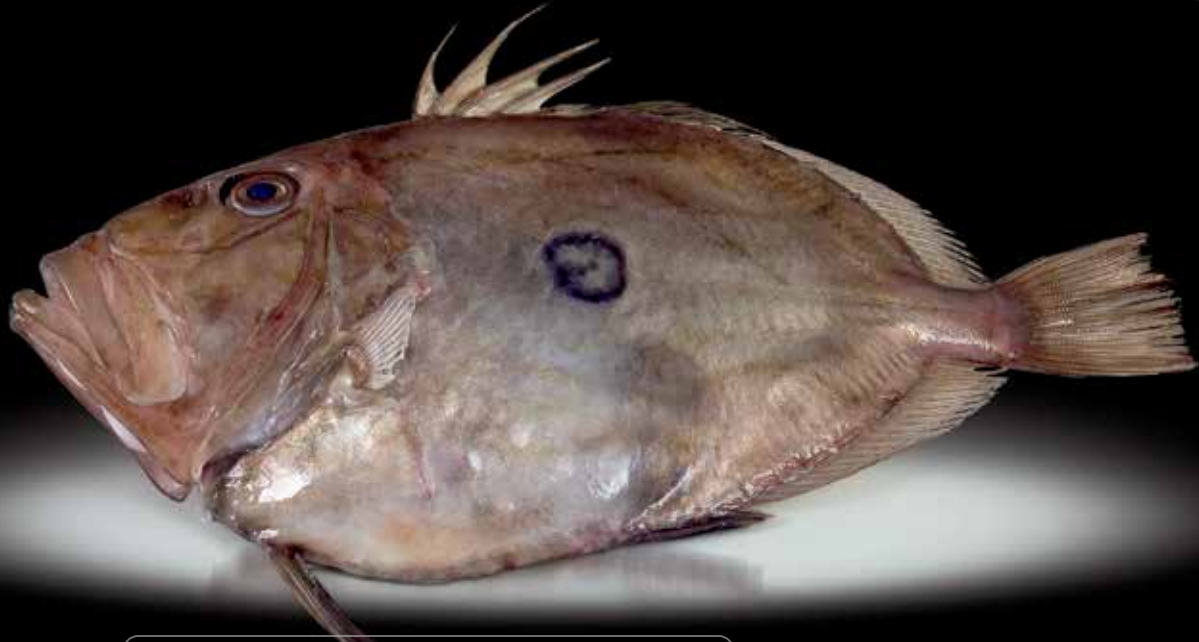
HABITAT: Snappers occur mainly in New Zealand's North Island and Northern South Island. They are most often found at an ocean depth of 200m. They feed on a wide variety of fish as well as shellfish fastened to rocks and those living in sand and muddy areas.

AVAILABILITY: Year-round.

COOKING METHODS: It is ideal fish for practically all applications. Raw in sushi or sashimi, poach, BBQ, bake, curry, marinate, smoke, soup/chowder, fry. It is found in many high-end dining establishments.

CATCHING METHOD: Longlining and Danish seining.





JOHN DORY

Zeus faber

SIZE

Whole 0,8–2,5kg

Fillet 100–300g

マトウダイ

[Matoudai]

JOHN DORY

WILD-CAUGHT

John Dory is the premium fish for exclusive dining.

IDENTIFYING FEATURES: John Dory are olive-brown with a golden sheen and a dark spot on the centre of each side. They have tiny scales and a very smooth skin. The body is almost oval and is very compressed with a large head and upright jaw. The dorsal-fin membranes extend well beyond the spines and there is a single row of spiny-edged scutes along the belly and at the base of dorsal and anal fins.

COMPARISONS: Dories are distinct from all other fish, with the exception of their deepwater relatives the Oreos. John Dory however, have much smoother, paler skin and smaller eyes. Dories, with their dark fingerprint spot and long filamentous dorsal fin, are an unmistakable member of the group.

FILLET: John Dory fillets have a firm white flesh. They are very deep and short, tapering sharply. They are rarely skinned since they have small and barely detectable scales.

HABITAT: John Dory is quite common in the coastal water of northern New Zealand, particularly from Bay of Plenty northwards; however they are not abundant in any locality. This species does not swim in schools.

CATCHING METHOD: Longlining, Danish seining and trawled.





KINGFISH YELLOW TAIL

Seriola grandis

SIZE

Whole 3–20 kg

Fillet 1–3 kg

ヒラマサ

[Hiramasal]

KINGFISH YELLOW TAIL

WILD-CAUGHT

IDENTIFYING FEATURES: They have bluish green skin with an elongated and robust body and a distinct yellow stripe through the midline and on the caudal fin.

The dorsal fin has 6–7 spines and 30–37 soft rays while the anal fin has 19–21 soft rays. There are no scute-like scales on the lateral line.

COMPARISONS: Kingfish are members of the genus *Seriola* but are distinctive within the *Trevallies*.

FILLETS: Kingfish fillets are moderately deep, rather elongated, and taper gently. The flesh is dark but lightens after cooking. They have medium skin with very small scale pockets that are barely detectable.

HABITAT: Kingfish are a pelagic species that occur in small schools near the coast, offshore islands and reefs. They are most common

around the North Island. Although they are most available during the summer months, they are caught all year round.

AVAILABILITY: Year-round, peaking in the NZ summer months (January–February).

COOKING METHODS: When handled properly (as Lee’s skilled fishermen always do) Yellowtail Kingfish are ideal for sushi/sashimi, and have many applications in Japanese cuisine. Due to their texture and great taste they can also be cooked virtually every way possible, including baked, poached, curried, sautéed and soup/chowder. They can be cooked in steaks/portions or as a whole fillet or as roasted collars – the options are limitless.

CATCHING METHOD: Longlining.



RED GURNARD

Chelidonichthys kumu

SIZE

Whole 0,5–1 kg

Fillet 80–200g

ホウボウ

[Houbou]

RED GURNARD

WILD-CAUGHT

IDENTIFYING FEATURES: The coloring of the Red Gurnard is reddish pink that darkens to a brownish above and lightens to a white below. They have no long spines at the snout. Red Gurnards have large bluish green pectoral fins, each with one dark spot and several small white spots. Their upper pectoral fin is greatly enlarged and almost wing-like. Their heads are covered in a bony casing without scales.

COMPARISONS: Its color patterns are very distinctive as well as it's very small scales which help distinguish this species from other gurnards.



FILLETS: Red Gurnard fillets are rather slender and taper gently. They have a firm to medium pink flesh which is low in fat content and suitable for most cooking methods.

HABITAT: They are found in coastal waters around New Zealand on sand and sandy shell sea beds to depths of 150 meters.

AVAILABILITY: Year-round.

COOKING METHODS: Red Gurnard have firm pink fillets with that hold their shape and become white upon cooking. They are low in oil and fat content, while still being a good source of Omega-3. Gurnard is suitable for most cooking methods, including raw for sushi.

CATCHING METHOD: Longlining.



RED SCORPIONFISH

Scorpaena cardinalis



SIZE

Whole 0,5–2 kg

Fillet 150–300 g

カサゴ

[Onikasago]

RED SCORPIONFISH

WILD-CAUGHT

IDENTIFYING FEATURES: Red Scorpionfish are a bright orange color with spots throughout. They have a pronounced bony ridge (mostly spiny) on the cheek beneath the eye. Their heads are spiny with 1–2 spines on operculum. Their caudal fin is rounded or truncate. Their bodies are short and compressed.

COMPARISONS: Red Scorpionfish resemble Coral Perches.

FILLETS: Red Scorpion fillets are white with a medium texture. They are suited to all cooking methods.

HABITAT: Red Scorpionfish are most commonly found around the southern parts of New Zealand at an ocean depth of 200–600 m.

AVAILABILITY: Caught infrequently, year round.

COOKING METHODS: Can be baked, poached, steamed, fried, curried, grilled and more. The applications are boundless but the fish comes into its own when used in Japanese cuisine. The variety of cooking methods keep diners coming back for more. Ask for it by name as it's hard to come by. We want to make this one of the next «must have» seafood choices in Europe!

CATCHING METHOD: Longlining.



TARAKIHI

Nemadactylus macropterus



SIZE

Whole 0,6–2 kg
Fillet 100–300g

WILD-CAUGHT

IDENTIFYING FEATURES: Tarakihi have uniform sides, silvery grey on top and whitish below. There is a prominent dark band across the shoulder area. It has a small protractile mouth with thick lips. The dorsal fin has 17–18 spines with 25–28 soft rays and the anal fin has three spines with 8–9 rays.

COMPARISONS: Two similar species that resemble the Tarakihi are the King Tarakihi and the Porae.

The King Tarakihi is slightly larger and doesn't have that prominent dark band. The Porae is distinguished from the Tarakihi by its even more prominent lips.

FILLETS: Tarakihi fillets have white flesh of medium to firm texture that is suitable for most cooking methods.

HABITAT: Tarakihi are found demersal on the continental shelf and the upper slope to at least

250 meters. The most abundant supply is found in the cooler waters south of East Cape and around the South Island.

AVAILABILITY: Year-Round.

COOKING METHODS: A great item to menu or offer as a special, Tarakihi lends itself well to all cooking methods including sushi/sashimi, bake, BBQ, curry, fry, poach, marinate, soup/chowder.

CATCHING METHOD: Longlining.

TREVALLY

Pseudocaranx dentex



SIZE

Whole 0,5–3 kg
Fillet 100–700g

WILD-CAUGHT



IDENTIFYING FEATURES: These fish are deep-bodied with blue-green coloring above, some yellow on the sides, and silvery white below. They have a black spot on the operculum edge above the pectoral-fin base. Trevally fish have small scales with a row of 24–26 scutes along the rear part of the body. The dorsal fins are separated with 8 spines and the pectoral fins are very elongated and scythe-like. The tail is deeply forked on a short, slender caudal peduncle.

COMPARISONS: Trevallies are similar in appearance to other

main commercial Trevallies but usually have blunt conical teeth in the upper jaw confined to a single row, rather than being in multiple rows.

FILLETS: They are deep and short, tapering to the tail section. Trevally fillets are a pale reddish brown with a strong pronounced central red bloodline down the middle of the fillet. It has a medium to soft texture and is suitable to most cooking methods.

HABITAT: Trevally fish are semi-pelagic, and young schools are found inshore while the adults

occur deeper on the shelf. They are very common on both coasts of the North Island up to depths of 80 meters. They can also be found around the northern part of the South Island.

AVAILABILITY: A moderate supply year-round, peaking from November–March.

COOKING METHODS: Trevally is excellent fish for sushi and sashimi. It is suited for most cooking styles, including frying, smoking.

CATCHING METHOD: Mostly longlining and Danish seining.



LING (KINGKLIP)

Genypterus blacodes



SIZE

Whole 5–20 kg
Fillet 0,5-2 kg

WILD-CAUGHT

IDENTIFYING FEATURES: Ling Kingclip have orange-pink and brown coloring above with irregular markings. They have a pale pink to white belly coloring. Their bodies are long and rounded much like an Eel, with barbell-like pelvic fins originating below the centre of their eyes.

COMPARISONS: The Ling Kingclip is superficially similar, but unrelated to the European Ling. The European Ling is also eel-like in form but is related to Codfish. Ling Kingclips are unlike eels in that they have long gill openings and finger-like pelvic fins on their chin.

FILLETS: Ling Kingclip fillets are long and rather slender shape. They are densely textured with very white, firm flesh. The Ling Kingclip holds its shape well during cooking.

HABITAT: Ling Kingclips are widespread and commonly found in 20–700 meters ocean depth south of the North Island.

CATCHING METHOD: Longlining.

IDENTIFYING FEATURES: Frostfish have a very long and extremely condensed body with uniform sides and a silvery smooth skin. The dorsal fin is extremely long. It is not divided into two parts and lacks finlets. The caudal fin is comparatively small.

COMPARISONS: The Frostfish is distinctive with its greatly elongated body, small head and fang-like teeth in the upper jaw.

FILLETS: Frostfish fillets are very long and slender, barely tapering. The flesh is white and of delicate texture, making them excellent for eating.

HABITAT: Frostfish are semi-pelagic and found near the bottom of the continental slope mainly in 300–600 meter depth.

CATCHING METHOD: Longlining.

FROSTFISH

Lepidopus caudatus



SIZE

Whole 1,5–3 kg

WILD-CAUGHT





BLUE COD

Parapercis colias



SIZE

Whole 0,8–3 kg
Fillet 100–300g

WILD-CAUGHT

IDENTIFYING FEATURES: It is a large fish with greenish-blue to blue-black coloring above and more brownish-grey sides. Smaller Blue Cod are blotchy in varying shades of brown. They have a smoothly sloped head and snout, short low first dorsal fin, and a long second dorsal fin, which are clear structural features.

COMPARISONS: The Blue Cod is unique to New Zealand waters but there are similar species elsewhere in the Pacific.

FILLETS: Blue Cod fillets have white flesh. They are a very popular eating fish in New Zealand.

HABITAT: The Blue Cod is restricted to New Zealand's waters around rocky areas. They are found mainly in the colder South Island and in and around Chatham, up to 150 meters in depth.

AVAILABILITY: Year round but catches somewhat inconsistent.

COOKING METHODS: This fish is very popular with Asian customers who elect to steam the fish whole, but blue cod is also perfect for baking, frying, chowder and smoked (considered a delicacy). It is held in high regard with Japanese clients who use them for sushi and raw preparations.

CATCHING METHOD: Longlining.



BLUENOSE

Hyperoglyphe antarctica



SIZE

Whole 2–20 kg
Headed and gutted 1–10 kg, Fillet 0,3–1 kg

WILD-CAUGHT

Bluenose is also known as Antarctic Butterfish. It is a very popular fish in USA.

IDENTIFYING FEATURES: The Bluenose has a dark blue-grey or brownish-grey coloring above, with paler to silver on the sides and belly. They have small scales and a laterally compressed body. Their eyes are large and set lower on their head. They also have a blunt nose.

COMPARISONS: Bluenose fish are distinguished from their related warehouse species by a larger mouth, more prominent first dorsal fin and in that they lack the dark blotch above the pectoral-fin.

FILLETS: Bluenose fillets have flesh that is firm textured and medium colored. These fillets are moderately deep and rather elongated. They whiten upon cooking and are moist and succulent, similar to Groper.

HABITAT: Bluenose fish are most common over or near rocky areas in depths of 100–300 meters.

CATCHING METHOD: Longlining and handlining.



BASS GROPER

Polyprion americanus



SIZE

Whole 3–30 kg
Fillet 1–5 kg

WILD-CAUGHT

IDENTIFYING FEATURES: The Bass Groper has a large head, mouth and eyes. It is grayish brown in color. It has large scales and is a very short, stumpy fish.

COMPARISONS: They are temperate, Rock Cod-like fish, that can be distinguished from their distant relatives by their plain-colored body pattern. They are also related to the Hapuku.

FILLETS: Bass Groper fillets have firm flesh. They are excellent quality for eating and are suitable for all cooking methods.

HABITAT: Bass Gropers are found right around New Zealand, including the Chatham Rise but excluding the Campbell Plateau. They are most common over or near rocky areas down to 250 meters. The main fishing grounds for Bass Gropers are the deep canyons off the East Coast of the North Island, Cook Strait, Kokura and the west Coast of the South Island.

CATCHING METHOD: Longlining and handlining.

IDENTIFYING FEATURES: The Hapuku Groper has grey-blue to grey-brown coloring above and white below. They are broadly angular on their posterior side, with an obvious ridge that ends in a strong spine. Their scales are quite small.

COMPARISONS: Hapuku Gropers are distinguished from their related species by their body shape. The less common Bass Groper, for example, has a more slender body, a pointed head and a protruding lower jaw that the Hapuku Groper lacks.

FILLETS: Hapuku Groper fillets have white firm flesh and are elongated, tapering gently. They are excellent for eating.

HABITAT: They are mainly demersal over deep coastal reefs and canyons up to 450 meters in depth. Some large adults may live beneath flotsam in the open ocean.

CATCHING METHOD: Longlining, however some companies use trawlers.

HAPUKU GROPER

Polyprion oxygeneios



SIZE

Whole 3–30 kg
Fillet 1–5 kg

WILD-CAUGHT





ALFONSINO

Beryx splendens

SIZE

Whole 0,8–3 kg

Fillet 150–300g

WILD-CATCH



IDENTIFYING FEATURES: The Alfonsino has a brilliant scarlet coloring with red sides and a silver tinge. They have large eyes and scales and a deeply forked tail. The Alfonsino has a dorsal fin with four spines and 13–15 soft rays. The dorsal-fin base is shorter than the anal-fin base.

COMPARISONS: Most similar to an Emperor fish but has a shallower body and fewer dorsal fin soft rays. Body is more slender and smoother than the related red snapper, which has rough scales.

FILLETS: The fillets are moderately deep, short, and taper sharply. The flesh is firm, white and suitable to most cooking methods.

HABITAT: These fish are widely dispersed around New Zealand at depths of 200–800 meters; however they are not abundant in any specific location.

AVAILABILITY: Caught infrequently, year round.

COOKING METHODS: Can be baked, poached, steamed, fried, curried and more. The applications are boundless but the fish comes into its own when used in Japanese cuisine. Alfonsino makes a very attractive Nigiri sushi with the attractive skin left on. The variety of cooking methods keep diners coming back for more. Ask for it by name as it's hard to come by.

CATCHING METHOD: Longlining.



MOONFISH

Lampris immaculatus

SIZE

Whole 10–60 kg
Fillet 1–5 kg

WILD-CAUGHT

Moonfish is also known as Opah or Sunfish.

IDENTIFYING FEATURES: The body of a Moonfish is very compressed and rounded. It is silvery blue and covered with large pale spots. Its fins are bright reddish-orange. It has a small mouth, large eye and minute scales. The Moonfish's dorsal fin is long-based and taller in the front.

COMPARISONS: The Moonfish is unique and easily distinguished.

FILLETS: Moonfish fillets are a pale orange color, very deep, short, and V-shaped, tapering sharply below.

HABITAT: Moonfish live in a marine habitat and are pelagic vagrant in upper water masses of the open ocean, rarely venturing inshore.

CATCHING METHOD: Caught mainly as a by-catch of tuna, longlining.



BIGEYE TUNA

Thunnus obesus

SIZE

Whole 20–160 kg

WILD-CAUGHT

IDENTIFYING FEATURES: The upper part of the body is dark blue without dark spots or any striped pattern. It has a moderate pectoral fin and does not have a white outer edge on the caudal fin. The second dorsal fin is slightly larger than the first. It has a rather large eye.

COMPARISONS: They are heavy bodied tuna with relatively large eye. They differ from the Yellowfin by its dark anal finlets as opposed to the yellow with dark tips. The second dorsal and anal fins of the Bigeye Tuna are never greatly extended.

FILLETS: Bigeye Tuna fillets are dark red with medium textured flesh and a continuous red mussel band evident on the inside. They are highly regarded for sashimi.

HABITAT: They are a pelagic species occurring in the open ocean. They are most common in the warmer temperature and tropical regions to depths of about 850 meters.

CATCHING METHOD: Longlining.



YELLOWFIN TUNA

Thunnus albacares



SIZE

Whole 10–80 kg

WILD-CAUGHT

IDENTIFYING FEATURES: Yellowfin Tuna is metallic dark blue above, changing through yellow to silvery white on its belly. It has moderate to long pectoral fins and a second dorsal fin that is greatly extended. Yellowfin Tuna has a large fleshy keel on its caudal peduncle flanked by two smaller keels.

COMPARISONS: Yellowfin Tuna differs from similar fish by having more rakers on the first gill arch (26–34 versus 19–27), much longer second dorsal and anal fins, and a heavier bodied tail.

FILLETS: Yellowfin Tuna fillets are moderately deep and rather short with reddish flesh and a continuous red muscle band along the middle of the fillet.

HABITAT: Yellowfin Tuna live in a marine habitat and are pelagic in the open ocean. Main fishing grounds for Yellowfin Tuna are found northeast of New Zealand between East Cape and North Cape.

CATCHING METHOD: Surface longlining and drift longlining.





KING SALMON

Oncorhynchus tshawytscha



SIZE

Whole 3–4 kg, 4–5 kg
Gilled and gutted

FARMED

THE FISHERY: In the southern most inhabited island of New Zealand, Stewart Island, where the water is cool and clean all year round we farm raise King Salmon. Our natural breeding program produces eggs that are grown out to young fry at our two hatcheries located on two of the largest and cleanest rivers that have their origins in the snow fed glaciers in the Southern Alps of New Zealand – the Clutha and Waitaki rivers.

THE FISH: King Salmon flesh is an attractive dark pink to red colour. Its oil content is higher than any other salmon and it is a rich source of Omega-3 fatty acids.



BIG GLORY BAY

OCEAN-FARMED
KING SALMON

STEWART ISLAND | NEW ZEALAND






BIG GLORY BAY
 OCEAN-FARMED
 KING SALMON
 STEWART ISLAND | NEW ZEALAND

Nurtured in glorious isolation



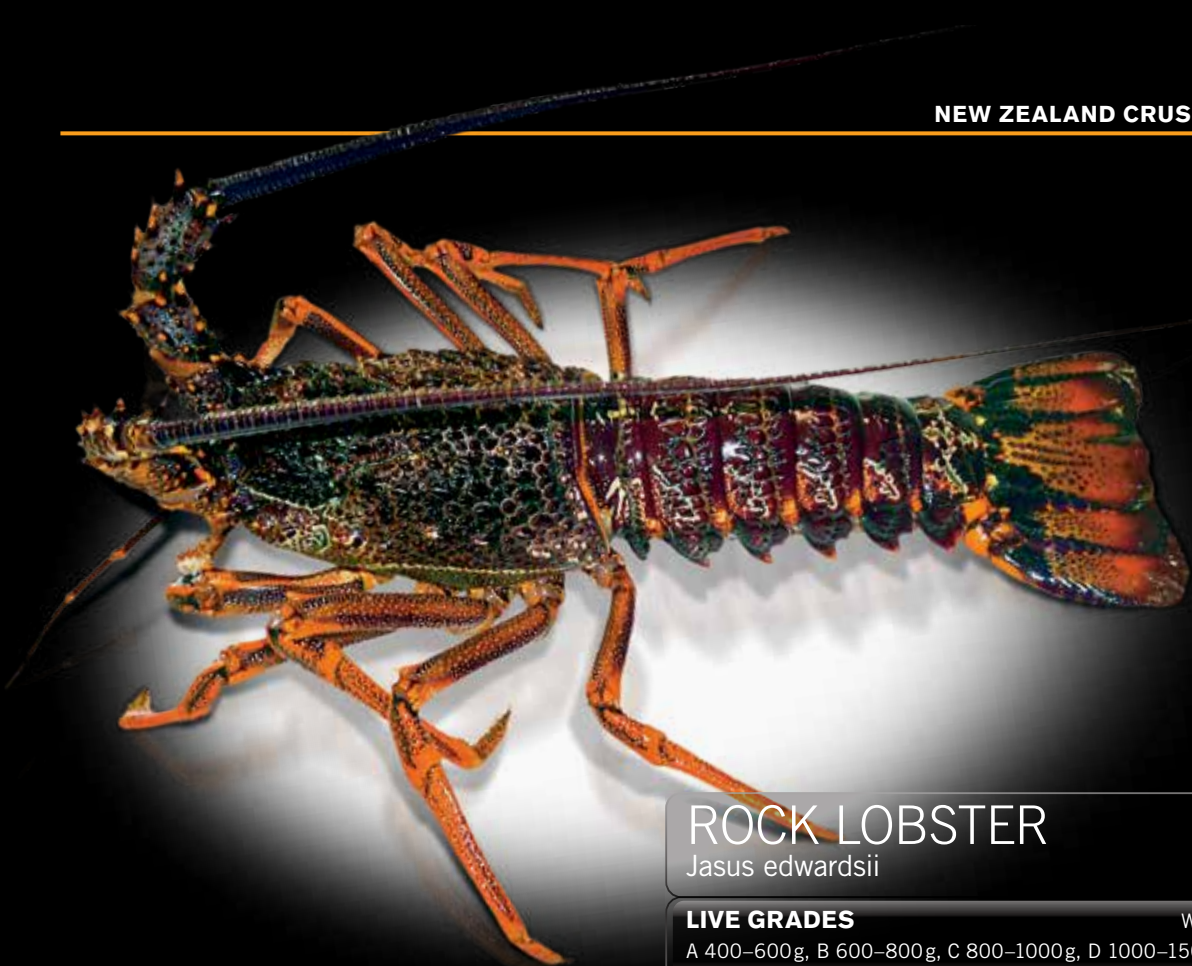
BIG GLORY BAY is a pristine location where cool waters and Stewart Island's Rakiura National Park converge to deliver perfect conditions for producing some of the purest salmon in the world.

BIG GLORY BAY King Salmon are the internationally acclaimed breed that is loved for their distinctive taste and decadent texture. Being ocean-farmed in such a remote and untouched place means our King Salmon are truly a product of their environment. As Mother Nature intended, our salmon vary in size throughout the seasons but the purity of taste remains constant. After being carefully farmed, they are harvested at the peak of their condition to deliver a rich, smooth flavour, with a tender melt-in-the-mouth texture.



At Big Glory Bay we take our role protecting New Zealand's waters and seafood very seriously.

Our salmon are reared to rigorous Best Aquaculture Practices (BAP) certification standards, which is further proof of our commitment to animal wellbeing, the environment, social integrity and the health of our customers and consumers. Every step from 'sea to service' can be traced with Big Glory Bay salmon. Our salmon come with the Oritain Trustmark meaning that our products can be scientifically traced back to the source. King Salmon from New Zealand is the first ocean-farmed salmon to achieve the green rating from Monterey Bay indicating it is a 'Best Choice' for consumers.



ROCK LOBSTER

Jasus edwardsii



LIVE GRADES

WILD-CAUGHT

A 400–600g, B 600–800g, C 800–1000g, D 1000–1500g,
E 1500–2000g, E+ 2000–2500g, F 2500g+

PACKHORSE ROCK LOBSTER

Jasus verreauxi



LIVE GRADES

WILD-CAUGHT

D 1600–2000g, E 2000–2500g,
F 2500–3500g, G 3500g+

The Spiny Rock Lobster is also known as Crayfish in New Zealand.

IDENTIFYING FEATURES: The body color of the Rock Lobster is reddish to orange. It has sculptured abdominal segments and minute rostrum (central spine) flanked by two prominent spines. It has very long flexible antennae. Their first pair of legs is slightly more robust than those following. The minimum tail size is 6”.

COMPARISONS: Rock Lobster is distinguished from the similar looking *Jasus verreauxi* in having sculptured segments as well as its reddish to orange coloring, rather than green.

FLESH: Rock Lobster has a firm white flesh that is very tasty. The flesh from its legs is a little sweeter than that of the tail.

HABITAT: Rock Lobster occurs along most rocky coastlines in New Zealand but is more abundant in the South Island and the Chatham Islands. Peak season is Sept–Jan.

CATCHING METHOD: Potted.

The New Zealand waters host two types of Rock Lobster: *Jasus edwardsii* (New Zealand Rock Lobster) which has a red color and a size from 0,4–3,5 kg, and the *Jasus Verreauxi* (Packhorse Lobster), which is a green color lobster. The Packhorse Rock Lobster can grow extremely large from 1,6 kg up to 5 kg per piece. Due to the colder water temperatures, the New Zealand lobsters have higher oil content than tropical warm water lobsters and are rated as one of the worlds finest.





The Scampi is of the lobster family and is not a prawn.



SCAMPI

Metanephrops challengeri

SIZE

Whole 50–100g
frozen only

WILD-CAUGHT

IDENTIFYING FEATURES: It is whitish or pinkish with dark orange stripes at joints. Its rostrum is long and upwardly curved, with strong spines. It has large eyes. Its first pair of legs is greatly enlarged.

COMPARISONS: This small lobster is similar in appearance to prawns. Their rostrum, however, is better developed and has more pronounced spines.

HABITAT: Scampi is widely dispersed around New Zealand but is usually found on soft bottoms in depths of between 250 and 1000 meters.

FLESH: Scampi flesh is white, sweet and delicate.

CATCHING METHOD: Trawled.



MOZAMBIQUE LANGOUSTINE

Nephropidae

SIZE

6/10: X-Large; 10/15: Large
16/20: Medium

WILD-CAUGHT

IDENTIFYING FEATURES: Dark orange in colour. Front legs are greatly enlarged

COMPARISONS: Similar to that of the NZ Scampi but has uniform orange shell colour.

HABITAT: They are a deep water species found off the East coast of Mozambique, Africa at depths of up to 1000 metres.

FLESH: Succulent, sweet white flesh.

CATCHING METHOD: Scampi trawling, caught, graded and frozen on board catching vessel.

LITTLE NECK CLAMS

Austrovenus stutchburyi

New Zealand Littleneck Clams, more traditionally known as the New Zealand Cockle, Tuaki or Tuangi, have been exported to a dozen countries for over twenty years. Incorrectly described by Captain Cook as cockles, (due to their similarity to the common European cockle (*Cerastoderma edule*)), the Littleneck Clams belong to the genus *Austrovenus*, part of the *Venus* clam family.



The name is still colloquially used in New Zealand, although the rest of the world refers to them as clams. They are desired for their use as vongole in European cuisine (particularly Italian and French dishes). Littleneck Clams have the sweet fresh flavour of the sea, and are naturally salty, and the naturally small size of the clams from New Zealand make them excellent for using in pasta dishes.

These carefully managed wild stocks are harvested in the brilliantly clear unpolluted waters of our Southern Pacific Ocean, on the Otago coast. All harvesting, processing, and packaging operations comply with the New Zealand government, USFDA and EU standards.

SIZE

Grading	Usual Count per Kg
Pasta	75-50
Small	50-39
Small/Medium	40-32
Medium	32-28
Large	28 +/-

PACKAGING

Live clams are available in the following options:

- 1kg Net Bags Run of Catch (variable size grade) – 10kg, 15kg, 20kg Cartons
- Bulk Pack (choose the size grade) – 10kg, 15kg and 20kg Cartons

STORAGE

Kept in a well-drained container, clams will remain fresh 11 days from harvest if kept chilled in a high humidity container at 2-4 degrees Centigrade (36-39 degrees Fahrenheit). They should not be held in fresh water or in contact with ice.



LITTLE NECK CLAMS

Austrovenus stutchburyi

The Cockle is restricted to New Zealand only. They are widespread around New Zealand in harbors and estuaries from mean tide level down to low tide.

AVAILABILITY: Year-round, subject to weather conditions.



GREENSHELL MUSSELS

Perna canaliculus

This species is native to New Zealand but closely resembles other *Perna* species from South America and Africa. Greenshell Mussels are found in low to subtidal conditions. They are obtained mainly through farming.

AVAILABILITY: Year-round.



NZ PACIFIC OYSTERS

Crassostrea gigas

SIZE

WILD-CAUGHT

Large: 90–105 mm, Premium:
70–90 mm, Standard: 60–70 mm

ORIGIN: This species (*Crassostrea gigas*) originated from Japan but was introduced to NZ in the 1950s, these oysters were able to quickly establish themselves in the cold water environment.

LOCATION OF PRODUCTION:

North Island (Coromandel Peninsula, east of Auckland). Factories are located near key-growing areas to facilitate smooth transfer of harvested oysters.

METHOD OF GROWTH: Mainly inter-tidal method. Spats/seeds are collected by placing bundles of spat sticks for them to congregate. These bundles of spat sticks are then nailed out on growing racks in the farms.

PERIOD FOR GROWTH: 12–18 months before harvest. In season, typically May till October.



MALAYSIA

Malaysia is a federal constitutional monarchy in Southeast Asia. It consists of thirteen states and three federal territories and has a total landmass of 329 847 km² (127 350 sq mi) separated by the South China Sea into two similarly sized regions, Peninsular Malaysia and Malaysian Borneo. Land borders are shared with Thailand, Indonesia, and Brunei, and maritime borders exist with Singapore, Vietnam, and the Philippines. The capital city is Kuala Lumpur, while Putrajaya is the seat of the federal government.



RED SNAPPER

Lutjanus Spp



SIZE

Whole 0,8–1 kg
Fillets 100–200 g

FARMED

IDENTIFYING FEATURES: The Red Snapper commonly inhabits waters 30 to 200 feet deep, but some are reported to be caught at 300 feet. All feature a sloped profile, medium-to-large scales, a spiny dorsal fin and a laterally compressed body. The red snapper reaches maturity at a length of about 39 cm. The common adult length is 60 cm, but may reach 100 cm. Coloration of is light red, with more intense pigment on the back. It has ten dorsal spines, 14 soft dorsal rays, three anal spines and eight to nine anal soft rays.

EMPEROR SNAPPER

Lutjanus sebae



SIZE

Whole 0,6–0,8 kg
Fillets 100–200 g

FARMED

IDENTIFYING FEATURES: The emperor snapper, is a species of snapper native to the Indian Ocean and the western Pacific Ocean. This species is an inhabitant of both rocky and coral reefs, preferring flat areas with either a sandy or gravel substrate. They can be found at depths from 5 to 180 m. This species can reach a length of 116 cm, though most do not exceed 60 cm. The greatest recorded weight for this species is 32,7 kg. This species is commercially important and is also farmed like for us from Malaysia.



BARRAMUNDI

Lates Calcarifer



SIZE

Whole 1–5 kg
Fillets 100–500g

FARMED

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



GROPER

Epinephalus malabaricus



SIZE

Whole 1–5 kg
Fillets 100–500g

FARMED

IDENTIFYING FEATURES: The Malabar Grouper, a member of groupers is one of the largest and most common cod found in tropical estuaries and on coastal reefs. It can reach a length of over 1,2 m and weight over 150 kg. The Malabar grouper is olive-green, with a number of brown spots randomly scattered. Younger fish have a number of wide, broken vertical bands of darker shade across their bodies, but in maturity they seem to become a uniform darker colour. Young fish have numerous brown spots. The tail fin is rounded.



POMFRET

Trachinotus Blochii



SIZE

Whole 0,4–0,6 kg
Fillets 100–200g

FARMED

IDENTIFYING FEATURES: Pomfrets are grouped with Perciform fish, which belonging to the species of Butterfish. They have a silvery shiny skin and shiny black eyes. Their fillets have a firm texture and excellent flavor.



JOHN SNAPPER

Lutjanus johnii



SIZE

Whole 0,8–1 kg
Fillets 100–200g

FARMED

IDENTIFYING FEATURES: Golden or bronze coloured body with silvery belly. Center of each scale often has a reddish–brown spot, giving an overall appearance of a series of horizontal lines. Steeply sloped head. It can grow to a very large size, easily over 1,5 kg and can grow as big 6 kg.



YELLOWFIN TUNA

Thunnus albacares



SIZE WILD-CAUGHT
Whole 10–80 kg
Loin Size: 3–8 kg

IDENTIFYING FEATURES:

It is metallic dark blue above, changing through yellow to silvery white on its belly. It has moderate to long pectoral fins and a second dorsal fin that is greatly extended. Yellowfin Tuna has a large fleshy keel on its caudal peduncle flanked by two smaller keels.

TUNA BOUTIQUE: An exclusive offer by Fish Scale.
In our brochure «Fresh Tuna Flyer» you will learn everything about the cuts, the qualities and the individual packaging possibilities we can offer you.

CATCHING METHOD:
Pole and handlining.

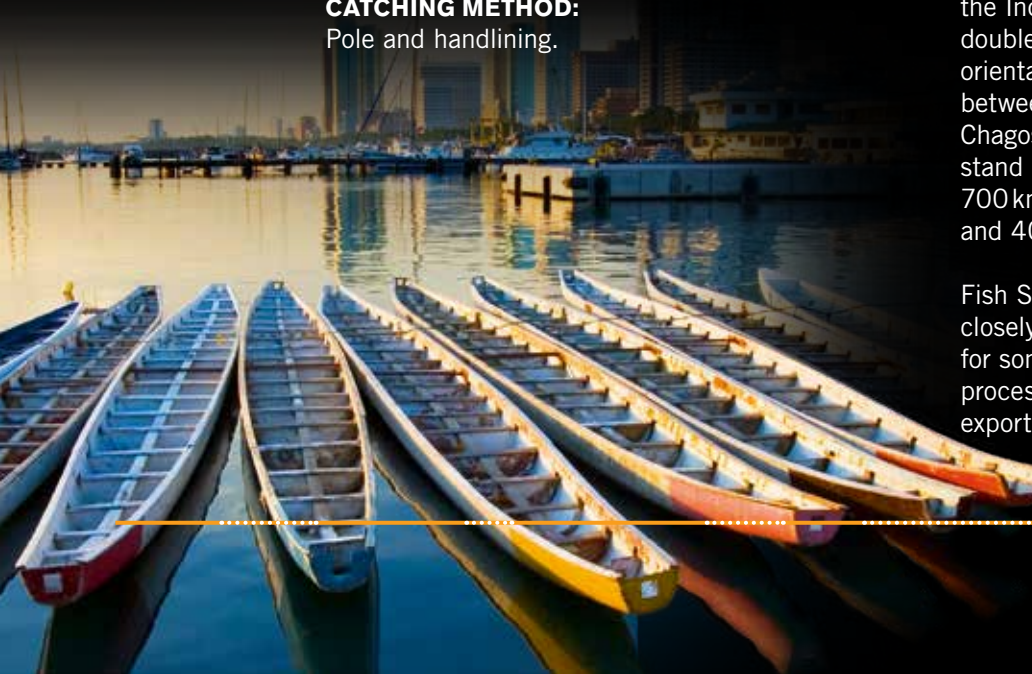
PHILIPPINES

The Philippines, a tropical country in Southeast Asia, consists of an archipelago of over 7000 islands that are separated from the Asian mainland by the South China Sea. In the waters of the Philippines there are more than 2000 different kinds of fish. In 1995 the Philippines contributed 2,2 million tons, or two percent of total world catch, ranking it twelfth among the top 80 fish-producing countries.

Maldives

Officially the Republic of the Maldives is an island nation in the Indian Ocean consisting of a double chain of twenty-six atolls, orientated north-south, that lie between Minicoy Island and the Chagos Archipelago. The chains stand in the Laccadive Sea, about 700 km south-west of Sri Lanka and 400 km south-west of India.

Fish Scale have been working closely with Ocean Seafood for some years. The company processes Tuna in Maldives for exporting purposes.





JAPAN

Located in the Pacific Ocean, it lies to the east of the Sea of Japan, China, North Korea, South Korea and Russia, stretching from the Sea of Okhotsk in the north to the East China Sea and Taiwan in the south. Japan is an archipelago of 6852 islands. The four largest islands are Honshu, Hokkaido, Kyushu, and Shikoku, which together comprise about ninety-seven percent of Japan's land area. Japan has the world's tenth-largest population, with over 127 million people. Honshu's Greater Tokyo Area, which includes the de facto capital City of Tokyo, is the largest metropolitan area in the world, with over 30 million residents.



HAMACHI YELLOWTAIL

Seriola quinqueradiata

SIZE

Whole 5,5–6,5 kg, Fillets 1,5–2 kg
Loins Skin On 0,5–0,6 kg

FARMED

IDENTIFYING FEATURES: The Japanese amberjack or Hamachi yellowtail, is a bony fish in the family Carangidae. It is native to the northwest Pacific Ocean, from Japan to Hawaii and Baja California. It is greatly appreciated in Japan, where it is called hamachi or buri.

CATCHING METHOD: Some of the fish consumed are caught wild, but a substantial amount is farmed (about 120,000 tonnes per year). To populate the farms, every May, farmers fish for the small wild fry (called mojako), which can be found under floating seaweed. They scoop out the seaweed together with the mojako and put the mojako in cages in the sea.

COOKING METHODS: They are eaten either cooked or raw, and are a seasonal favourite in the colder months when the meat must have higher fat content. Amberjack is typically thought of as a winter delicacy of Toyama and the Hokuriku region.



MADAI / SEABREAM

Pagrus Major

SIZE

Whole 1,5–2 kg

FARMED

IDENTIFYING FEATURES: Since a long time ago in Japan, because of Madai's vivid body color and word play «Medetai», which means joyful, Madai has been recognized the indispensable high-class food at the time of celebration and the Shinto festivities. In comparison with the other fish, character of taste of Madai is less fat and light taste, but there is the peculiar fragrance and the taste, and also the falling of freshness is slower.

COOKING METHODS: Cooking for sashimi, grill, roast, deep-fry etc, whatever cooking, Madai is the tasty fish.

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, 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.

- Best Aquaculture Practice (BAP) certified facility
- British Retail Consortium (BRC) certified processing facility
- Uninterrupted worldwide shipping with full export approval for the EU, Asia, US, and Oceania.

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.



!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.

Barramundi Wings (Kama)

Size: 60g - 150g

Packaging: Wings are arranged as layers separated by greenpaper, 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.



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



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/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 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 fry 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.

PACKAGING FORMAT

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





CEYLON FRESH, based in the proximity of Colombo Airport, offers a variety of fresh fish from a Fishery Improvement Project (FIP) certified fishery, ensuring sustainable and responsible fishing practices.

Each fish is hand-cut and carefully packed according to the highest standards, guaranteeing the freshness and quality that our customers expect. We source our fish exclusively from well-managed fisheries, using methods that are responsible and sustainable.

Our processing facilities are strategically located close to Colombo Airport to facilitate the rapid handling and distribution of our seafood, ensuring that it reaches you and your clients in peak condition, ready to impress with its freshness and quality.



CEYLON FRESH
SEAFOOD

OUR SELECTION INCLUDES NOT ONLY PREMIUM SWORDFISH AND TUNA BUT ALSO EXCELLENT REEF FISH, KNOWN FOR THEIR SUPERIOR QUALITY AND FLAVOR.



RED SNAPPER

Lutjanus malabaricus

SIZE

Whole: 800g-5kg

Fillet: 300g-800g

WILD-CAUGHT

IDENTIFYING FEATURES: The Sri Lankan Red Snapper, a vibrant reef inhabitant, is commonly found in the crystal-clear waters surrounding the island. These wild fish prefer depths ranging from 20 to 250 feet, though they are occasionally found deeper. Characterized by a robust, laterally compressed body, the Red Snapper features strikingly large scales and a pronounced spiny dorsal fin. Adults typically reach a length of around 60cm, with some exceptional specimens growing up to 100cm. Their coloration is a vibrant red, becoming more intense along the back, which helps them blend into their coral reef habitats. The fish has ten dorsal spines and 14 soft dorsal rays, complemented by three anal spines and eight to nine anal soft rays, showcasing its readiness to thrive in the dynamic reef environments of Sri Lanka.

GROUPEL

Epinephelus malabaricus



SIZE

Whole: 1-6kg

Fillet: 500g-1kg

WILD-CAUGHT

IDENTIFYING FEATURES: The Grouper found in Sri Lanka's waters is notable for its robust and stocky body, commonly inhabiting depths of up to 150 feet around coral reefs and rocky outcrops. These fish typically mature at a length of approximately 50 cm, with some growing up to 120 cm in length.

The coloration of the Sri Lankan Grouper ranges from a mottled gray to a reddish-brown, depending on the specific environment and diet, which aids in its camouflage amongst the ocean floor and coral structures. Their large mouths and heavy bodies make them formidable predators and a favorite among local fishermen for their substantial size and the quality of their meat.





PARROT FISH

Scarus ghobban



SIZE

Whole: 500g-5kg
Fillet: 200g-1kg

WILD-CAUGHT



IDENTIFYING FEATURES: Parrot Fish are a common sight in the coral reefs of Sri Lanka, recognized for their striking coloration and unique beak-like dental structure. These fish generally inhabit shallow waters but can be found at depths reaching up to 30 meters.

Adult Parrot Fish typically grow to a length of around 30 to 50 cm, though some species may reach up to 90 cm. Their vivid hues range from electric blue to deep green, with some displaying patterns of pink and yellow, making them one of the most colorful inhabitants of Sri Lankan reefs. Their rounded bodies and large scales enhance their bright appearance, which changes as they age, contributing to their role in reef ecosystems as major grazers of algae.

MAHI MAHI

Coryphaena hippurus



SIZE

Whole: 1-10kg
Fillet: 500g-4kg

WILD-CAUGHT

IDENTIFYING FEATURES: Mahi Mahi, also known as Dorado or Dolphin Fish, thrive in the warm offshore waters around Sri Lanka. Typically found at depths up to 85 meters, these fish are renowned for their dazzling colors and dynamic body shapes.

Adult Mahi Mahi can reach lengths of approximately 130 cm, with a common weight range of 7 to 13 kg, although larger specimens are not uncommon. Their body is elongated and somewhat compressed, contributing to their swift swimming abilities. Coloration is one of their most striking features, displaying brilliant golden on the sides, with vibrant blues and greens on the sides and back, and stark white underbellies.

Their distinctive appearance and vigorous behavior make them a favorite target for sport fishing and a prized catch in the commercial fishing sectors of Sri Lanka.





RED MULLET

Parupeneus indicus



SIZE

Whole: 200g-600g
Fillet: 80g-200g

WILD-CAUGHT



IDENTIFYING FEATURES: Red Mullet, known for their distinct flavor, are a prized fish commonly found along the sandy bottoms and seagrass beds of Sri Lanka's coastal regions. These fish prefer shallower waters, typically up to 30 meters deep, although they can be found at greater depths depending on the availability of food.

Adult Red Mullet generally measure between 20 to 40 cm in length. They exhibit a striking appearance with a body covered in scales that have a beautiful, iridescent sheen. The coloration of Red Mullet ranges from a deep, rusty red to a softer golden-pink along the belly, with two distinctive long barbels under the chin, which are used to detect food in the sediment.

Their robust body, small, sharp teeth, and tapered tail allow them to sift through the substrate effectively, making them efficient bottom feeders. Red Mullet are highly valued in culinary circles for their rich, nutty flavor, which makes them a popular choice in local and international cuisine.

BARRAMUNDI

Lates Calcarifer



SIZE

Whole:
Fillet:200g-800g

WILD-CAUGHT
900g-2kg



IDENTIFYING FEATURES: Barramundi, or Asian Sea Bass, are found in coastal and brackish waters throughout Sri Lanka, thriving in depths up to 10 meters. Adults typically grow to 100 cm, featuring a broad, silver body with a pointed snout and strong jaws.

Their coloration ranges from silver with a green-grey back to a lighter belly, which can darken during spawning. Known for their firm, white flesh and mild flavor, Barramundi is popular in both local and international cuisine and is a key species for regional aquaculture due to its adaptability and rapid growth.



TREVALLY

Pseudocaranx dentex



SIZE

1kg-6kg

Fillet: 300g-1kg

WILD-CAUGHT



IDENTIFYING FEATURES: Trevally are robust, agile fish common in the tropical waters of Sri Lanka, often seen in both coastal and offshore areas up to depths of about 60 meters. Adult Trevally can reach lengths up to 120 cm, though sizes vary significantly among species.

These fish are known for their deep, compressed bodies and metallic coloration, ranging from silver to bluish or greenish shades on the upper parts. Trevally have a strong, angular head and a forked tail, which aids in their fast and powerful swimming.

Trevally are highly regarded by anglers for their vigorous fight when hooked, making them a popular target for sport fishing. They are also prized in local markets for their dense, flavorful meat, which is excellent for a variety of culinary preparations.

KING FISH

Scomberomorus commerson



SIZE

Whole: 4-8kg

WILD-CAUGHT

IDENTIFYING FEATURES: Kingfish, also known as King Mackerel, are a sought-after species in Sri Lanka, typically found in offshore waters up to depths of about 100 meters. These fish are known for their streamlined, torpedo-shaped bodies that can grow up to 180 cm in length.

Characterized by their iridescent silvery-blue coloration on the back that fades to a vibrant silver on the belly, Kingfish possess a narrow, pointed head and a forked tail, features that enhance their speed and agility in the water. Kingfish are favored targets for sport fishermen due to their size and powerful fighting capabilities. Their meat is dark and rich, highly valued in local cuisine for its distinct flavor and is often grilled or smoked.





BARRACUDA

Sphyraena jello



SIZE

Whole: 1-6kg
Fillet: 500g-2kg

WILD-CAUGHT

IDENTIFYING FEATURES: Barracuda are swift predators found in Sri Lankan waters, typically inhabiting depths up to 30 meters. These fish can grow to over 150 cm, characterized by their elongated, streamlined bodies and striking, sharp teeth. They feature a silvery appearance with a dark greenish back and may have dark bars along their sides.

Known for their speed and aggression, Barracuda are popular among sport fishers and valued in local cuisine for their firm, tasty meat.

EMPEROR SNAPPER

Lethrinus olivaceus



SIZE

Whole: 500g-3kg,
Fillet: 200g-1kg

WILD-CAUGHT

IDENTIFYING FEATURES: Emperor Snapper, often found in the deeper coral reefs and rocky areas of Sri Lanka, typically inhabits depths of up to 100 meters. These robust fish can grow up to 90 cm in length, making them one of the larger snapper species in the region.

Known for their striking appearance, Emperor Snappers display a vivid color palette of red and white stripes or bands, which become more pronounced as they mature. The fish have a thick, robust body and a large, sloped head with a prominent mouth.

Highly prized in local and international markets, Emperor Snapper is celebrated for its firm, white, and flavorful flesh. It is a popular choice in Sri Lankan cuisine, often featured in curries and grilled dishes.





SWORDFISH

Seriola lalandi



WILD-CAUGHT

LOINS HALFMOON SKIN OFF



SWORDFISH

Seriola lalandi



WILD-CAUGHT

LOINS QUARTER MOON SKIN OFF

