

# KINGBARRA BARRAMUNDI

Among the most pristine bodies of waters in the world, the Red Sea combines high salinity with protected pristine waters with abundant wildlife & untouched coral reefs, making this pristine tropical ecosystem perfect for rearing open sea Barramundi.

Pristine clear sea waters & sustainable aquaculture methods produce a healthier stronger fish with a firmer texture, sweet flavor, and darker skin characteristic which mimic wild ocean barramundi from Australia, that chefs around the world prefer.



## DIFFERENCE YOU CAN SEE. DIFFERENCE YOU CAN TASTE.

- Extremely Low Density Sustainable Aquaculture - 98% Water to 2% Fish per pen.
- 100 % Vertically Integrated “on site” farming, from egg to plate with 100% traceability.
- Feed is produced on site to ensure full control, traceability, and freshness.
- Open Sea Aquaculture - sites are located 4-8 kilometers offshore.
- Mild Flavor & Flaky white flesh with 35g of Protein/6oz Serving.
- CERTIFIED SUSTAINABLE - BAP (BEST AQUACULTURE PRACTICES).
- GMO, Antibiotic, Hormone, & Chemical Free Aquaculture.



### KING BARRA BARRAMUNDI

*Lates calcarifer*

### LOCATION

Red Sea, KSA

### PRESENTATION

Whole Gutted  
Fillets (Skin On & Skin Off)  
Portions  
Fresh & Frozen

### SIZES

Whole: 1-4KG  
Fillets: 400-1500 grams

### AVAILABILITY

Year Round



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