

AUSTRALIS barramundi

our story

BARRAMUNDI, AUSTRALIA'S PREMIER FISH

Hailing from Australia's northern tropics, Barramundi is regarded as one of the world's finest eating fish. With a succulent, delicate texture and mild, buttery flavor, chefs nationwide are praising its versatility and declaring it "the next seafood sensation". Almost impossible to find in North America until now, ours is the only barramundi to be farmed in the US, making it available locally and year-round.

A HEALTHIER FISH

At Australis, we never use hormones, antibiotics or colorants. We don't need to. Our unique indoor farming environment ensures the purity and healthfulness of our fish. And because barramundi can produce high levels of omega-3 fatty acids when fed grain-based oils, we're able to use low levels of fish meal and oil in our custom feed – eliminating the risk of contamination with PCBs, mercury or other pollutants. This means you get more of what's good for you and less of what's not.

OPERATIONS IN AUSTRALIA AND UNITED STATES

Australis flies baby fingerlings from Australis hatcheries and grows them to marketable size in the world's largest and most ecologically friendly indoor fish farm, located in Western Massachusetts. President of U.S. Operations, Josh Goldman, is a pioneer of indoor recirculation systems, and is internationally renowned in the aquaculture industry. Australis completed a highly successful IPO in August 2004.

DELIVERING ON AQUACULTURE'S PROMISE

Sustainability is a basic commitment embodied in all aspects of Australis' business. We purify and re-circulate millions of gallons of water each day, donate our waste products to local farmers, and enclose production so our fish pose no risk of escape. Plus, our entire system is 100% non-polluting.



MARKET

Australis Barramundi is marketed to fine restaurants, retail outlets, caterers and food service organizations throughout North America. The company has been recognized for its commitment to sustainability and quality by the Seafood Choices Alliance, and many prominent chefs including Rick Moonen, Anita Lo, Craig Koketsu and Michel Nisichen.



An Aboriginal Barramundi Love Story

Long ago in dreamtime, two young lovers wanted to marry but were forbidden by their tribe. They ran away, but were hotly pursued for disobeying their elders. When they reached the end of the earth, they jumped into the sea - narrowly escaping the tribal spears - so they could live together into eternity. They became the barramundi, and there they live to this day, hiding amongst the mangroves. And the spines on the barramundi are said to be the spears thrown at them as they made their lover's leap.

AUSTRALIS



barramundi

taste australia's premier fish

AUSTRALIS barramundi

product fact sheet



Common Names	Barramundi, Australian Sea Bass, Asian Sea Bass
Scientific Name	Lates calcarifer
Availability	Year-round; product shipped daily from Boston
Sizes (grams)	Round Fish: 350-450, 450-600, 600-800, 800+ // Fillets: 5-6, 6-8 oz
Product Forms	Fresh: Round, live, fillets (skin on & off) // Frozen: fillets (skin on & off)
Pin Bones	None
Product Packing	Packed daily fresh to order; 10 & 25-lb round pack , 5 & 10 lb. fillet pack
Fresh Shelf Life	12-16 days (round), 7-10 days (fillet) under proper storage conditions
Feed	Custom feed is formulated to meet the highest standards for sustainability, health and safety. Australis' feed contains no poultry or animal by-products. Barramundi can synthesize omega-3 fatty acids from grain-based oils, allowing Australis to minimize the level of fish meal and oil in its feed. Only sustainably harvested fish meal is used. Added krill enhances the barramundi's natural flavor.
Water	Water from deep artesian wells is blended with natural salts, faithfully recreating barramundi's estuarine habitat. Water quality is tested daily.
Source of Stock	We import only hatchery-reared stocks that are certified disease free by Australian fish health authorities.
Production Method	Indoor, controlled-environment tanks. Patented filtration system continuously purifies culture water. The system is fully sustainable and traceable.
Additives	No antibiotics, hormones, colorants or other additives are ever used.
Contaminants	Strict and ongoing testing consistently reveals no detectable mercury, PCB's, or other contaminants.
Harvest Method	Fish are purged in salt water for five days prior to harvest to ensure purity of flavor. Australis Barramundi are humanely chill-killed in ice slurry, rapidly dropping core temperature to maximize freshness and product shelf life.
Food Safety	Processing and packing completed in HACCP certified refrigerated packing facility. Most fish reach market within 24 hours of harvest.