

# BARRAMUNDI



- **Filet Skinless**
- **Fillet Skinless Tiger Style**
- **Filet Skin On**



# Barramundi Fillet Skinless



## Sizing Barramundi Fillet Skin Less :

- 6-8 oz (168-224 gram) : contains 20-27 pcs/MC
- 8-10 oz (224-280 gram) : contains 16-20 pcs/MC
- 10-12 oz (280-336 gram) : contains 13-16 pcs/MC
- 12-16 oz (336-448 gram) : contains 10-13 pcs/MC
- 1/3 lbs (454-1362 gram) : contains 7-20 pcs/MC
- 3/5 lbs (1362-2270 gram) : contains 4-7 pcs/MC

**Fillet Packaging:** 10 lbs / mc or equivalent to 5 kg / mc and 20 lbs / mc or equivalent to 10 kg / mc

## Product Description:

- Barramundi has an Indonesian name kakap putih and Latin name is *Lates calcarifer*.
- Raw Material from the best quality and we used is caught by two methods longline and gill net.
- Barramundi we used 2 kind of boat cold chain management boat: ice present on board and boat with frozen on board facilities.
- Normally Barramundi were caught fresh, then being frozen on board.
- The flow chart Barramundi fillet skin less through stage : scalling, deheading, filleting, deboning, Skinning out, retouching, vacuuming, freezing, packing and storing.
- Product Barramundi fillet skin less to maintained cold chain system, so as to produce best quality product.
- Water and ice used according to drinking water standards and processed through UV so that it is safe from microorganisms.
- Our production process is according to GMP, SSOP, HACCP. After production, the finish good will be tested in accredited independent laboratory.
- Finish product must be kept at -18 degree Celsius (0 degree Fahrenheit) and it will last 2 years at proper cold storage.



# Barramundi Fillet Skin-on



## Sizing Barramundi Fillet Skin On :

- 6-8 oz (168-224 gram) : contains 20-27 pcs/MC
- 8-10 oz (224-280 gram) : contains 16-20 pcs/MC
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# BARRAMUNDI / SEABASS - SKINLESS

(LATES CALCARIFER)



# BARRAMUNDI / SEABASS - SKINLESS

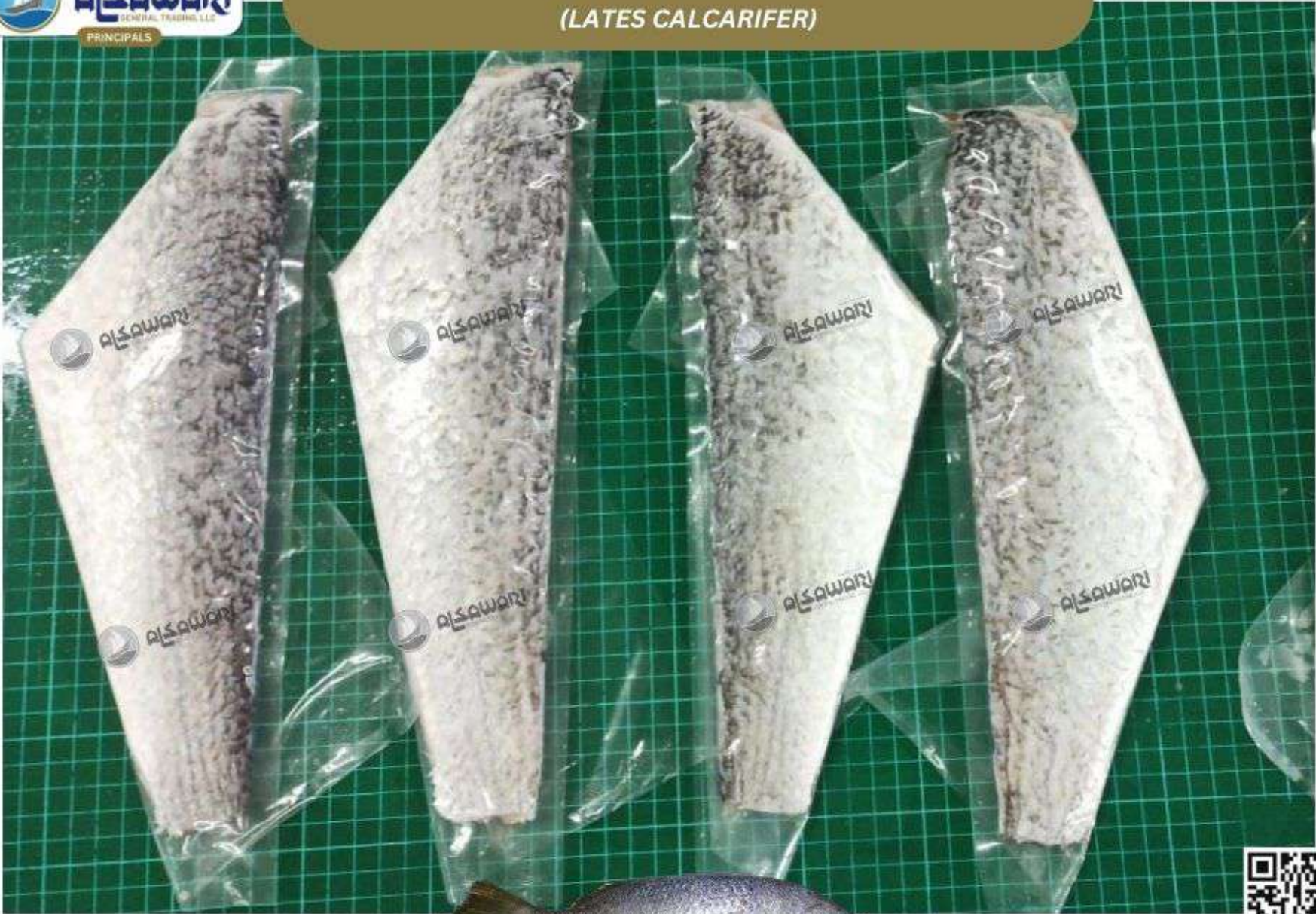
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# BARRAMUNDI / SEABASS - SKIN ON

(LATES CALCARIFER)



# BARRAMUNDI / SEABASS - SKIN ON

(LATES CALCARIFER)



**BARRAMUNDI / SEABASS - SKIN ON**  
(LATES CALCARIFER)





# BARRAMUNDI / SEABASS - SKIN ON

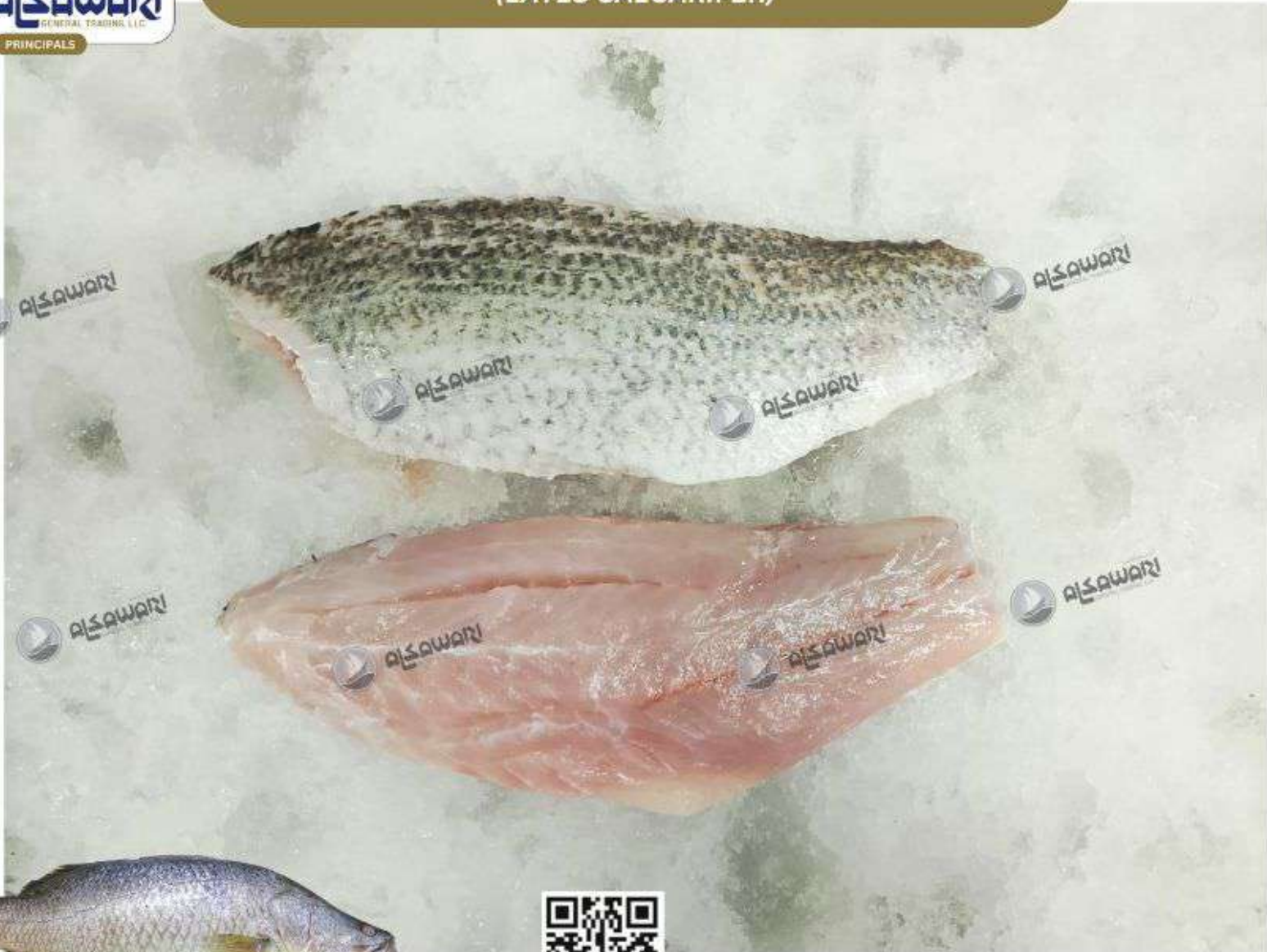
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# BARRAMUNDI / SEABASS - SKIN ON

(LATES CALCARIFER)





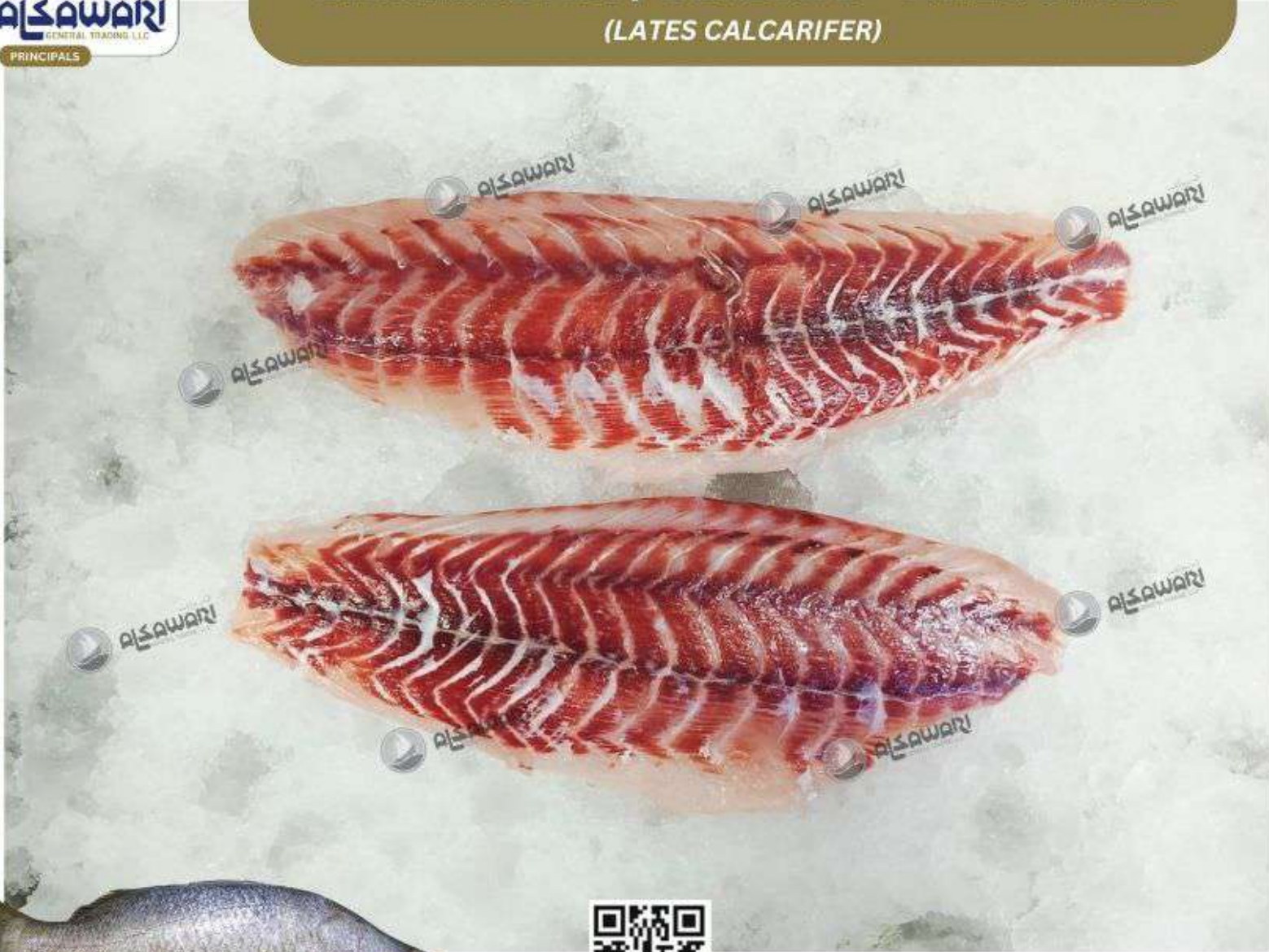
# BARRAMUNDI / SEABASS - SKIN ON

(LATES CALCARIFER)





# BARRAMUNDI / SEABASS - TIGER STYLE (LATES CALCARIFER)





# BARRAMUNDI / SEABASS - SKIN ON

(LATES CALCARIFER)

