

# kühlbarra™

*Open Ocean Raised*

**PREMIUM BARRAMUNDI**

freshness

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flavor

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healthy

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sustainable



“We’ve worked extremely hard in raising a Barramundi like no other in the world. We hope you will also enjoy this delicious, healthy and sustainable fish with your family, friends and loved ones.”



**Joep Kleine Staarman**  
Managing Director, kühlbarra

Kühlbarra Barramundi is prized for its meaty and flaky texture with endless versatility. The meat has a naturally grey tone that turns a beautiful white when cooked. Rated one of the healthiest food choices you can make, it is abundant in heart healthy, brain boosting Omega-3 & 6 fatty acids.

Kühlbarra Barramundi never uses hormones or antibiotics. It is raised in the Singapore Straits in open ocean pens in clean, clear, saltwater. These are the things that make the difference and set Kühlbarra apart from all the rest.

**Species:** Barramundi - *Lates calcarifer*  
**Product:** Available fresh or frozen, skin-on, scale-off, PBO, belly removed, 1-3 lb fillets, 6 oz or 8 oz portions  
**Pack:** 10lb and 20lb cases  
**Season:** All year

Imported by Candor Seafood, LLC

