

ECOMARINE



AUSTRALIAN
PRIME SEAFOOD



GREAT BARRIER REEF GIANT GROUPE

EPINEPHELUS LANCEOLATUS

SAME SUB FAMILY AS CORAL TROUT





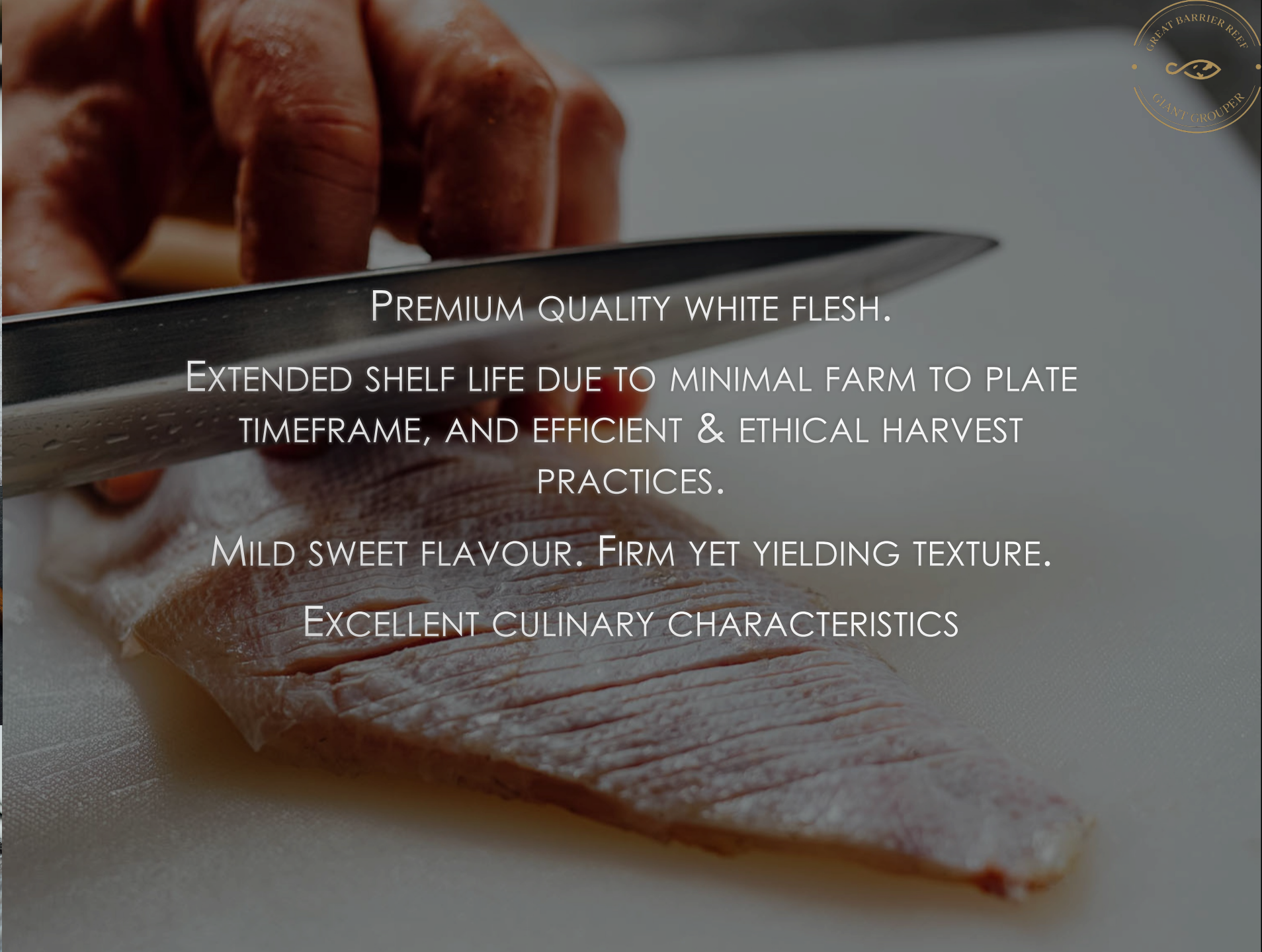
ETHICALLY FARMED
SUSTAINABLY PRODUCED
NO ENVIRONMENTAL DISCHARGE OR DESTRUCTION
LOW FARMING FOOTPRINT
HEAVY METAL FREE
ANTIBIOTIC FREE
HORMONE FREE

SIZE CLASSES 500G-3500G
WHOLE OR PROCESSED
LIVE, CHILLED OR FROZEN



RELIABLE AND RESILIENT PRODUCTION
WEEKLY HARVESTING - YEAR ROUND.
CONSISTENT QUALITY, QUANTITY, COST, AND SUPPLY
ADVANCED MANUFACTURING TECHNOLOGY
PERSONAL ATTENTION





PREMIUM QUALITY WHITE FLESH.

EXTENDED SHELF LIFE DUE TO MINIMAL FARM TO PLATE
TIMEFRAME, AND EFFICIENT & ETHICAL HARVEST
PRACTICES.

MILD SWEET FLAVOUR. FIRM YET YIELDING TEXTURE.

EXCELLENT CULINARY CHARACTERISTICS

FLESH HOLDS WELL WHEN COOKING

PREPARATION DEXTERITY

CANNOT BE OVERCOOKED

GOOD FLAVOUR RECEPTIVITY





BRINGING "FRIED CHICKEN"
TO THE FISH GAME. GBR
GROUPE TAKES ON
TERRESTRIAL MEAT
CHARACTERISTICS WHEN DEEP
FRIED DUE TO ITS FAT
CONTENT AND GELATINOUS
LAYER UNDER THE SKIN



SASHIMI QUALITY SPECIES,
FARM PRACTICES, &
SUPPLY CHAIN





“RIB FILLET” EXPERIENCE WHEN STEAMED CANTONESE STYLE. GREAT BARRIER REEF GROUPEER IS THE ONLY GROUPEER SPECIES TO HAVE THIS TASTE AND TEXTURE PROFILE WITH ITS UNIQUE SKIN CHARACTERISTIC.

