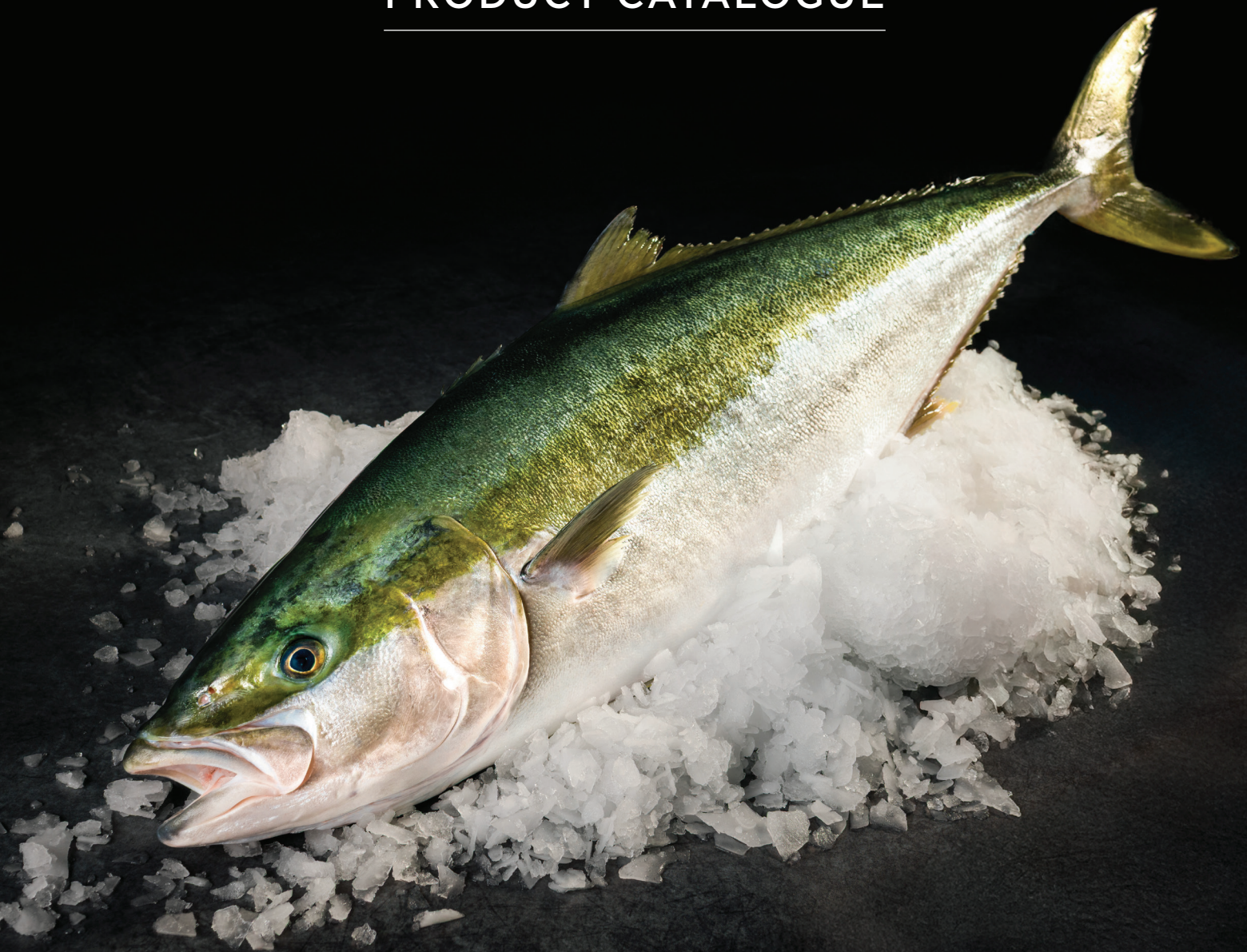


**SPENCER GULF
KINGFISH**
FROM SOUTH AUSTRALIA

PRODUCT CATALOGUE



Discover our range of Spencer Gulf Kingfish from South Australia.
The best quality Yellowtail Kingfish in the world.

FRESH PRODUCT CATALOGUE



Classic Japanese Cut "J-Cut" Fillet

- Japanese Cut: Collar on, skin on, pin bones in
- Pack: 8-10 pieces per box
- Shelf Life: 14 days



Western Zurich Cut "Z-Cut" Fillet

- An option for chefs if collar is not required
- Zurich Cut: Collar off, skin on, pin bones in
- Pack: 8-10 pieces per box
- Shelf Life: 14 days



Skinless Boneless Whole Loins (2 pieces)

Trimmed, ready to slice, ideal for Sushi production

- 2 piece loins: Collar off, skin off, all bones off, cut into 1 top loin and 1 bottom loin.
- Pack: 6-8 pieces per box
- Shelf Life: 2 years



Whole Round Spencer Gulf Kingfish

- Whole round fish: Simply bled, unaltered product after harvest
- Pack: 5 pieces per box
- Shelf Life: 12 days



Headed & Gutted Spencer Gulf Kingfish

- Head and Gut Removed
- Pack: 5 pieces per box
- Shelf Life: 12 days



Gilled & Gutted Spencer Gulf Kingfish

- Whole round fish: Bled, gilled and gutted whole fish product
- Pack: 5 pieces per box
- Shelf Life: 12 days



We humanely harvest our Yellowtail Kingfish using a unique method based on Ikejime procedures.

With at least 2 arrivals per week to major airports worldwide, we can provide the freshest fish throughout the year. Our consistent premium quality has been praised internationally for over 15 years, with the same sashimi quality 52 weeks of the year.

MOST
POPULAR
FILLET

FROZEN PRODUCT CATALOGUE



Classic Japanese Cut "J-Cut" Fillet

- Japanese Cut: Collar on, skin on, pin bones in
- Pack: 6-8 pieces per box
- Shelf Life: 2 years

Also available in traditionally frozen pieces



Skinless Boneless Whole Loins (2 pieces)

Trimmed, ready to slice, ideal for Sushi production

- 2 piece loins: Collar off, skin off, all bones off, cut into 1 top loin and 1 bottom loin.
- Pack: 6-8 pieces per box
- Shelf Life: 2 years

BEST PRACTICE FREEZING TECHNOLOGY

Our Liquid Nitrogen Rapid Freezing Technology is world's best practice for freezing high value, premium seafood. Capturing the colour, aroma and taste of fresh Yellowtail Kingfish is achieved by reaching a core temperature of -35°C (-31°F) fast, which is what our -95°C (-139°F) Liquid Nitrogen Rapid Freezing technology enables.

Our SensoryFresh range of products are shipped at -35°C and held until the last possible moment in our freezers. This is why you will see a much brighter red bloodline on our SensoryFresh fillets than on any other frozen Yellowtail Kingfish product for the entire duration of 24 months shelf life.



**SPENCER GULF
KINGFISH**
FROM SOUTH AUSTRALIA



  @spencergulfkingfish @yumbah

yumbah
AQUACULTURE