



BARRAMUNDI

Lates calcarifer

The Better Fish® Barramundi is a premium tropical sea bass that gives chefs the foundational quality, simplicity, and story they need to build standout menu items. This tropical saltwater fish from the Indo-Pacific is renowned for its craveable taste, nutritional benefits, sustainability, and versatility.

According to Datassential, Barramundi is “on fire” — growing faster in consumer interest than any other emerging fish species.

SUSTAINABLE AND SOCIALLY RESPONSIBLE



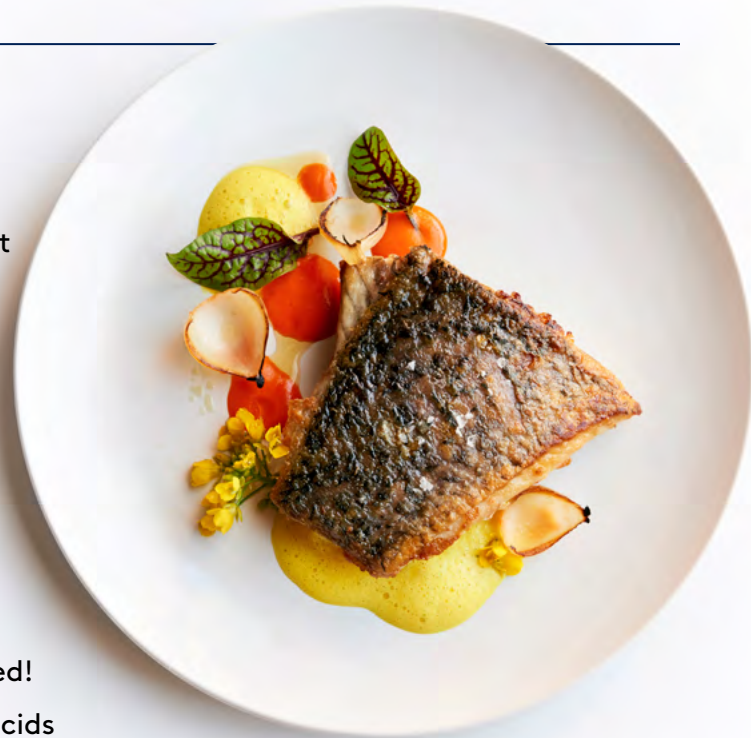
Why Barramundi

Exceptional Quality and Value

- » Optimal oil content retains flavor and doesn't dry out
- » Flash frozen, ready-to-cook format simplifies prep
- » Consistent, even portioning and reliable supply
- » Convenient packaging and long freezer life
- » Reduce waste, improve inventory management
- » Sustainably and ethically farm raised

Healthy and Delicious

- » Mild, buttery taste that everyone enjoys—kid approved!
- » Excellent source of lean protein and omega-3 fatty acids
- » Half the calories of salmon
- » No traceable levels of mercury, antibiotics, or contaminants



Endless Culinary Applications



UPSCALE CASUAL

Broiled, pan-seared, crudo, poké

Pictured: Sautéed Barramundi with Potatoes in Chorizo-Mussel Broth



BAR & GRILL

Fried, baked, fish & chips, fish tacos

Pictured: Southwestern Barramundi Fish Tacos with Cabbage Slaw



FAST CASUAL

Grilled, over salad, ceviche, burgers

Pictured: Teriyaki Barramundi Bowl



CATERING

Poached, broiled, fish cakes, on pasta

Pictured: Barramundi Fish Cakes with Apple Cucumber Salad

Our Products



Skinless Portions



PRODUCT CODE	20128	20139
UNIT SIZE	6 oz	8 oz
PACK	Skinless, boneless, IVP	
PACKED	10 lbs master case	
PREPARATION	Bake, broil, poach, fry, pan sear	

Skinless IQF Cuts



PRODUCT CODE	90857	20112
UNIT SIZE	1.75 oz	4 oz
PACK	4 (3.75 lbs)	2 (5 lbs) inner bags
PACKED	15 lbs	10 lbs master case
PREPARATION	Fry, bake, pan sear	

Skinless Fillets



PRODUCT CODE	20130
UNIT SIZE	7/9 oz
PACK	Skinless, boneless, IVP
PACKED	10 lbs master case
PREPARATION	Grill, bake, fry, ceviche

Skin-on Portions



PRODUCT CODE	20126-S
UNIT SIZE	6 oz
PACK	Skin-on, boneless, scored, IVP
PACKED	10 lbs master case
PREPARATION	Pan sear, grill, bake

Skin-on Fillets



PRODUCT CODE	20132	20548
UNIT SIZE	7/9 oz	16/24 oz
PACK	Skin-on, boneless, IVP	
PACKED	10 lbs	15 lbs master case
PREPARATION	Roast, broil, smoke, pan sear	

Crispy Breaded



PRODUCT CODE	20123
UNIT SIZE	2/3 oz
PACK	Hand-cut from natural fillets, lightly breaded
PACKED	10 lbs master case - 2 (5 lbs) inner bags
PREPARATION	Deep fry, bake, air fry



FOR MORE INFORMATION

thebetterfish.com
[@thebetterfish](https://www.instagram.com/thebetterfish)



CONTACT

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