



Frozen Vietnamese Barramundi (Asian Seabass)

Lates calcarifer

Species	Barramundi / Asian seabass (<i>Lates calcarifer</i>)
Origin	Farmed in Vietnam
Whole fish	300–1000 g (approx. 0.7–2.2 lb). Whole round is not eligible for Australia; see the import note below.
Fillet grades	300–500 g, 500–800 g, 800–1200 g (approx. 11–18 oz, 18–28 oz, 28–42 oz)
Freezing	IQF (individually quick frozen) or block frozen
Storage	-18 °C or colder
Treatment	Non-CO or CO-treated, per customer requirement. CO-treated product is not supplied to the EU, where CO is not permitted for fish.
Certifications	HACCP processing, BAP
Traceability	Farm-to-processing
Supply	Year-round

Available forms

- Whole round
- Skin-on fillets
- Skinless fillets
- Deep-trimmed fillets
- Centre-cut portions
- Custom cuts

Eating quality

- Mild, clean, slightly sweet flavour
- Firm, moist flesh that holds together when cooked
- Naturally rich in protein and omega-3

Request a quotation

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