

# cromaris fillets



# Why Cromaris?



## ULTIMATE FRESHNESS

Fishing is done 6 days a week and the fish is shipped daily directly into the consumers' hands using a system of fast delivery.

## NUTRIENT WEALTH

Rich in omega-3 fatty acids, protein, phosphorus, and vitamin D.

## PROVEN QUALITY

The only producer of Mediterranean white fish that obtained the ASC certificate for all its farms. We are certified for a quality management system according to ISO 9001 and food safety management systems according to ISO 22000 and FSSC 22000 standards by the SGS certification body.

## STRAIGHT FROM THE ADRIATIC SEA

Cromaris fish are grown in carefully selected locations in the Adriatic Sea.

## CARE FOR THE ENVIRONMENT

Our production is based on the principles of sustainable development, we regularly monitor our environmental impact, and we manage all types of waste conscientiously.

## ANIMAL WELFARE

All our fish are grown in low density hatcheries. We have developed our own recipes for fish food adapted to each species, without antibiotics and GMO raw materials.

# Why choose Cromaris fillets?



## **QUICK AND SIMPLE TO MAKE**

In today's fast-paced world, consumers prefer buying fillets for their meals, and Cromaris fillet products follow consumer trends.

## **GOOD VALUE FOR MONEY**

Cromaris fillets, made from only the best white fish of certified quality, are characterised by good value for money.

## **EXTRAORDINARY TASTE AND TEXTURE**

Cromaris sea bass has been awarded 3 Superior Taste Award stars, while the sea bream and meagre have both been awarded 2. The extraordinary taste and texture of Cromaris fish are especially evident in its fillets.

## **A VARIETY OF FILLET PRODUCTS**

The Cromaris fillet range includes "Classic" fillets, cleaned, premium "Gourmet" fillets, and boneless "Selection" fillets. Organic Sea bass and sea bream fillets are also available.

# Classic

*“Classic” fillets are partially deboned and represent the basic Cromaris fillet product, made from top-quality white fish.*



Sea bass fillet



80-120 g | 120-160 g | 160-200 g | 200-300 g

Sea bream fillet



80-120 g | 120-160 g | 160-200 g | 200-300 g

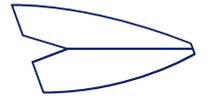
Meagre fillet



400 g+ | 700g+

# Gourmet

*The fresh “Gourmet” fillets are cleaned and deboned fillets from the premium Cromaris fillet range. Pin bones (PBO) are removed by cutting into the centre of the meat and skin of the fillet in the shape of a “V”. The final processing of the edges of the fillet results in a high-quality, premium fillet.*



## Sea bass fillet



75-115 g | 115-155 g | 155-195 g | 195-295 g

## Sea bream fillet



75-115 g | 115-155 g | 155-195 g | 195-295 g

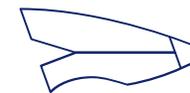
## Meagre fillet



380 g+ | 660 g+

# Selection

*The fresh “Selection” fillets are cleaned and deboned fillets that represent the top segment of the premium Cromaris fillet range. Pin bones (PBO) are removed by cutting into the centre of the meat and skin of the fillet in the shape of a “V”. A special cut is also made to remove the nape on the underside of the fillet and the tail, resulting in a top-quality, premium fillet.*



## Sea bass fillet



70-100 g | 110-150 g | 150-190 g | 190-290 g

## Sea bream fillet



70-100 g | 110-150 g | 150-190 g | 190-290 g

## Meagre fillet



360 g+ | 630 g+

# Fresh organic fish

Farmed in the Adriatic Sea, in an environmentally sustainable way

Cromaris organic fish farming is based on sustainably sourced fish feed produced in accordance with environmental standards, care for the welfare of animals – low-density farming, conservation of biodiversity and the ecosystem and social responsibility towards employees and the community.



HR-EKO-01  
EU Agriculture



# Organic sea bass and sea bream fillets

**Classic**



80-160 g

**Gourmet**



75-155 g

**Selection**



70-150 g

## Logistic data

 3 kg

 39,5 x 29,5 x 14,1 cm

 100 x 120 cm

 10

 12

 120

 10 days

 0 - 2°C



If you want to see where our fish grow,  
scan the QR code and go on a virtual tour  
of one of our farms.



Sufinancirano sredstvima Europskog  
fonda za pomorstvo i ribarstvo

