

Fresh from the Adriatic sea

Cromaris premium white fish from the untouched parts of the Adriatic Sea comes to you within 48 hours!

Sea bass

Sea bass is a predator with a strong and robust body and an elegant and elongated shape. Sea bass meat has a great taste and is considered as one of the most quality white fish species.



Available sizes: 300-400 g, 400-600 g, 600-800 g, 800-1000 g, 1000-1500 g, 1500+ g
Available sizes of gutted* fish: 160-250 g, 250-330 g, 330-500 g, 500-670 g, 670-840 g, 840-1300 g
Box options (with cover): 6 kg
Shelf life: 14 days after harvesting

Sea bream

Sea bream is one of the most noble species of white fish. Its attractive appearance earned it a nickname "Queen of the Sea", given after its characteristic golden spot. Its tasty white meat has high gastronomic value.



Available sizes: 300-400 g, 400-600 g, 600-800 g, 800-1000 g, 1000-1500 g, 1500+ g
Available sizes of gutted* fish: 160-250 g, 250-330 g, 330-500 g, 500-670 g, 670-840 g, 840-1300 g
Box options (with cover): 6 kg
Shelf life: 14 days after harvesting

Meagre

Meagre is an Adriatic species of white fish overlooked nowadays, similar in taste to the sea bass. Its meat is delicious, light and juicy with a great texture.



Available sizes: 1800-3000 g, 3000-4000 g, 4000+ g
Available sizes of gutted* fish: 1500-2500 g, 2500-3400 g, 3400+ g
Box options (with cover): 10 kg
Shelf life: 12 days after harvesting

Cromaris fillets

Time is money, and Cromaris fillets save you both!

With limited space, time and personnel are great choice for preparing top quality dishes for Your guests. The "Classic" fillets are partially machine deboned. On "Gourmet" fillets pin bones are removed by cutting into the centre of the meat and skin of the fillet in the shape of a "V". "Selection" fillets are "Gourmet" fillets with a special cut made to remove the nape on the underside of the fillet and the tail.

Sea bass fillets



Available sizes of fresh fillets:
"Classic":
 80-120 g, 120-160 g, 160-200 g, 200 -300 g
"Gourmet":
 75-115 g, 115-155 g, 155-195 g, 195-295 g
"Selection":
 70-100 g, 110-150 g, 150-190 g, 190-290 g
Box options (with cover): 3 kg
Shelf life of "Classic" fillets:
 10 days after harvesting
Shelf life of "Gourmet", "Selection" fillets:
 8 days after harvesting

Sea bream fillets



Available sizes of fresh fillets:
"Classic":
 80-120 g, 120-160 g, 160-200 g, 200 -300 g
"Gourmet":
 75-115 g, 115-155 g, 155-195 g, 195-295 g
"Selection":
 70-100 g, 110-150 g, 150-190 g, 190-290 g
Box options (with cover): 3 kg
Shelf life of "Classic" fillets:
 10 days after harvesting
Shelf life of "Gourmet", "Selection" fillets:
 8 days after harvesting

Meagre fillets and steaks



Available sizes of fresh fillets:
"Classic": 400 g+, 700 g+
"Gourmet": 380 g+, 660 g+
"Selection": 360 g+, 630 g+
Box options (with cover): 3 kg
Shelf life of "Classic" fillets and steaks:
 10 days after harvesting
Shelf life of "Gourmet", "Selection":
 8 days after harvesting

Organic sea bass and sea bream

Cromaris organic fish is farmed in a natural environment in accordance with strict organic standards. We base our production on the principle of sustainable development and animal welfare. We feed our fish with sustainably sourced natural ingredients without antibiotics or GMO.



Available sizes:
 Sea bass 300-600 g, 600-800 g
 Sea bream 300-600 g, 600-800 g
Shelf life: 14 days after harvesting
Available sizes of gutted* fish:
 Sea bass 250-500 g, 500-670 g
 Sea bream 250-500 g, 500-670 g

Shelf life: 12 days after harvesting
Available sizes of fresh fillets:
"Classic": 80-160 g
"Gourmet": 75-155 g
"Selection": 70-150 g
Shelf life: 8 days after harvesting

MAP Sea bass and sea bream packed in modified atmosphere*



CONVENTIONAL

Assortment: Fresh sea bream 360 g, Fresh sea bass 360 g, Fresh sea bream 720 g, Fresh sea bass 720 g, Mix fresh sea bream and sea bass 720 g
Number of trays in transportation package: 6
Shelf life: 12 days after harvesting

ORGANIC

Assortment: Fresh organic sea bream 360 g, Fresh organic sea bass 360 g, Fresh organic sea bream 720 g, Fresh organic sea bass 720 g
Number of trays in transportation package: 6
Shelf life: 12 days after harvesting

Fillets** and steaks in SKIN packaging



Assortment: Fresh sea bream fillet 130 g, Fresh sea bass fillet 130 g, Fresh meagre fillet 130 g, Fresh meagre steak 200g
Number of trays in transportation package: 4
Shelf life: 10 days after harvesting

Cromaris delis

Cromaris smoked sea bass, sea bream and meagre fillets are a specialty from the Adriatic sea. They are prepared in a traditional way, using light-based smoking by beech smoke, including previous treatment with Mediterranean herbs - rosemary, basil, bay leaves and sage.

Cromaris marinated sea bass and sea bream fillets are prepared by the process of mildly marinating fresh fish with addition of herbs - chives and arugula and the aroma of Provençal herbs and lemons. Fillets are not thermally treated.

Smoked and marinated fillets contain no preservatives. They are a great choice for hot or cold appetizers, and can also be used as a main ingredient in a variety of salads, risotto or pasta dishes.

Longer shelf life (smoked sea bass and sea bream fillets 45 days, smoked meagre fillets 30 days, marinated fillets 75 days).

Marinated sea bass and sea bream fillets

Smoked sea bass, sea bream and meagre fillets



Net amount: 100 g
Shelf life: 75 days
Transport packaging: 10 pieces
Gastro packaging: 500 g



Net amount: 100 g
Shelf life: 45 days
Transport packaging: 10 pieces
Gastro packaging: 1 kg



NEW Smoked meagre fillets

Net amount: 150 g
Shelf life: 30 days
Transport packaging: 6 pieces
Gastro packaging: 900 g

Cromaris certifies IFS Food, ISO 9001, ISO 14001, ISO 22000 for quality, environment and food safety management systems, ASC, as well as Friend of the Sea and GlobalG.A.P. for sustainable and responsible aquaculture and Kosher guarantee our premium quality.



GLOBALG.A.P.



Sales contact: order@cromaris.hr · www.cromaris.hr

* scales, gills and gut removed

** "Selection" cut



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