



cromaris

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Cromaris “skin” fillets and steaks in a new and innovative packaging

What makes the “skin” packaging so different?

- Fixed product weight
- Appealing packaging that leaves more room in the shopping cart and ensures better product visibility on the shelf
- Enables availability at points of sales that don't have a fish counter
- Safe, airtight and wrinkle-free packaging preserves the freshness, colour and integrity of the product
- Consumer information is printed on the modern packaging, while the QR code takes the customer on a virtual tour of one of our fish farms, provides additional information on the benefits of Cromaris fish, and offers ideas for preparing delicious meals



130 g Sea bass fillet



130 g Sea bream fillet



130 g Meagre fillet



200 g Meagre steak

4 BENEFITS OF CROMARIS FISH RELATE TO ALL 4 PRODUCTS:

- This fish was raised in clean seawater
- This fish is the alpha and the omega-3 of your health
- This fish is careful about what it eats
- This fish has a degree in quality

The blue label indicates the type of product, while the nutritional values, expiration date and other wording required by law is printed on the various labels that can be found on the back of the packaging.



New product launches will be accompanied by a strong media campaign and other marketing activities.

Why choose Cromaris?

STRAIGHT FROM THE ADRIATIC

Cromaris fish is grown at carefully selected locations in the Adriatic Sea.

ANIMAL WELFARE

We grow all of our fish in low-density hatcheries, and we've developed our own fish feed recipe tailored to every species, free from antibiotics and GMO raw materials.

PROVEN QUALITY

Cromaris d.d. is certified for a quality management system according to the ISO 9001 standard and for food safety management systems according to the ISO 22000 and FSSC 22000 standards by the SGS certification body.

CARE FOR THE ENVIRONMENT

We base our manufacturing processes on the principles of sustainable development, regular monitoring of our ecological footprint and conscientious waste management of all types of waste.

SUPERIOR FRESHNESS

We harvest fish 6 days a week, and it is delivered directly into your hands every day, by using a fast delivery system.

NUTRIENT RICHNESS

Cromaris fish is rich in omega-3 fatty acids, proteins, phosphorus, and vitamin D.

QUICK AND SIMPLE TO MAKE

Premium cleaned fillets, deboned and with the peritoneum removed*

*Despite the attention we pay to processing our fillets, there is a slight possibility that we have overlooked a few bones.



If you want to see where our fish is raised, scan the QR code and take a virtual tour of one of our fish farms.

CROMARISFISH.com



Sufinancirano sredstvima Europskog fonda za pomorstvo i ribarstvo.



Did you know?
 One 130 g serving of a sea bream, sea bass or meagre fillet contains more than 50% of the daily reference intake for protein, and around 10% of the daily reference caloric intake*

Logistics data

	SEA BASS FILLET	SEA BREAM FILLET	MEAGRE FILLET	MEAGRE STEAK
	130 g	130 g	130 g	200 g
	3858890594300	3858890594317	3858890595307	3858890595345
	177x260x15 mm	177x260x15 mm	177x260x15 mm	177x260x30 mm
	4 pc.	4 pc.	4 pc.	4 pc.
	190x110x270 mm	190x110x270 mm	190x110x270 mm	190x165x270 mm
	200	200	200	140
	5	5	5	5
	800	800	800	560

*Reference intake of an average adult (8,400 kJ/2,000 kcal)