



FOREVER FROZEN
SEAFOODS, INC



PREMIUM FROZEN BARRAMUNDI (ASIAN SEABASS)

**Exporting Excellence from Taiwan to the World Since
1996**





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Product Description

Product Name: Premium Frozen Barramundi (Asian Seabass)

Scientific Name: Lates Calcarifer

Grade: A / Premium Export Quality

Forever Frozen Seafoods, Inc. presents Premium Frozen Barramundi, Australia's national fish and Asia's prized Seabass. Renowned for its rich, buttery texture and clean flavor profile, our Barramundi is sourced from Taiwan's highest quality aquaculture facilities and processed to meet the exacting standards of fine dining restaurants, upscale retailers, and premium processing plants.

Perfectly positioned as a luxury whitefish alternative to wild-caught species.

- Flavor: Clean, buttery, slightly sweet—"seafood chicken."
- Texture: Firm, moist flesh with large flakes. Exceptional moisture retention.
- Positioning: Premium whitefish for high-end markets.





PRODUCT FORMS

Form Code	Description	Processing Detail	Best For
BR-FIL-SO	Fillet Skin On	Bone-free, Skin retained	Premium Retail, Fine Dining
BR-FIL-SB	Fillet Skinless/Boneless	Full trim, No skin	Food Service, Processin
BR-WHL	Whole Round	Scaled & Gutted (Skin On)	Asian Retail, Restaurants
BR-STEAK	Steak Cut	Cross-section, Skin On	Food Service, BBQ
BR-PORT	Portion Control	Custom Weight (4oz/6oz/8oz/10oz)	Chain Restaurants, Retail
BR-SASH	Sashimi Grade	Premium trim, Deep Frozen	Japanese Market, Sushi Bars





Technical Specification Sheet

Attribute	Specification
Production Method	Farm Raised (Certified Aquaculture)
Processing State	Freshly Frozen (IQF or Block Frozen)
Cut Type	Whole Round (Scaled & Gutted), Skin-On Fillet, Skinless/Boneless (S/B), Pin-Boned Portion
Additives	None (Unless specified for moisture retention)
Glazing Options	0% (Net), 10%, 15%, 20% (Customizable)
Shelf Life	24 Months (Stored at -18°C or lower)

Packaging Details

- Inner Packing: Food-grade PE bag with oxygen scavenger for extended shelf life.
- Outer Packing: 5-Ply Water-resistant Carton.
- Net Weight: 10 kg per carton.
- Glazing: 10% Standard (8kg Product + 2kg Protective Glaze).
- Labeling: Premium full-color labels available for private label customers.
- Container Load: ~1,800 Cartons per 20ft Reefer (~18 MT Net).





BARRAMUNDI SIZE & PACKAGING SPECIFICATIONS

A - Size Grading

Precision trimmed to ensure uniformity. Tolerance $\pm 10\%$.

Form	Size Grade	Weight Range	Pieces Per Kg (Approx)	Best Application
Whole Round	Small	800g-1.2kg (1.8-2.6 lbs)	1 pcs	Fine Dining Presentation
	Medium	1.2-1.8kg (2.6-4 lbs)	<1 pcs	Premium Retail
	Large	1.8kg+ (4 lbs+)	<1 pcs	Premium Retail
Skin-On Fillet	Small	180-250g (6.3-8.8 oz)	4 - 6 pcs	Restaurant Standard
	Medium	250-350g (8.8-12.3 oz)	3 - 4 pcs	Premium Restaurant





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Form	Size Grade	Weight Range	Pieces Per Kg (Approx)	Best Application
	Large	350g+ (12.3 oz+)	2 - 3 pcs	High-End Dining
S/B Portion	Portion	150-200g (5.3-7 oz)	5 - 7 pcs	Chain Restaurants





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C. Packaging Details

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Pricing Structure & Market Information

At Forever Frozen Seafoods, we believe in transparent, competitive pricing based on market realities.

⚠ Note on Pricing:

Seafood commodity prices fluctuate weekly based on fuel costs, exchange rates (USD/TWD), harvest sizes, and glaze percentages. The prices below are indicative structures only. For an exact quote, please contact our sales team with your target volume and destination port.

Pricing Factors

Factor	Impact on Price
Skin-On vs. Skinless/Boneless	+25-35% for S/B (more processing)
Pin-Boning	+15-20% premium for portion control
Glazing	Lower glaze = higher price per kg
ASC Certification	+10-15% premium for sustainability label
Volume	FCL pricing significantly better than LCL





Why Choose FF Seafoods Tilapia?

More than a supplier—a partner in your supply chain.

- 🏆 **Legacy of Integrity (Since 1996):**

Founded by Ms. Rita Chen, our company is built on 30+ years of reputation. We don't just sell fish; we protect your supply chain reliability.

- 🤝 **Long-Term Cooperation:**

We seek partners, not one-time transactions. Our clients stay with us for years because we honor contracts even when market prices spike.

- 💰 **Competitive Direct Pricing:**

As a direct exporter from Taiwan, we eliminate unnecessary middlemen, passing cost savings directly to you without compromising quality.

- 🚚 **Logistics Expertise:**

International shipping can be complex. Our team handles export documentation, customs coordination, and freight booking seamlessly.

- ✅ **Consistent Quality:**

Our strict QC protocols mean you won't receive surprise variations in size or quality. What you sample is what you get in production.





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THANK YOU



How to Get a Quote


- Specify Form: (Skin-On Fillet, S/B Portion, Whole)
- Specify Size: (Medium 250-350g fillet, etc.)
- Specify Volume: (1x20ft Container, etc.)
- Destination Port: (Sydney, Tokyo, Los Angeles)

[REQUEST CURRENT MARKET PRICE]

Response time: Within 24 business hours.

Get In Touch

Give us a chance to be your supplier.
Experience the FF Seafoods difference.

 Contact Person: Ms. Rita Chen's Export Team



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