

## Probably, the best raw fish in the world.

“We won’t say absolutely it’s the best raw fish in the world, but after talking to chefs around the world, we don’t believe there is a fish that matches Spencer Gulf Hiramasa Kingfish. Unsurpassed raw, outstanding cooked.”

David J Head  
Managing Director and CEO  
Clean Seas Seafood Limited



### From sea to freezer to plate.

- To lock in freshness and flavour, our Spencer Gulf Hiramasa Kingfish is frozen around 24 hours after harvest using our -95°C rapid freezing technology.
- We then store it at -40°C in our state of the art facility in South Australia.
- Ongoing frozen storage at a constant temperature will ensure the quality is retained.
- We recommend defrosting in the refrigerator at 4°C for 12 to 16 hours for optimum results. Simply remove from pouch and pat dry. Wrap in paper towel and store in airtight container in refrigerator. The product can be stored for use for up to 3 days.
- With SensoryFresh, best in class frozen formats of Spencer Gulf Hiramasa Kingfish are now available for chefs and premium foodservice operators for whom frozen product offers the best solution.

SensoryFresh.  
The closest to ocean *fresh*.

T: +44(0)20 7871 0699  
E: europe@hiramasakingfish.com.au  
www.cleanseas.com.au



Introducing Clean Seas SensoryFresh  
The closest to ocean fresh.





## Best practice freezing technology

- Clean Seas Liquid Nitrogen Rapid Freeze technology
- Freezing high value, premium quality seafood is all about speed
- Getting through the ice formation stage 10 times faster than conventional freezing
- Achieves  $-50^{\circ}\text{C}$  to  $-70^{\circ}\text{C}$  core temperature
- Surface temperature of  $-95^{\circ}\text{C}$
- Capturing the texture, colour, aroma and taste of “freshly harvested” fish



“Our Hiramasa Kingfish (*Seriola lalandi*) are raised in the icy, pristine waters of South Australia’s Spencer Gulf. Powerful in the water and delicate on the plate.”

SensoryFresh captures the full sensory experience.

Leading chefs around the world choose Spencer Gulf Hiramasa Kingfish because of its firm yet delicate texture and unique succulent flavour.

### Colour

With the characteristic pinky white flesh and bright red bloodlines all there to see, you'll find little evidence the fish was ever frozen.

### Aroma

You will also find the fish has retained the wonderful salty smell of the sea, as if it had just been pulled from the Spencer Gulf.

### Texture

The fish will be firm to the touch and holds both its shape and distinctive texture when you slice it.

### Taste

Whether enjoyed in Sushi or Sashimi, or cooked in any of a hundred ways, SensoryFresh delivers all the sensory pleasures that has made Spencer Gulf Hiramasa Kingfish the choice of Sushi masters and leading chefs around the world.

“I was seriously overwhelmed with how good this product is. The bloodline, the firm flesh and the aroma felt like this fish had just jumped out of the ocean. The flavour was delicious and had no traces of the tinny, metallic tastes that can affect frozen fish.”

Shaun Presland  
Group Executive Chef Saké restaurants, Australia

