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ENSURE DOORS
ARE CLOSED
UPON EXITING



 suzuki | mulloway

culinary excellence

 CLEANSEAS | sustainable seafood



Australian Born
Japanese Quality
Culinary Excellence

suzuki | mulloway



A natural inhabitant of the cold clean waters of Southern Australia, the Suzuki Mulloway is a superb fish – raw or cooked.

***Argyrosomus hololepidotus* – also known as Jewfish, Butterfish, Sea Bass, Corvina, Corbina, Alderfish, Black Drum, Croaker and Suzuki.**

The Mulloway (*Argyrosomus hololepidotus*) is also known in Australia as Jewfish and Butterfish. In Europe it is more commonly referred to as Sea Bass, Corvina, Corbina, and Alderfish and in the US, Black Drum. In Japan where the species is known as Suzuki it has a reputation as a fantastic sashimi and cooking fish.

The Mulloway is one of the finest eating fish found in Southern Australia. Its mild sweet flavour and moist, broad flaked flesh making it popular with professionals and consumers alike.

Cleanseas unique farming methods have re-created the natural growing environment of the Mulloway and the resulting fish is one of the finest eating farmed fish in the world.

Region of origin

A local inhabitant of the Southern Australian waters, farmed by Cleanseas in Boston and Arno Bays, Spencer Gulf, South Australia.

Growing conditions

Produced from wild brood stock, hatchery raised fingerlings are grown in an open water culture environment located in the Spencer Gulf, South Australia.

Sustainability

Grown in compliance with ISO 14001 and ISO 9001 requirements. The use of natural feeds, minimal stocking densities and site following practices, delivers a fish which is totally sustainable using the world's best practices.

Feed

Locally produced, natural feeds from sustainable sources. GMO and land animal product free.

Harvesting

Pneumatically stunned at harvest.

Availability

Year round.

Sizes (whole)

3 – 4kg per fish.

Flesh Colour

Clean white.

Bone Structure

Minimal.

Flesh Fat Content

14 – 16%

Flavour

Mild, delicate flavour.

Texture

Moist with broad flake flesh.



suzuki | mullo way

Excellence in environmental fish farming

As Australia's leading fish farmers, Cleanseas are at the forefront of environmental best-practice. In fact, our farming activities go above and beyond all required legislation and world's best practice standards.

Operating to certified ISO 14001 and ISO 9001 standards, we remain committed to quality every step of the way, from water to pack.

Flesh yield from whole fish

Whole	100%
Gutted	91%
Gilled and gutted	87%
Headed and gutted	77%
Japanese fillet (collar on, rib cage in)	67%
Western fillet	57%
Fillet - skinless	48%
Fillet - skinless/boneless	45%

Fish Uses



Whole Mullo way

Best for roasting, poaching and steaming.



Whole Fillet

Best for roasting, poaching, steaming and smoking (hot).



Belly Fillet

Best for sashimi, tartare, grilling, roasting, curing smoking and deep frying.



Tail Fillet

Best for sushi-maki, tartare, grilling, deep frying and pan frying.



Shoulder Portion

Best for sashimi, grilling, roasting, pan fry, smoking, steaming, poaching, curing and deep frying.



Centre Portion

Best cut across a scaled, pin-boned fillet – great for crispy skin roasting and pan frying.



Paillard

Best for pan frying, grilling or roasting.



Cutlet

Cut directly through a whole gilled, gutted and scaled fish. Best for grilling, baking, pan fry or braising.



Collar

Best for braising, frying and curry.

Cleanseas

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