



# CATANESE CLASSIC SEAFOOD AQUNA MURRAY COD

Murray Cod is a freshwater pond-grown cod that creamy and mild in flavor and coveted as a fine-dining fish at top restaurants worldwide.



Our table-ready Murray cod is sought-after because it's grown in ideal conditions, in its native river water from the Murray-Darling basin system. Murray cod is Australia's premium native fish – one of the largest freshwater fish in the world! There is no wild catch of Murray cod for commercial sale.

## SUSTAINABILITY FACTS

### TRACEABILITY

Aquna Sustainable Murray Cod is a vertically-integrated producer of Murray cod, Australia's best-tasting freshwater fish. This means they breed, grow and supply Murray cod and can track the product through all stages of production (in the hatchery, nursery and grow out farm), processing and distribution.

- Award**: Winner of the 2019 NSW Business Chamber Excellence in Sustainability award, which led to being crowned NSW Business of the Year.
- 100% Water Recycling System**: Our land-based production model uses the same water twice – once through fish ponds, then for crop irrigation or pasture on farms.
- Zero Organic Waste**: Our Griffith-based processing plant diverts tonnes of organic waste from landfill through partnerships with recyclers and local pig farmers.
- Restocking**: We participate in a state government restocking program. To date, across our two hatcheries, more than 20 million fingerlings have been released into the river system.
- Energy Management**: Through the installation of solar panels at our Bilbul nursery, 50% of our total nursery energy is now provided by solar power.
- Community**: Through COVID-19, we have been participating in a Foodbank for Sydney-based out-of-work hospitality workers.
- By-product Trials**: In an effort to continue to innovate and value-add, R&D trials have begun on developing several by-product lines.
- 50% Reduction in Water Usage**: Through closer monitoring, we have reduced our water usage by 50% in our ponds.

Murray cod is grown in open ponds (or dams) on the Murray-Darling Basin river system – the fish's native environment. These ideal conditions make Murray cod the best on the market. It takes about 18 months to produce table-ready cod.

### SUSTAINABILITY

Aquna applies science-based innovation and sustainable farming practices to food production. It helps make a positive impact on people's plates – and the planet!

Every year, they set tangible targets to reduce environmental impacts across their vertically-integrated business- they strive to be global leaders in sustainability for the aquaculture industry.

Specifically, they focus on:

water use | energy consumption | feed management | wild fish populations

### COOKING METHODS

- ✓ Bake
- Boil
- ✓ Broil
- ✓ Fry
- ✓ Grill
- Pate
- Poach
- ✓ Saute
- Smoke
- ✓ Steam

With a firm texture and delicious taste, Aquna Sustainable Murray Cod's sustainably-produced Murray Cod can be cooked in a variety of different ways. It can be pan-seared, baked, battered, steamed, grilled – and most importantly, will retain its firm texture, no matter how it's cooked.