

SKIN FILLETS



Operativni program
ZA POMORSTVO
I RIBARSTVO



Ova publikacija sufinancirana je sredstvima Europske unije iz Europskog fonda za pomorstvo i ribarstvo / This publication is co-funded by the EU Operational Programme for Maritime Affairs and Fisheries.



Cromaris “skin” fillets

WHAT MAKES THE “SKIN” PACKAGING SO DIFFERENT?

- 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



One Sea bass fillet
110 g - 170 g



Two Sea bream fillets
160 g - 260 g



One Meagre fillet
130 g - 200 g

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.



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 is certified according to the requirements of many standards confirming food safety, environmental protection and social responsibility.

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.

Do you lack inspiration in the kitchen?

We bring you recipes that will make you a top master in the preparation of Cromaris fish.



Search at cromaris.com



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	110 g - 170 g	177x13x258 mm	4 pc.	190x110x270 mm	200	5	800	
SEA BREAM FILLET	160 g - 260 g	177x13x258 mm	4 pc.	190x110x270 mm	200	5	800	
MEAGRE FILLET	130 g - 200 g	177x13x258 mm	4 pc.	190x110x270 mm	200	5	800	

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