

C cromaris



FRESH FROM THE ADRIATIC SEA



Co-funded by
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Program
ZA RIBARSTVO
I AKVAKULTURU



CROMARIS TODAY

Cromaris is a **leading premium** positioned company in production and processing of high quality Mediterranean fish and the **sixth biggest company** in the world in farming of sea bass and seabream.



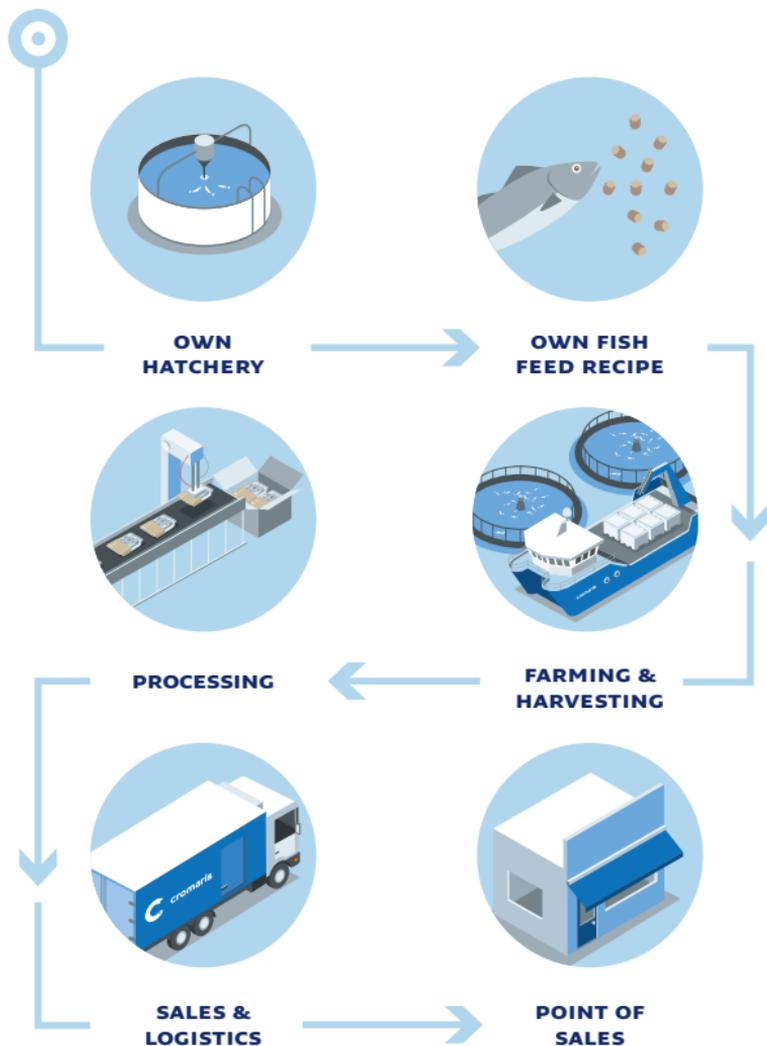
OUR MISSION

- is to develop and spread culture of healthy and balanced nutrition and consumption of fish and fishproducts.

OUR VISION

- is to be a leading producer of organic white Mediterranean fish and a top 3 aquaculture company in the EU, recognized for its leadership in premium quality, sustainability, innovation, service level, and commercial excellence.

FULL VERTICAL INTEGRATION FROM SEA TO FORK



TOP QUALITY AND EXTRA FRESH CONCEPT

- Expertise and know how – pioneers in aquaculture with more than 40-years of experience
- Origin - product from the Adriatic sea
- Natural farming method best aquaculture practices, highest standards of zoohygenic conditions, low density open sea cages, animal welfare and environmental care
- Quality control of each production processes and all products confirmed by major certificates (IFS, ASC, GlobalG.A.P., Antibiotic free)
- Our own fish feed recipe to secure excellent nutritional values – Omega-3, Omega-3/Omega-6 ratio, vitamins, minerals
- Daily harvests and extra fresh fish delivery
- All products with exceptional taste - Superior Taste Award



SUSTAINABLE AND RESPONSIBLE PRODUCTION

- Farming of native species only
- Monitoring according to environmental impact assessment (EIA) and strict requirements of ASC standard with special focus on water and sediment quality, oxygen saturation and impact on benthic biodiversity
- Monitoring and reducing energy consumption and GHG emission, increased use of renewable energy sources every year
- All fish feed from the sustainable sources only
- Animal health secured by own veterinary service and high level preventive measures
- Social responsibility toward employees and local community - volunteering, donations and sponsorships
- The most relevant and independent certificates for sustainability and environmental care guarantee our responsible aquaculture: ASC, GlobalG.A.P. and ISO 14001



SEA BASS

Sea bass (*Dicentrarchus labrax*) is a predator with a strong and robust body and an elegant and elongated shape. Sea bass meat has a great taste and is considered as one of the most quality white fish species.

Cromaris Sea bass has been awarded three gold stars for exceptional taste seven years in a row, making it the only recipient of the prestigious Diamond Taste Award.

Available sizes: 300-400 g, 400-600 g, 600-800 g, 800-1000 g, 1000-1500 g, 1500+ g

Available sizes of gutted fish: 250-330 g, 330-500 g, 500-670 g, 670-840 g, 840-1300 g

Box options (with cover): 6 kg, 10 kg

Shelf life: ungutted 14 days, gutted 12 days after harvesting

Available sizes of fresh fillets:

Classic (PBI): 80-120 g, 120-160 g, 160-200 g, 200-300 g

Premium (PBO): 75-115 g, 115-155 g, 155-195 g, 195-295 g

Box options (with cover): 3 kg, 6 kg

Shelf life of fillets: 10 days after harvesting





**DIAMOND
TASTE AWARD**



**SUPERIOR
TASTE
AWARD**





SEA BREAM

Sea bream (*Sparus aurata*) is one of the most noble species of white fish. Its attractive appearance earned it a nickname “Queen of the Sea”, given after its characteristic golden spot. Its tasty white meat has high gastronomic value.

Available sizes: 300-400 g, 400-600 g, 600-800 g, 800-1000 g

Available sizes of gutted fish: 250-330 g, 330-500 g, 500-670 g, 670-840 g

Box options (with cover): 6 kg

Shelf life: ungutted 14 days, gutted 12 days after harvesting

Available sizes of fresh fillets:

Classic (PBI): 80-120 g, 120-160 g, 160-200 g

Premium (PBO): 75-115 g, 115-155 g, 155-195 g

Box options (with cover): 3 kg, 6 kg

Shelf life of fillets: 10 days after harvesting



MEAGRE

Meagre (*Argyrosomus regius*) is an Adriatic species of white fish overlooked nowadays, similar in taste to the sea bass.

Its meat is delicious, light and juicy with a great texture. For the sixth year in a row, meagre has won the Superior Taste Award with a maximum of 3 stars.

Available sizes: 1800-3000 g, 3000-4000 g, 4000+ g

Available sizes of gutted fish: 1500-2500 g,
2500-3400 g, 3400+ g

Box options (with cover): 10 kg

Shelf life: 12 days after harvesting

Available sizes of fresh fillets:

Classic (PBI): 400-700 g, 700+ g

Premium (PBO): 380-660 g, 660+ g

Box options (with cover): 3 kg, 6 kg

Shelf life of fillets: 10 days after harvesting





**CRYSTAL
TASTE AWARD**
★★★





cromaris
GRAND
SELECTION



CROMARIS GRAND SELECTION

Premium quality large size fish, the perfect choice for HoReCa professionals.

MEAGRE

Available sizes: 1800-3000 g, 3000-4000 g, 4000+ g

Box options (with cover): 10 kg

Shelf life: 12 days after harvesting

SEA BASS

Available sizes: 800-1000 g, 1000-1500 g, 1500+ g

Box options (with cover): 6 kg, 10 kg

Shelf life: 14 days after harvesting

DENTEX

Available sizes: 600-800g, 800-1000 g, 1000+ g

Box options (with cover): 6 kg

Shelf life: 12 days after harvesting



Cromaris
is the only
producer of
dentex

CROMARIS BY GIORGIO LOCATELLI

We are proud to present the fruitful collaboration we have with chef Giorgio Locatelli, one of the most famous European culinary media stars and judge on the Italian Masterchef since 2017.



Discover the recipes created exclusively by Chef Giorgio Locatelli for Cromaris



Check out the TV commercials we launched with Chef Giorgio Locatelli



ROAST SEA BREAM, WILD CHICORY WITH GARLIC AND CHILLI AND BAGNA CAUDA

2 pcs Cromaris sea bream 600-800g

Vegetable oil

3 Head wild chicory

3 cloves Garlic

1 pcs Red chilli

Extra-virgin olive oil

1 pcs Lemon

Bagna Cauda:

10 cloves Garlic

12 fillets Anchovies

Double cream



1. To prepare the bagna cauda: Cover the garlic with the double cream and let it cook until soft. Put the tin of anchovies in boiling water for a few minutes, lift the soft anchovies and discard the oil. Blend the garlic and the anchovies in a food processor, add some cream if the sauce is too thick and set aside.
2. Remove the leaves from the chicory. Blanch the stems in boiling and salted water for a minute add the leaves and cook for one more minute, cool with cold water and pat dry. In a Sauté pan add the olive oil garlic and chilli cook for a minute add the chicory and cook for 1 minute season with salt and pepper.
3. Season the fish on both sides. Heat a non-stick pan, add a drizzle of oil, add the fish skin side down. After a minute, press the pulp down, so that all the skin is in contact with the pan evenly. After about 3 minutes, or when the pulp is almost opaque, turn it and cook for another 2 minutes and finish with lemon juice.
4. Place the wild chicory in the centre of the plate and lay the fish on top and drizzle the bagna cauda around.

Bring the benefits of Mediterranean cuisine
into your life with the unique Cromaris
freshness and quality.



Fresh from the Adriatic Sea

www.cromaris.com