

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.

SEA BASS

Sea bass 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 the seventh year 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

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

MEAGRE

Meagre 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



SEA BREAM

Sea bream 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 and gutted 12 days after harvesting

SEA BASS, SEA BREAM AND MEAGRE FILLETS AND STEAKS



Available sizes of fresh fillets

Sea bass and sea bream:

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

Meagre:

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

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

Shelf life of fillets: 10 days after harvesting

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



Cromaris Grand Selection – premium quality large size fish, the perfect choice for HoReCa professionals

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

Meagre

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

Box options (with cover): 10 kg

Shelf life: 12 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



The only producer of farmed Dentex

* scales, gills and gut removed

MY PIECE OF THE SEA

Natural. Sustainable. Premium.

Cromaris is the world's largest producer of organic white Mediterranean fish. Our fish is synonymous with freshness and quality – delivered to customers daily in the shortest possible time.

In the heart of the Adriatic, in untouched nature, we farm organic fish according to the strictest ecological standards, confirmed by EU Organic Farming certification.



WHY CROMARIS BIO?



Croatian origin – farmed in low-density farms in the clean Adriatic Sea



100% organically certified fish feed – from sustainable sources.



Animal welfare – health and natural growth of our fish are top priorities.



Preserving biodiversity and ecosystems – ecological approach in every step of production.



Social responsibility – towards employees and community.



Cromaris BIO range has been awarded the prestigious Superior Taste Award.

HEALTH FROM THE SEA

Our BIO fish is naturally rich in:

- Omega-3 fatty acids
- Proteins and phosphorus
- Vitamin D

Sales contact:
order@cromaris.hr · www.cromaris.com

CROMARIS BIO

- Unique offer of 3 premium types of organic fish – sea bream, sea bass, and meagre
- Your choice for a healthier life and sustainable future
- Choose Cromaris BIO – a blend of sea and nature on your plate.

AVAILABLE SIZES

Sea bass: 300-600 g, 600-800 g

Sea bream: 300-600 g, 600-800 g

Shelf life: 14 days after harvesting

Meagre: 1800-3000 g, 3000-4000 g, 4000-6000 g

Shelf life: 10 days after harvesting

Available sizes of gutted fish:

Sea bass: 250-500 g, 500-670 g

Sea bream: 250-500 g, 500-670 g

Shelf life: 12 days after harvesting

Available sizes of fresh fillets:

Sea bass and sea bream:

Classic (PBI): 80-160 g, Premium (PBO): 75-155 g

Shelf life: Classic fillets 10 days and Premium fillets 8 days after harvesting

Meagre:

Classic (PBI): 400-700 g, 700-1000 g

Shelf life: 10 days after harvesting

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

