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INFO@WHEELERSEAFOOD.COM  
TEL. 800.674.8718

WWW.WHEELERSEAFOOD.COM

BRINGING A WORLD OF ARTISAN  
SEAFOOD TO NORTH AMERICA

## Round Island Barramundi

Round Island Barramundi are farmed in the waters of the Indian ocean that surround the island nation of Sri Lanka. On the northeast side of the island at the entrance of Trincomalee Bay there is a small lonely island where the only feature of the landscape is a lighthouse. But in the deep waters and strong currents that encompass "Round Island" grows a culinary feature known locally as Modha. We know it as Round Island Barramundi.

Barramundi (*Lates calcarifer*) is an Aboriginal word for "fish with big scales". It is a fish of many countries and many names. Its indigenous range encompasses the northern reaches of Australia moving through Southeast Asia and West to Sri Lanka. Barramundi are a Catadromous fish. They live in both fresh and brackish waters but go to the sea to spawn during the heavy rains of the tropical Monsoon season. They can exceed four feet in length and weigh over 90 lbs.

Order: Monday by 1:00 PM  
Arrival: Sunday LAX (for Monday Shipping)  
Sunday NY, Monday Boston

Sri Lankan Barramundi fillets  
(Latin name: *Lates Calcarifer*)  
Producer: Round Island Barramundi company  
Origin: Sri Lanka | Pack: 10 lb box  
Product Forms are all PBO.  
Retail Packed portions in gusseted bag, frozen only.

### Sustainable

*Round Island Barramundi are the first Open Ocean Aquaculture (OOA) fish to be farmed in Sri Lanka. The producer, Oceanpick, brought decades of fish farming experience to grow this indigenous species. Their efforts are both sustainable and socially conscious. Wild harvested fish represent over 90% of fish consumed in Sri Lanka. Their wild resources cannot permanently sustain this. The environmental and socio-economic consequences from a resource collapse are painfully documented in many regions of the world. Oceanpick is committed to preventing this as a leader and innovator in the transformation of Sri Lanka's fishery industry.*

*Location is a critical element for Round Island Barramundi. Deep waters and strong tidal currents are essential for Open Ocean Aquaculture. The strong tides provide a natural circulation of water for the growing site and acts as a cleansing agent for the ocean bottom. Farming at sea allows the fish to live in an environment that is closer to wild. The net effect is evident to your palette.*

Available Fresh and Frozen.  
Fillets: s/on 7-10 oz, 10-14 oz  
Fillets: s/off 6-8 oz, 8-9 oz, 9-11 oz  
Portions: s/on 3-4 oz, 4-5 oz, 5-6 oz  
Portions: s/off 3-4 oz, 4-5 oz, 5-6 oz  
Center Cut scored portions s/on: 5-6 oz, 6-7 oz, 7-8 oz

### FLAVOR EXPERIENCE

**Buttery, flaky, firm, crispy.** Can you have all of this with one fish? Of course. Round Island Barramundi brings their superior farming techniques to your taste buds. Because the fish swim against the ocean current they are more muscular than the other farmed Barramundi.

**Texture** that is both flaky and toothsome. Our Barramundi pulls apart, (not falls apart), with your fork. It does not gently break when you cook it. No need to wait for the perfect moment to flip the fillet to avoid a crumbled mess!

**Taste.** A buttery sea flavor that is mild enough for the reluctant fish eater but satisfies the more demanding palette.

**Crispy.** The skin is an added delight. Not only does the skin crisp up beautifully but there is a layer of Omega-3 rich fat between the succulent flesh and skin that adds an additional element of rich flavor.

