



AQUNA

AQUNA BASS

the rarest freshwater fish in the world!

Our story

Thinking outside the square, a collective of pioneering irrigators in Australia's Riverina region established an aquaculture industry, from scratch, more than 550 kilometres from the nearest ocean, to grow the rarest freshwater fish in the world. Now, Aquna is shaping the future of Australia's native freshwater fish by producing exceptional, sustainably-farmed Aquna Bass.

With a commercial fishing ban on wild Bass, and an increasing appetite for the white-fleshed fish, Aquna grows high-quality fish in open ponds on the Murray-Darling Basin river system – the fish's native environment. These ideal conditions make our Bass the best-tasting on the market and has returned the mighty Australian icon to its rightful place in Australian and world cuisine.



2019 Winner of
Excellence in Sustainability
& Excellence in Innovation

BUSINESS AWARDS
2018 STATE WINNER





Our fish

Delicate. Clean. Sweet.

Aquna Bass has a firm texture and natural clean, creamy flavour. The pale white fillet has a large flake and relatively high fat content that can withstand tough cooking conditions. That is why Aquna is coveted as a fine-dining fish at top restaurants around the world.

A truly versatile fish – when raw and cooked – Aquna Bass is perfect for sashimi, when pan-seared, baked, battered, steamed, and grilled.



Aquna has created a luxury fish product by combining natural processes evolved over millions of years with cutting edge technology that has resulted in a fantastic quality fish.

Heston Blumenthal, Michelin starred chef.



Our farms

We have created a better fish with an industry-leading system, custom-designed specifically to grow Aquana Bass. The one-of-a-kind system, manufactured in-house, mimics the natural environment and provides the fish with the best conditions they need to grow.

Our award-winning farms have a vertically-integrated approach to breeding, growing and supplying sustainably-farmed freshwater fish.



Hatchery: Broodstock are hand-selected to breed the best fish. Fish are grouped in age and genetic lines. Once the fish are weaned, they go to the nursery.



Nursery: In the nursery, fish are graded every three weeks. Stock, of the same size, are kept in recirculated tanks. Fish are held here until they're ready for the grow out farm.



Grow out farm: Fed daily, fish are also checked for good health. Fish grow here, until they reach market size (varies). Finally, fish are harvested and sent to market.

From hatching to plate, the full life cycle takes approximately 18-months.

Growth Rate



Hatching
Eggs



2 months
Fingerling
1 gram



8 months
Nursery stock
120 grams



18 months to 2 years
Grow out ponds
1.5 - 3.5 kilograms

*1 kilogram = 2.2 pounds





The facts

Latin name	Maccullochella peeli
Origin	Australia
Form	i Whole round ii Head on, gutted iii Skin-on fillet
Size	i 800 – 1kg ii 1 – 1.5kg iii 1.5 – 2kg iv 2 – 2.5kg
Fillet yield	Whole fish, gut in have a trimmed fillet yield of approximately 47%. A chef can expect approximately 52% on HOG to fillet.
Availability	Year-round
Shelf life	14 days from the date of packing as specified on the box label.
Quick to market	On the ground in the US within approximately 48 hours of processing.
Feed	Feed Conversion Ratio (FCR) is approximately 1.2:1. This means we grow extremely efficient fish, which use the least amount of protein (feed) to produce the most amount of protein.
Growth additives	No antibiotics or growth hormones are used to grow Aquna Murray cod.

To get hooked on Aquna Bass contact
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