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COLD SMOKED FISH PRODUCTS

Wild caught in pristine waters of the South Pacific our fish is handpicked for smoking from a fresh harvest. It is then cured using only natural ingredients and smoked at our HACCP certified facility, located in the national forest reserve. Wild forest hardwood used during smoking creates a 100% natural and organic stream of cold smoke. The process extends shelf life

cold **SMOKED**

TUNA | **MARLIN**
yellow fin & albacore

Meat without feet ...

- Wild-caught
- Sustainable
- 100% Natural
- Organic
- No Artificial Additives or Preservatives
- Gluten and Dairy Free
- High in Omega-3
- High in Protein
- Low in Calories
- Superior Quality
- Fantastic value
- Exquisite Taste
- Long shelf-life
- Gourmet Range
- Versatile
- No waste
- Minimal prep time
- HACCP certified

Deep Sea Harvest Cold Smoked Fish



Nutritional Information

Serving size : 50 g

Qty per Serving

Energy	257 kJ
Protein	12.4 g
Fat, Total	0.5 g
- saturated	0.1 g
Carbohydrate	1.6 g
- sugars	1.6 g
Sodium	220 mg

and ensures the best presentation of products. Sliced, vacuum packed and snap frozen at -18°C , the products retain their high content of Omega-3 oils and a succulent, meaty bite with a subtle smoke and ocean taste.

A blend of expertise and top quality produce delivers a premium range of Deep Sea Harvest products, preserving all natural colour and freshness of the fish. The range includes smoked loins and sliced products featuring Marlin, Yellow Fin and Albacore Tuna.

Economics, Nutrition & Versatility

An abundance of healthy dietary benefits, versatility, minimal waste, long shelf life, minimal prep time and low product cost makes our smoked marlin and tunas the best commercial choice.

Organic and 100% natural; high in lean proteins, Omega-3 and low in salt, sees this range satisfy some of the strictest dietary requirements.

The products are an inspired addition to contemporary stir fries, pasta, salads, appetisers, as well as, a variety of Oriental and Asian dishes.

Minimal preparation (thawing required) and the ease of handling (interleaved slices for easy separation) makes the product an all-round winner in every kitchen, every time.