

AQUANA
Sustainable Murray Cod

CORPORATE PROFILE

Life tastes better our way

ASX code: MCA

About Aquna Sustainable Murray Cod

Aquna sustainable Murray Cod produces premium, pond-grown Murray cod in the Riverina, Australia.

A vertically-integrated business, our award-winning team breed, grow and supply sustainably-farmed Murray cod. We can track the product through all stages of production, processing and distribution.

Our Murray cod has a firm texture and natural, creamy flavour. Hand-picked by chefs because of its versatile qualities – when raw and cooked – Aquna Murray cod is perfect when pan-seared, baked, battered, steamed and grilled.

At Aquna Sustainable Murray Cod, we've improved on nature in the following ways:

Great taste.

We grow our Aquna Murray cod off the pond floor, which is why it has a clean flavour. Our versatile product has a reputation for being the best white fish on the market and is consistently on the menu at high-end restaurants in Australia and around the world.

Innovation.

We have created a better fish with an industry-leading system, custom-designed specifically to grow Murray cod. The system, manufactured locally and Australian made, mimics the natural environment and provides the fish with the best conditions they need to grow.



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Aquna Sustainable Murray cod is one of the best quality table fish in the world. It has a creamy white flesh with a firm texture and a delicate mild flavour.

BUSINESSAWARDS
2018 STATE WINNER



BRAND POSITIONING

LIFE TASTES BETTER OUR WAY.

We believe the best product comes from the best approach.
We want to make an impact on peoples plates and their wider lives by inspiring a better way to deliver the future of food production.

Our premium taste
credentials are built
on real substance.

Innovation at
our core
'find a better way'.

People pay more
for the product with
a better story.

Our story is built
around our impact
on planet earth.

Our product

The best white-fleshed fish

Our Murray cod is sought-after because it's grown sustainably in ideal conditions, in its native river water from Australia's Murray-Darling basin system.

With a firm texture and delicious taste, Aquna's farmed Murray cod can be cooked in many ways.

By harnessing nature, we've created a superior product, with three main benefits:

- 1 It is perfect in both Western and Asian-style recipes. Murray cod holds together well when steamed – its texture is not compromised under harsh cooking conditions.
- 2 With a naturally oily texture, Murray cod keeps its moisture when cooked. This means Murray cod tastes great, even if it's been overcooked.
- 3 Aquna produces fish with a beautiful flavour because of the way the cod is farmed in open ponds. The fish has a clean flavour.

Michelin starred, Heston Blumenthal prefers Aquna Sustainable Murray cod.



The innovative way that Aquna has created a luxury fish product by combining natural processes evolved over millions of years with cutting edge technology has resulted in a fantastic quality freshwater fish, he said.





Our story



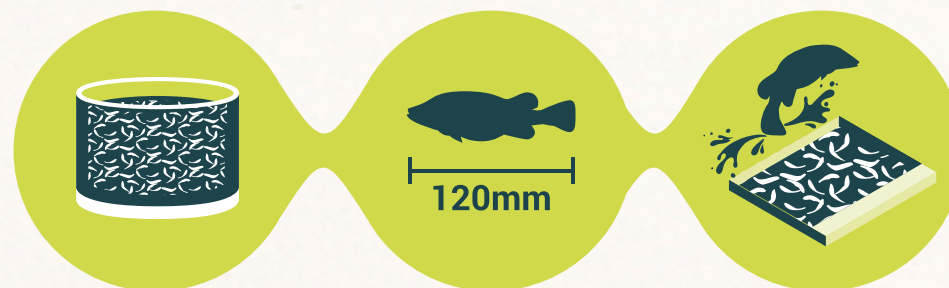
Extremely rare, our sustainably-farmed Aquna Murray cod is coveted as a fine dining fish at top restaurants and in Asian export markets.

Thinking outside the square, a collective of pioneering irrigators in the Riverina region established an aquaculture industry, from scratch, more than 550 kilometres from the nearest ocean. Now, Aquna Sustainable Murray Cod is shaping the future of Australia's native freshwater fish by producing premium, sustainably-farmed Murray cod.

We grow high-quality Aquna Murray cod in open ponds on the Murray-Darling Basin river system – the fish's native environment. These ideal conditions make our cod the best-tasting on the market.

With full traceability, our business has a vertically-integrated approach for breeding, growing and supplying what is Australia's best-tasting freshwater fish.

Full traceability



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 100g (120mm long).

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.

Aquna trades as Murray Cod Australia Limited on the Australian Securities Exchange (ASX code: MCA), listed on 31 January 2017.

Our vision

is to make sustainably-farmed Murray cod the fine-dining fish of choice in Australasia and around the globe.

Our mission

is to produce great-tasting Murray cod, fully traceable from pond to plate, in a way that's respectful to the environment, our growers, and community.

A native Australian fish with an incredible history

Like the kangaroo and koala, the Murray cod is an iconic Australian native species. The Murray cod is an ancient species dating back approximately 20 million years to the Miocene age. According to aboriginal mythology, a large Murray cod was responsible for creating the Murray-Darling river system as it moved its way down the country.

Murray cod was an important and nutritious food source for indigenous Australians as far back as 40,000 years ago and the fish remains culturally important to them, to this day.

After migrating to Australia, early Europeans used the Murray cod as an important food source and a commercial fishery was started in the 1860's. Unfortunately, by the late 20th century the species had become overfished and the commercial fishery was closed in 2001.

With a commercial fishing ban on wild Murray cod, and an increasing appetite for the white-fleshed fish, Aquna developed a land-based aquaculture model, so that we can all enjoy this magnificent iconic Australian fish.



Our sustainability story, so far



2019 Winner of
Excellence in Sustainability &
Excellence in Innovation

At Aquna Sustainable Murray Cod, our goal is to set the environmental sustainability benchmark globally for the aquaculture industry. We want to have a positive impact on people's plates and the planet.

While our award-winning team is recognised as an industry leader when it comes to sustainability, as we build and grow our business, we're finding new and better ways to be sustainable. We have set tangible targets to reduce our environmental impacts by addressing the following: water use, energy consumption, feed management, waste, and wild fish populations.

Hatchery

In our hatchery, breeding fish for our aquaculture program are now sourced from our own farm-raised stock. This means we're self-sufficient – no fish are taken from the wild.

Our contribution to fish restocking programs in the region is significant. We return broodfish to the wild, which goes above and beyond our requirements as permit holders.

Currently, we're participating in a state government-restocking program. We breed and raise the Murray cod fingerlings in our hatchery, which are released into the Murray-Darling Basin. More than one million of our fingerlings have been released into the river system.

We only use organic fertilisers to produce plankton to raise our juvenile fish.

Nursery

Our nursery is becoming more energy efficient with new technology, from generating ongoing savings on electricity usage for aeration to reducing our reliance on power from the grid through continual investment in solar panels.

In 2018 we installed solar panels for renewable energy production at our Bilbul nursery, where our fish are kept in recirculated tanks until they are approximately 100g or 120mm long. Approximately 50 per cent of total nursery energy is currently provided by solar power.

Ponds (grow out farms)

Our land-based production model uses the same irrigation water twice – once through our fish ponds, then for crop irrigation or pastures on farms. As far as we're aware, we're the only pond-based aquaculture business in the world using a 100 per cent water recycling system. The nutrients in this recycled water offer a saving on the use of other fertilisers.

Through closer monitoring of our ponds, we have reduced our water use by 50 per cent in the last 12-months.

Our feeding strategy is producing a Feed Conversion Ratio (FCR) of 1.2:1. This is an exceptional result and means we grow efficient fish, which use the least amount of protein (feed) to produce the most amount of protein.

Processing plant

Our local processing plant where we produce two products – Hot Smoked Aquna Murray Cod and Aquna fillets, aims to produce zero-waste. This is achieved through a partnership with a local organic recycler, who recycles and reuses all fish waste created at the facility.



Health benefits of Aquana Sustainable Murray Cod

With its mild taste and firm texture making it versatile and easy to cook, as well as being packed with a wonderful wide range of vitamins and minerals, you can be assured you are looking after yourself when eating Aquana Sustainable Murray Cod.

Not only is Murray Cod a great protein option and terrific red meat alternative (26g protein in one 150g fresh serve), it is packed full of wonderful vitamins and minerals, which offer a multitude of health benefits.

One of the most documented and researched benefits of enjoying Murray Cod is the fabulous Omega 3 & 6 fatty acid content it possesses. There is compelling evidence that consuming a diet containing omega 3 fatty acids can have an advantageous effect on multiple areas of our lives.

- 1** Cardiovascular Health (thinning the blood and assisting in controlling elevated blood pressure).
- 2** Lower triglyceride levels (assisting in preventing cardiovascular disease).
- 3** Increased consumption of Omega 3, was associated with decreased risk of some cancers (colorectal cancer, renal).

Other benefits not directly linked to disease prevention with Omega 3 fatty acids is its' assistance in preventing cognitive decline associated with aging, and its' effect on a positive mood and mental wellbeing.

Murray cod nutritional analysis

Nutrient composition of Murray cod	Per 100g
Energy (kj)	640kj
Protein	17.7g
Total Fat	9.2g
Saturated Fat	2.8g
Monounsaturated	3.7g
Polyunsaturated	1.8g
Omega 3	0.9g
Omega 6	1.0g
Carbohydrates	<1g
Sugars	<1g
Sodium	49mg

Nutritional composition of Hot Smoked Murray cod

Nutritional Information	Per 100g
Suggested Serving Size	100g
Energy (kj)	534kj
Protein (Dumas)	21.2g
Total Fat	2.8g
Monounsaturated Fatty Acids	2g
Polyunsaturated Fatty Acids	0.9g
Saturated Fatty Acid	0.9g
Trans Fatty Acids	0.1g
Carbohydrates	1.5g
Total Sugars	0.3g
Sodium	780mg





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