



AQUANA
Sustainable Murray Cod



Life tastes better our way

WWW.AQUANA.COM



About Aquna Aquaculture



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

Our sustainably-farmed Murray cod has a mild flavour with firm white flesh, without the earthy taste often associated with freshwater fish.

A vertically-integrated business, we breed, grow and supply Murray cod. We can track the product through all stages of production, processing and distribution.



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Aquna Murray Cod is the best freshwater white-fleshed fish in the world. It has a creamy white flesh with a firm texture and a delicate mild flavour.

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At Aquana Aquaculture, we've improved on nature in the following ways:

Great taste.

We grow our 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.

Sustainability.

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% water recycling system.

WHAT WE STAND FOR

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 will value a product with integrity.

Our story is built around our impact on planet earth.

Our product

The best white fleshed freshwater fish in the world.

With a firm texture and delicious taste, Aquna Aquaculture's farmed Murray cod can be cooked in many ways. It can be pan-seared, baked, battered, smoked, steamed and grilled.


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, which is not muddy like wild cod.



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.





Award-winning chef and owner of [Limone Dining](#), Luke Piccolo, prefers Aquana Murray cod when preparing white-fish dishes because it is so versatile and no matter how it's cooked, the fish will retain its firm texture.

Want to know more about
our Murray cod?

We would love to hear from you.

Email: murraycod@aquana.com

Our story



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

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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 Aquaculture is shaping the future of Australia's native freshwater fish by producing premium, sustainably-farmed Murray cod.

With a commercial fishing ban on wild Murray cod, and an increasing appetite for the white-fleshed fish, Aquna Aquaculture developed a land-based aquaculture model. We grow high-quality 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

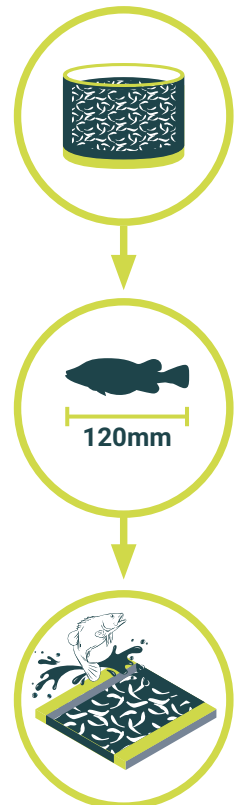
Broodstock is genetically selected to breed the best fish. Fish are grouped in age and genetic lines. Once the fish are weaned, they go to the nursery.

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

Aquaculture

Our name, Aqua Aquaculture, is derived from the word "Akuna" – an Australian aboriginal word meaning "the way forward" and "flowing water". We have replaced the 'k' with 'q', as it provides synergy with aquaculture and signifies our dedication to innovation.

Aqua Aquaculture 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.



Endorsed by chefs

Our Murray cod is a coveted fine-dining fish.

We are proud to supply the following the acclaimed restaurants with premium, table-ready cod:



quay.com.au



merivale.com



batherspavilion.com.au



ariasydney.com.au



limone.com.au



restauranthubert.com

In the media

Learn more about our ongoing commitment to producing the best pond-grown Murray cod.



Watch: Griffith, NSW by Sarah Tiong (MasterChef Australia 2017)



Read: What Not To Order On A Restaurant Menu by KIM WIGGINS, lifehacker.com.au



Read: Murray Cod making a comeback ... onto your dinner plate by SUE NEALES, theaustralian.com.au



Read: 17 Australian dishes you must try before you die by JILL DUPELIX AND TERRY DURACK, goodfood.com.au



Read: Chef James Reeson films Alive and Cooking at Arnold's Fruit Market in Wodonga by JODIE BRUTON, bordermail.com.au



Watch: MasterChef, Season 9, Episode 36, tenplay.com.au



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Excellence in Business
Excellence in Innovation

