

*Pacific
Treasure™*

STRIPED PANGASIOUS / SWAI

(Pangasius hypophthalmus)



*Atlantic
Treasure™*



*Pacific
Treasure™*

STRIPED PANGASIUS / SWAI FILLETS



PRODUCT OVERVIEW

Pacific Treasure Swai Fillets offer chefs a low cost seafood protein with unparalleled versatility in the kitchen. Swai (*Pangasius hypophthalmus*) possesses a mild flavor and firm texture that complements every cuisine. Farm-raised and harvested year round in Vietnam, Pacific Treasure Swai delivers quality, consistency AND value every day.

PROCESSING

Pacific Treasure Swai are harvested in farms and exclusively processed into fillets from live fish. The fish are washed, bled, cleaned, and filleted. Fillets are deep skinned and fully trimmed of thin belly meat. Bloodlines are fully removed resulting in a white color flesh. Next the fillets are treated, frozen, glazed, inspected and packed. All products are checked by metal detector.

FEATURES AND BENEFITS

Pacific Treasure Swai fillets are processed in multiple sizes to provide flexibility in the kitchen. Minimum belly thickness of 2mm and minimum tail width of 2.75cm ensures sturdy, uniform fillets in all sizes. Pacific Treasure Swai fillets guarantee consistent uniformity, accurate sizing, and 100% net weight.

Brand	Description	Pack	GTIN Master
Pacific Treasure	2-3 oz Raw Fillet IQF	1 x 15	40741751812426
Pacific Treasure	3-5 oz Raw Fillet IQF	1 x 15	40741751812433
Pacific Treasure	5-7 oz Raw Fillet IQF	1 x 15	40741751812457
Pacific Treasure	7-9 oz Raw Fillet IQF	1 x 15	40741751812471
Pacific Treasure	9-11 oz Raw Fillet IQF	1 x 15	40741751812495

MENU IDEAS

- Fish and Chips
- Fish Tacos
- Blackened Fish

PRODUCT FORMS

- Raw Fillet
- Raw Fillet Splits
- Raw Breaded Fillet

STORAGE AND HANDLING

- Keep frozen
- Thaw under refrigeration
- Cook fully before consumption

