



IT'S AUSTRALIAN FOR SEAFOOD™

sustainably feeding tomorrow



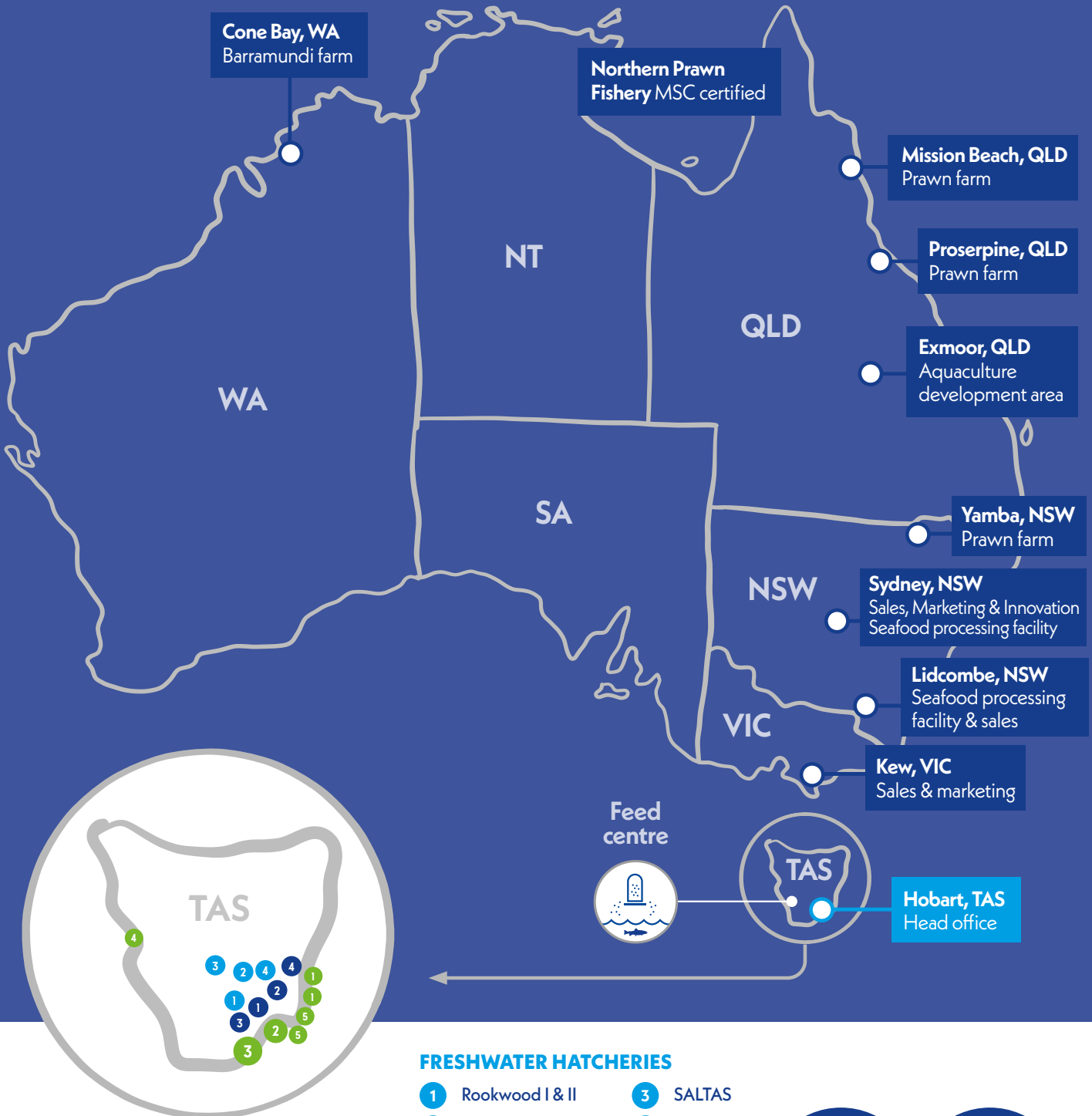
AUSTRALIA'S LARGEST SEAFOOD PRODUCER.

With more than 35 years aquaculture experience, our passion is to sustainably feed the generations of tomorrow.



Our footprint

As responsible farmers, we care about the welfare and quality of our animals, the environment on land and waterways in which we operate in, the local communities and our passionate people are building a better tomorrow while respecting our planet for future generations to come.



MARINE FARMING ZONES

- 1 Eastern Zone
- 2 Channel Zone
- 3 Southern Zone
- 4 Western Zone
- 5 Storm Bay Zone

FRESHWATER HATCHERIES

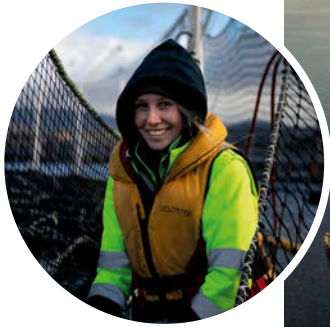
- 1 Rookwood I & II
- 2 Russell Falls & Karanja
- 3 SALTAS
- 4 HRAS

PROCESSING FACILITIES

- 1 Huonville
- 2 Margate
- 3 Dover
- 4 Triabunna

Over
35 years of
aquaculture
experience

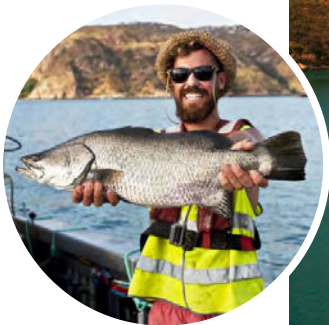
Over
1,700
employees
across
Australia



Tassal is proudly Australia's largest producer of Tasmanian grown Atlantic Salmon. Our home is Tasmania, a beautiful island with cool, clean waters where our ambition to produce healthy Atlantic Salmon began more than 35 years ago.



Tassal is proud to provide high quality, world class Tiger Prawns with Australia's largest and most sophisticated prawn farm network. Grown in the warm waters by the Tropic of Capricorn, our three farms are located on the coastline of Queensland and northern New South Wales.



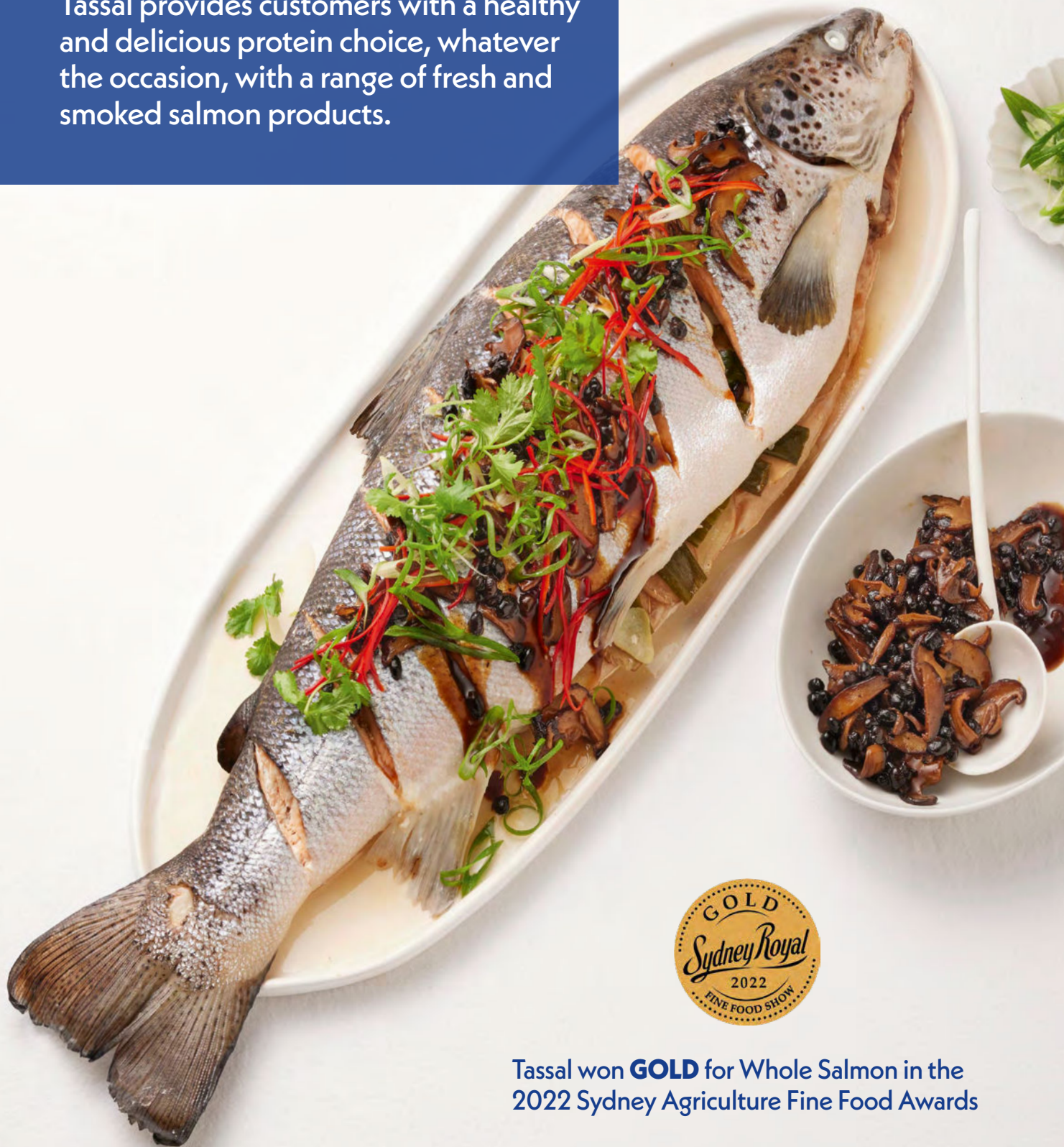
Introducing Tassal's newest addition to our seafood portfolio – Cone Bay Barramundi! Australia's only ocean grown barramundi. Our barramundi is responsibly grown in the warm and pristine waters of Cone Bay, Western Australia.



SALMON

Our high-quality Tasmanian Atlantic Salmon is carefully selected and handled with the utmost care.

Tassal provides customers with a healthy and delicious protein choice, whatever the occasion, with a range of fresh and smoked salmon products.



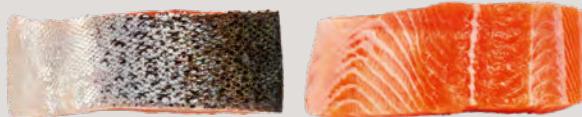
Tassal won **GOLD** for Whole Salmon in the 2022 Sydney Agriculture Fine Food Awards

OUR PRODUCTS

Tassal has a range of high quality salmon formats. See our Australian Retail range here: www.tassal.com.au and Wholesale & Foodservice here: www.tassalfoodservice.com.au



Tassal HOG - Head on Gutted 1.5-6kg for wholesale and foodservice



Tassal Salmon fillets and portions skin on or skin off for wholesale and foodservice



Tassal Chef's Selection Smoked Salmon fillets and pieces available in hot and cold smoked formats for wholesale and foodservice



Tassal has a range of chilled packaged retail salmon formats



Tassal has a range of convenient Smoked Salmon retail formats

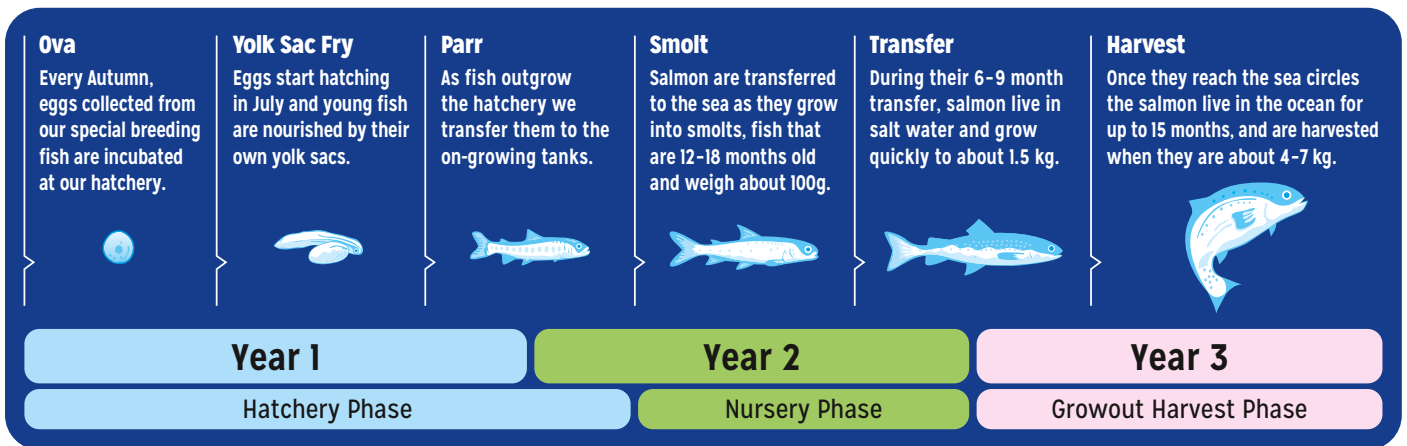


Tassal has a range of value added formats including Salmon Burgers



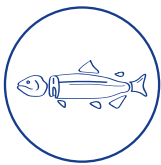
PRODUCT INTEGRITY

ATLANTIC TASMANIAN SALMON LIFE CYCLE



IN SEASON

6kg+ Tassal fresh Tasmanian Atlantic Salmon is in season between August and January each year.



FRESHNESS

Tassal fresh Tasmanian Atlantic Salmon is one of the fastest delivered into Asia globally, arriving within 48-54 hours after harvesting, quicker than delivery into most of the Australian domestic market. The quick transportation ensures maximum freshness and firmness, spending less time in ice slurry.



FREE TRADE AGREEMENT

Tassal has a free trade agreement in place with China and many other countries throughout Asia.



BETTER YIELD

Tassal fresh Tasmanian Atlantic Salmon has a consistent 2%-4% better yield recovery than salmon from other nations, due to a smaller head, with a superior flesh colour of +26 on the SalmoFan™ scale.

SalmoFan™ Chart

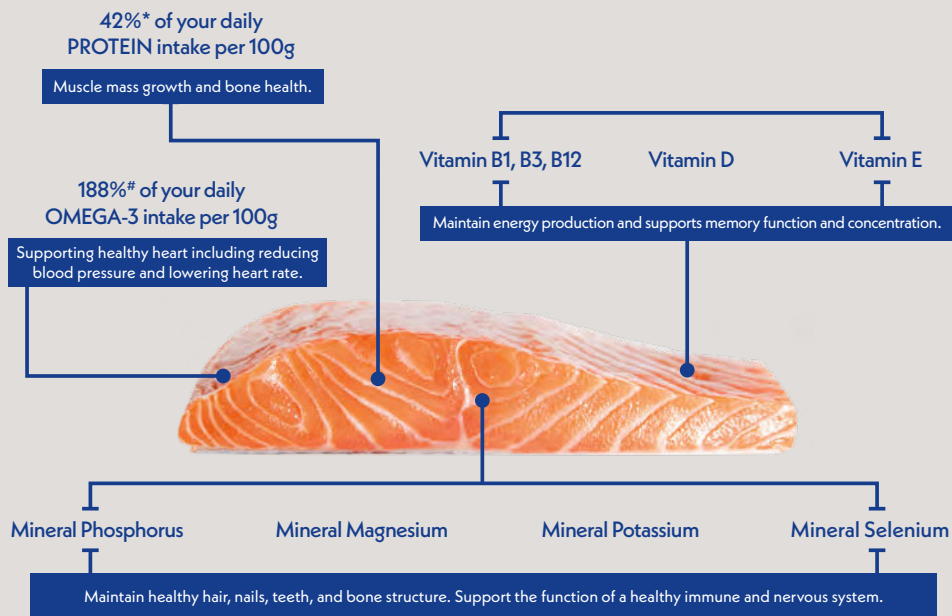


NUTRITION

SALMON - THE NATURAL SUPER FOOD

There's no better protein than Atlantic Salmon to provide these essential nutrients needed for a healthy balanced diet.

Tassal is proud to produce a healthy and nutritious, sustainable protein than contains essential nutrients that support your health and wellbeing in a variety of ways.



*Percentage Daily Intakes are based on an average adult diet of 8700 kJ. Your daily intakes may be higher or lower depending on your energy needs.





IT'S AUSTRALIAN FOR SEAFOOD™

PRAWNS

Tassal produces only the highest quality Australian Tiger Prawns, popularly known for their versatility, health benefits and incredible taste.

Harvested, processed and packed at our onsite facilities within a matter of hours to deliver optimal freshness.



OUR PRODUCTS

Tassal has a range of high quality fresh and frozen Australian Tiger Prawn formats. See our Australian Retail range here: www.tassal.com.au and Wholesale & Foodservice here: www.tassalfoodservice.com.au



Aussie Tiger Prawns are available in a 3 kg frozen carton as cooked and raw variants



Aussie Tiger Prawns available in a chilled package retail format



WHY TASSAL PRAWNS

Breeding

We collect our own breeding prawns with our own vessel, for superior breeding quality, handling and traceability

Water Quality

Our prawns experience a superior growing environment in natural, warm, oceanic conditions as we filter water upon entry to the farm and at the entry to each pond, from the ocean and estuarine river sources that are next to our farms

Traceability

One of the most advanced traceability and supply chain systems in the industry

Feed

Innovative automatic feed systems provides on demand, around the clock feeding for optimal prawn health



Processing

Prawns are harvested, chilled and transported to our on site facilities to be processed and packed within a matter of hours to deliver optimal freshness

Freezing Options

Superior quality achieved by option of individually quick frozen (IQF) or block frozen methods

Market Leaders in Seafood Innovation

Dedicated new product development team focusing on improved handling, flavour, shelf life, packaging and quality systems





BARRAMUNDI

Australia's only ocean grown barramundi from Cone Bay, Western Australia.

OUR PRODUCTS

Tassal's latest addition to our seafood portfolio – Cone Bay Barramundi. Australia's only ocean grown barramundi that is responsibly grown in the warm and pristine waters of Cone Bay, Western Australia. Ocean-farmed barramundi is known for its consistent delicious clean, buttery flavour with a succulent and delicate texture. Also a great source of Omega-3 and protein.

Our ocean's finest barramundi is favoured by professional Australian chefs & Foodservice industry as super versatile and easy to prepare.



Available as chilled whole barramundi for wholesale and foodservice



Available as chilled packaged barramundi portions skin on and skin off for retail



RESPONSIBLE FARMING & HOW WE CARE

As farmers, we take pride in what we produce and how we produce it. We are committed to providing Australians with responsibly sourced Australian grown salmon, barramundi and prawns.

As global leaders in sustainability, we know that responsible aquaculture is key to meeting future global seafood demand, so we ensure that all our salmon and prawn farms are independently certified to third-party sustainability standards.

Our focus on sustainability has been the basis of developing programs around food safety, environmental management, animal welfare and quality. This has established our reputation as a successful global aquaculture pioneer.



Proudly Australian grown salmon, barramundi and prawns



Salmon, barramundi and prawn feed is formulated by nutritionists and contains vitamins, minerals and no growth hormones



Structured smart feeding program throughout the salmon and prawn life cycle to ensure quality and wellbeing



We are the only Australian salmon producer to hold ASC (Aquaculture Stewardship Council) certification.

Tassal is also accredited by GLOBAL G.A.P, which provides assurance our seafood has been produced using safe, socially and environmentally responsible farming practices



Committed to providing Australians with responsibly sourced, high quality salmon and prawns



Aquaculture is one of the most efficient forms of protein production with a low carbon footprint



Members of the Australian Packaging Covenant (APCO) to reduce, reuse and recycle



Support local economies by providing thousand of regional jobs



In 2022 we ranked #1 as Australia's most sustainable protein producer and #8 in the world by the FAIRR initiative

Cooke

SEAFOOD™

Cooke and Tassal joined entities in November 2022. Cooke is the family owned business drawing on decades of experience to become a leader of the ocean.

We pride ourselves on our passion and expertise to bring you the highest quality seafood from around the world.





DISCOVER A WORLD OF SEAFOOD



SOCKEYE SALMON

From the cool waters of Alaska, our responsibly sourced Sockeye Salmon retains its firm, flaky texture and vibrant colour throughout cooking.

Sockeye Salmon is a good source of Omega-3 and adds visual appeal to any dish.



SEA SCALLOPS

Naturally sweet and buttery, our Sea Scallops deliver restaurant indulgence in the comfort of your home.

These mouth-watering delights from North Atlantic waters are perfect for use in a wide range of dishes.



SCALLOP MEDALLIONS

Sweet and tender Scallop Medallions, crafted by combining high quality Patagonian scallops to create large, enticing medallions.

Perfectly served as an entrée or main, our Scallop Medallions are sure to impress.

OUR PRODUCTS

Cooke has a range of seafood formats including sockeye salmon, sea scallops and scallop medallions. See our Australian retail range here: www.cookeseafood.com.au and Wholesale & Foodservice here: www.tassalfoodservice.com.au



Sockeye Salmon (*Oncorhynchus nerka*)



Sockeye Salmon (*Oncorhynchus nerka*)



Sea Scallops (*Placopecten magellanicus*)



Scallop Medallions (*Zygochlamys patagonica*)





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FOR INTERNATIONAL ENQUIRIES



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