



*Premium Quality*  
**Smoked Fish**







*So easy --  
simply thare,  
serve and  
enjoy!*

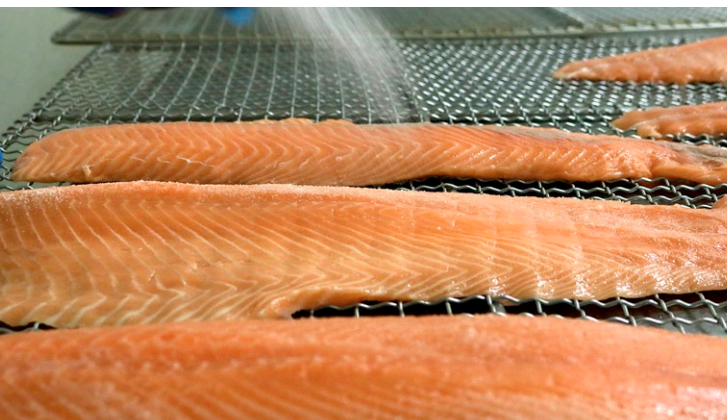
Established in 2009, Blessing Fish® is known for its iconic Smoked Salmon. Today, we have expanded our product varieties to include an extensive range of smoked fish, such as butterfish, milkfish, tuna, and marlin. Our commitment to use only the finest raw materials reflects our passion to deliver the best quality products.

#### The Factory

Blessing Fish® is a brand under PT. Prasetya Agung Cahaya Utama, an Indonesian fish company specialist and a pioneer in smoked salmon export. The factory is located in Tabanan-Bali, facilitated with modern technology equipment and supported by qualified as well as experienced food technologists. We have obtained halal certification and HACCP (Hazard Analysis Critical Control Points) to ensure safety standard and consistency beyond your satisfaction.

#### Packing

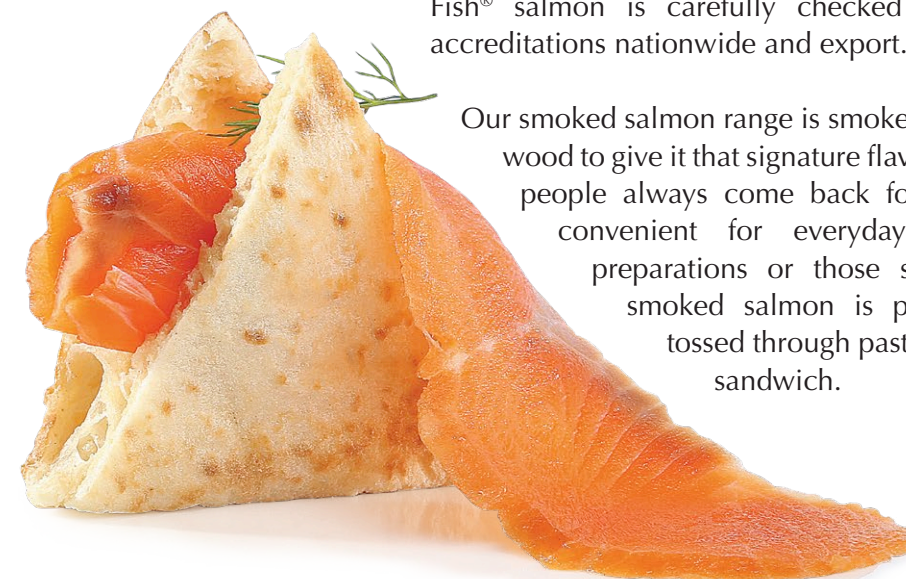
All products are available in a tray, frozen vacuum packed with a choice of full fillet or portion size packaging according to your requests.



## Smoked Salmon

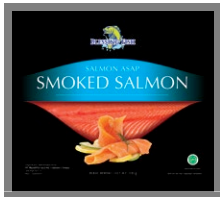
At Blessing Fish®, our salmon is sourced from selected producers across the globe. We use premium Atlantic salmon for its rich flavour and blissfully smooth texture that melt in your mouth. Every piece of Blessing Fish® salmon is carefully checked to satisfy food safety standard accreditations nationwide and export.

Our smoked salmon range is smoked delicately using Canadian maple wood to give it that signature flavour and melt in your mouth texture people always come back for. Pre-sliced and ready to serve, convenient for everyday family eating with minimal preparations or those special occasions. Blessing Fish® smoked salmon is perfect for entertainment platters, tossed through pasta or salads or topped on a pizza or sandwich.

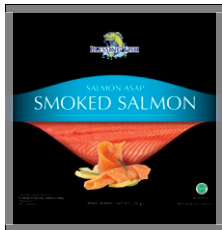




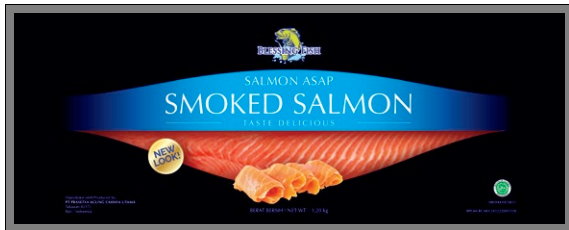
The Package



100 g (retail pack)



250 g (retail pack)



1 kg (food service pack)

Pack Size	Pack Dimension	Carton Dimension	EAN Code
100 g	240 x 210 mm	240 x 210 x 210 mm	8997026480140
250 g	240 x 250 mm	240 x 210 x 210 mm	8997026480096
1 kg	625 x 250 mm	240 x 210 x 210 mm	8997026480034

Frozen Vacuum Packed with Tray

12 pcs/carton

12 x 100 g/250 g

Blessing Fish® produces a range of portions and whole salmon. Our premium quality sashimi grade salmon is carefully sliced and pin boned by hand, handled with the utmost care by our dedicated team. Whether you prefer portions to cook your favourite family meal or serve a whole salmon on a platter to guests while entertaining, Blessing Fish® has the perfect salmon for you.

Available in:

ATLANTIC SALMON

BRINE Lightly Salted

METHOD Cold Smoked



Salmon Whole Head On



Salmon Whole Head Less



Salmon Fillet



Salmon Steak \*

Pack of <100 g, 100 g-150 g, 150 g-200 g



Salmon Belly/Harasu



Salmon Skin



Salmon Steak Bone In \*

Pack of 100 g-150 g, 150 g-200 g



Salmon & Smoked Salmon Flakes

Pack of 500 g



Salmon Neck/Kama

\* Selection sizes are available on request



# Smoked Oilfish

OILFISH

BRINE Lightly Salted

METHOD Cold Smoked



The Package



100 g (retail pack)



250 g (retail pack)

Pack Size	Pack Dimension	Carton Dimension	EAN Code
100 g	240 x 210 mm	240 x 210 x 210 mm	8997026480126
250 g	240 x 250 mm	240 x 210 x 210 mm	8997026480157

Frozen Vacuum Packed with Tray

12 pcs/carton

12 x 100 g/250 g

**Instructions:** Keep frozen until ready to use. Place frozen Blessing Fish® Smoked Oilfish package in room temperature water for thawing, for approximately 3 minutes. Remove from water, open the package and it is ready to be served.

Blessing Fish® Smoked Oilfish is sourced from the best local catch. Our oilfish is processed through subtle dry salting and slow cold-smoking using maple wood to produce delicate yet distinctive smoked flavor. It has a luscious velvety texture, rich in unsaturated fatty acids. Our commitment as the Blessing Fish® Team is to provide you with quality indulgence.






# Smoked Marlin



Blessing Fish® Smoked Marlin is sourced from the best local catch. Our marlin is processed through subtle dry salting and slow cold-smoking using maple wood to produce delicate yet distinctive smoked flavor. It has a luscious velvety texture, rich in unsaturated fatty acids. Our commitment as the Blessing Fish® Team is to provide you with quality indulgence.

Pack Size	Pack Dimension	Carton Dimension	EAN Code
100 g	240 x 210 mm	240 x 210 x 210 mm	8997026480102
250 g	240 x 250 mm	240 x 210 x 210 mm	8997026480171


 Frozen Vacuum Packed with Tray
 
 12 pcs/carton
 
 12 x 100 g/250 g

### The Package



100 g (retail pack)



250 g (retail pack)



MARLIN

BRINE

Lightly Salted

METHOD

Cold Smoked



**Instructions:** Keep frozen until ready to use. Place frozen Blessing Fish® Smoked Marlin package in room temperature water for thawing, for approximately 3 minutes. Remove from water, open the package and it is ready to be served.



TUNA

BRINE

Lightly Salted




METHOD

Cold Smoked



**Instructions:** Keep frozen until ready to use. Place frozen Blessing Fish® Smoked Tuna package in room temperature water for thawing, for approximately 3 minutes. Remove from water, open the package and it is ready to be served.

Pack Size	Pack Dimension	Carton Dimension	EAN Code
100 g	240 x 210 mm	240 x 210 x 210 mm	8997026480119
250 g	240 x 250 mm	240 x 210 x 210 mm	8997026480164


 Frozen Vacuum Packed with Tray
 
 12 pcs/carton
 
 12 x 100 g/250 g

### The Package



100 g (retail pack)



250 g (retail pack)

Blessing Fish® Smoked Tuna is sourced from the best local catch. Our tuna is processed through subtle dry salting and slow cold-smoking using maple wood to produce delicate yet distinctive smoked flavor. It has a luscious velvety texture, rich in unsaturated fatty acids. Our commitment as the Blessing Fish® Team is to provide you with quality indulgence.

# Smoked Tuna





## PT. PRASETYA AGUNG CAHAYA UTAMA

For any enquiries regarding our products please contact:

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