

Tuna, Gindara & Marlin Primary and Secondary Cuts

Today, we have expanded our product varieties to include an extensive range of primary and secondary cuts, such as tuna, gindara and marlin. Our commitment to use only the finest raw materials reflects our passion to deliver the best quality products.



Tuna Loin



Tuna Steak



Tuna Saku



Gindara Chunk



Marlin Chunk

PT. PRASETYA AGUNG CAHAYA UTAMA

For any enquiries regarding our products please contact:

Factory:
Jl. A. Yani I, Dusun Carik Padang Desa Nyambu
Kec. Kediri, Tabanan - Bali 82121
Indonesia
Tel: (62-361) 812 828, 812 830
Fax: (62-361) 812 857
Email: ptpacu@gmail.com

Representative Office:
Jl. By Pass Ngurah Rai No. 555X
Br. Pesanggaran, Pedungan
Denpasar - Bali 80222
Indonesia
Tel: (62-361) 729 505 (Hunting)
Fax: (62-361) 726 146
Email: pangan_utama@yahoo.co.id

www.blessingfish.com

Follow and get latest update
on our facebook & instagram:



@Blessing Fish



blessingfish.smokedfish

Distributor:



Premium Quality

Smoked Fish

Salmon - Marlin - Tuna - Gindara



So easy -- simply thaw, serve and enjoy!



Smoked
Salmon



Born out of desire to provide high quality smoked salmon which melts in your mouth, Blessing Fish team carefully selects only the finest imported Atlantic salmon. Through rigorous safety checks, you can be assured that our farmed salmon are raised in a clean and optimally regulated environment to ensure maximum nutritional value and freedom from heavy metal contents. Our 'freshly frozen' technology keeps any harmful parasites away, whilst locking in all the goodness of naturally occurring fatty acids, resulting in a superior tasting smoked salmon.

All of our smoked fish are carefully trimmed, dry salted, followed by slow cold-smoking process for salmon, oilfish, tuna and marlin. We use natural smoke from maple and fruit trees to bring out a wonderfully aromatic fragrant and delicate flavor when crafting a delectable delicacy for you.

We have obtained halal certification and HACCP (Hazard Analysis Critical Control Points) to uphold the highest safety standards and consistency beyond your satisfaction.



Smoked
Oilfish



Smoked
Marlin



Smoked
Tuna



Salmon Whole, Primary and Secondary Cuts

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.



Salmon Whole Head On



Salmon Whole Head Less



Salmon Fillet Boneless Skin-off



Salmon Fillet Boneless Skin-on



Salmon Steak Bone In
Pack of 100 g-150 g, 150 g-200 g*



Salmon Steak Boneless
Pack of <100 g, 100 g-150 g,
150 g-200 g*



Salmon Belly/Harasu
Pack of 200 g



Salmon Trimming
Pack of 500 g



Salmon Skin



Salmon Neck/Kama



Salmon Head



* Selection sizes are available on requests