



SPECIFICATIONS

COO: Vietnam

<u>Harvest</u>: Farm Raised <u>Genus:</u> Pangasius

<u>Trim:</u> Well Trimmed, Skinless, Red

Meat Off, Fat Off, Belly Off

<u>Treatment</u>: All-Natural, Light STPP or

Standard STPP

Certifications: BAP available

FORM

Swai Fillets
Others: Loins, Breaded Fillets,
Breaded Sticks

SIZE	FILLET
3-5 oz	\otimes
5-7 oz	\bigcirc
7-9 oz	\bigcirc
9-11 oz	\bigcirc

PACK	FILLET
IQF (5 lb)	\otimes
IQF (20x1 lb)	\bigcirc
IQF (10x2 lb)	\otimes
BLOCK (15 lb)	\bigcirc
Print Bag (1 lb)	\bigcirc

Swai (Pangasius)

Unlock a world of culinary possibilities with Swai, the fish that adds a touch of elegance to your everyday meals and elevates your dining experiences. Swai is a delicate yet flavorful fish known for its flaky texture and mild, buttery taste. It is comparable to light, white fish such as flounder, sole, and grouper. Sourced from sustainable farms with a commitment to responsible aquaculture, Swai offers consistent quality while supporting eco-friendly practices. Swai is quickly becoming a cost-effective alternative to domestic catfish for restaurants and retailers across the country.

- <u>Premium flavor:</u> Swai is more approachable to the palate than its cousin the catfish, with a buttery flavor and flakey texture.
- <u>Clean supply chain:</u> VALIA has lasting partnerships with BRC certified processors at the source.
- Sustainable: BAP certified product.
- <u>Farming method</u>: Swai is raised in freshwater ponds using sustainable aquaculture methods and certified feed.
- <u>Versatile:</u> Excellent for searing and grilling, it also holds up well to being battered and deep-fried and can take the heat of an open flame without falling apart.





