

Aquna Murray Cod Australia

From the southeast corner of Australia comes a one-of-a-kind fish found nowhere else. One of the largest freshwater fish in the world, Murray Cod was once hunted to the brink, but has returned to its rightful place in Australian and world gastronomy through the work of one producer.

The Fish

The Murray Cod is one of the largest freshwater fish in the world, and an adult can weigh well over 200 pounds. Though an iconic fish to the Ngarrindjeri peoples for thousands of years, it was English colonists, more familiar with cod than with the perch to which the fish is actually related, that gave it the name Murray Cod. Only a few years after the English colonization of Australia, commercial exploitation was underway, and by the 1880s, the fish formed an important and profitable commercial fishery. Overfishing took its toll, and in the first half of the 20th century the commercial fishery was shut down entirely.

The pale white fillet — buttery and mild — has a delicate texture with a large flake. Raw, Murray Cod is exceptionally clean and sweet, with a crispy bite reminiscent of Hiram.

The Farm

Mat Ryan was originally a dry land wheat and sheep farmer. Weary of struggling in a commodity industry, he looked for something new to grow, something that was not as dependent on volume and global prices. He started in 2010 with one pond stocked with Murray Cod.

Aquna now has 26 ponds, with 40 more coming online in the next few years. The fish are raised in off-bottom cages. Some ponds are owned directly, while others are contracted with independent farms — all working according to Aquna's standards. Aquna has integrated production, and now supplies all smolts and food to contract farms. Additionally, in-house engineers and technicians design and build all farming equipment.

Feed Conversion Ratio (FCR) is approximately 1.1:1, and the diet consists of sustainably sourced land-based vegetable content and limited marine content. Aquna is developing a feed formulation that contains only fishmeal and fish oil from fish species classed as invasive to Australian waterways, like the European carp and English perch.

“With CleanFish’s help, the old adage about there being plenty more fish in the sea might remain true.”

TIME



“The innovative way MCA has created a luxury fish product by combining natural processes, evolved over millions of years, with cutting-edge technology aligns with the way I approach food and cooking, resulting in fantastic quality.” — Multi-Michelin starred Chef Heston Blumenthal



“I’m in love with this fish!!!”

— Chef Mikel Anthony, *Chefs Roll*

In The Kitchen

The pale white fillet, buttery and mild, has a rather delicate texture with thick large flake — but thanks to a relatively high fat content, it stands up well to everything but the grill.

However, as a raw fish, Murray Cod is exceptionally clean and sweet, with a crispy bite reminiscent of Hirame. A truly impressive raw fish, made all the more impressive because it’s a freshwater species.

The Facts

Latin Name	<i>Maccullochella peelii</i>
Origin	Australia
Form & Size	Whole, gutted; 2-2.5 kg; yield 44%
Availability	Year-round
Taste Profile	Soft flake of freshwater bass, but with more defined flavor and crispy texture of saltwater bass
Health	A mild tasting source of low-fat protein
Feed	Feed Conversion Ratio (FCR) is approximately 1.1:1; diet consists of sustainably sourced land-based vegetable content and limited marine content. Developing a feed using only species invasive to Australian waterways.
Husbandry	Fish are raised in off-bottom cages in ponds. The Murray Cod is a hardy species, adapted to extreme temperature fluctuations and environmental variability. Has a 12-18 month grow-time period, resulting in a fish with an average market size of 2-2.5 kg. Species spawns naturally under easily reproducible conditions; no reliance on forced spawning.

Meet CleanFish

At CleanFish, we’re committed to aquaculture as an essential part of a sustainable future, and we advocate for the best, most innovative practices — one delicious meal at a time.

We bring together visionary producers at the cutting edge of responsible farming and champion them in the marketplace under traceable, transparent brands for seafood that’s the best of the season, better every season.

That’s what CleanFish is all about — fish you can trust with a difference you can taste.

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We want to hear about every delicious morsel! Connect with us on social media.

