

WILD TASMANIAN SEAFOOD

FROM THE EDGE OF THE WORLD

Premium seafood harvested solely from the coastal waters of Tasmania, Australia



The largest Tasmanian owned and operated seafood exporter. Processing, since 2016.



BUILT ON A REPUTATION OF **EXCEPTIONAL QUALITY & VALUED RELATIONSHIPS**

3
3 PRODUCTS

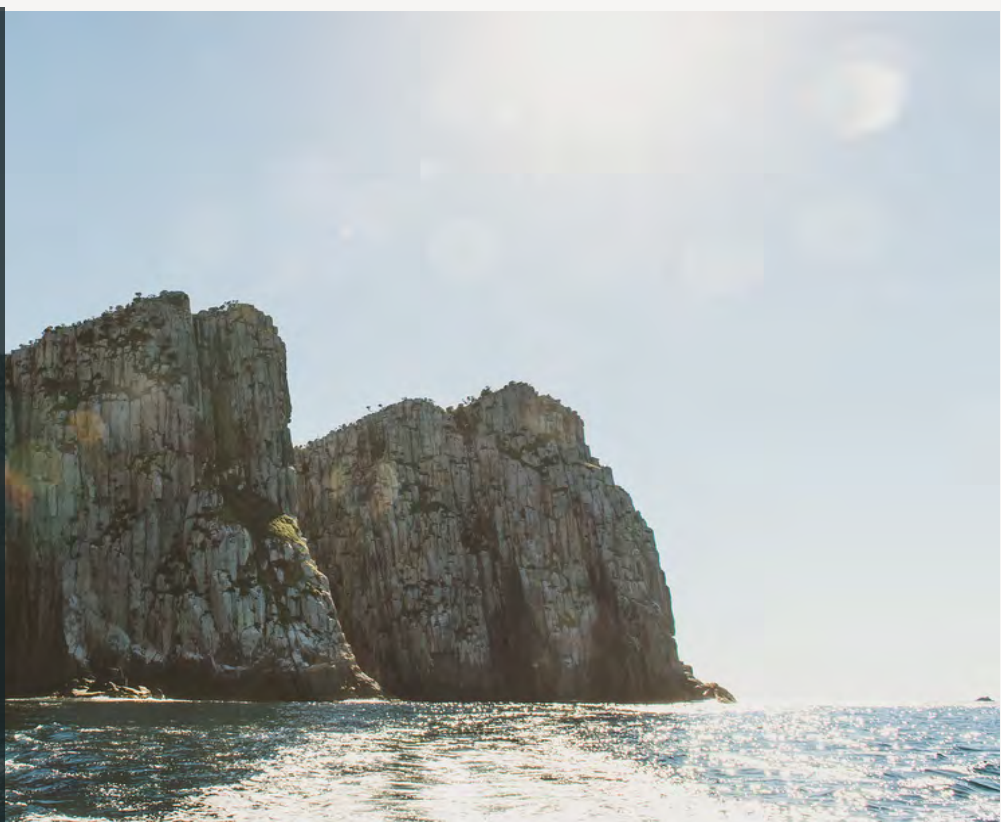
250MT
250MT PER YEAR

\$20M + SALES

12 STAFF

2 FACILITIES

6 REFRIGERATED TRUCKS



JSJ Seafood was formed in 2016, and is now the largest Tasmanian owned and operated exporter in Tasmania.

We process from two locations in Tasmania providing access to the main fishing areas around the island. Our refrigerated fleet of vehicles collect products daily for storing in our temperature controlled facilities in preparation for export.

We use charter airlines to ensure our handling standards are kept as we connect to international hubs for export.

OUR LOCATIONS



KING ISLAND



TRIABUNNA



DRAGON TASMANIA SOUTHERN ROCK LOBSTER

JASUS EDWARDIIS



DESCRIPTION

Our wild-caught frozen Southern Rock Lobsters are available for high end food service markets.

JSJ supplies under the brand Dragon Tasmania - a wild caught, Tasmanian southern rock lobster, frozen, vacuum sealed and available to you all year.

Product Format: Frozen

GRADING

Origin: Australia

BCD 600g – 1-1500gm in a 10kg box

Traceability technology to track back to the source, and temperature recorders



**DRAGON
TASMANIA**

AVAILABILITY

Available to you all year

FISHING LOCATIONS:



TASMANIAN SOUTHERN ROCK LOBSTER

JASUS EDWARDIIS



DESCRIPTION

The World's #1 Lobster. This unique species is caught in the cool waters surrounding Tasmania. Managed under strict quotas there are limited numbers globally.

The product is in high demand from discerning consumers who value the highest quality sashimi lobster.

Product Format: Live

GRADING

Origin: Australia

12.5kg airline approved polystyrene carton.

Wood wool for insulation
Ice packs, temperature Recorders

B Size - 600 - 800gm

C Size - 800 - 1kg

D Size - 1 - 1.5kg

E - Size - 1.5 - 2kg

E+ Size - 2 - 2.5kg

AVAILABILITY

The Tasmanian Southern Rock season is: 15th November to 30th September. Peak supply months are: December to May.

FISHING LOCATIONS:



Total available tonnages 300mt

TASMANIAN GIANT CRAB

PSEDOCARCINUS GIGAS



DESCRIPTION

The Tasmanian Giant Crab, also known as King Crab is unique to the Southern Ocean where it is caught at depths of 1000m.

Limited numbers annually it is the worlds most expensive crab.

Product Format: Live

GRADING

Origin: Australia

U3kg / 3-5kg / 5kg+

AVAILABILITY

All year

FISHING LOCATIONS:



CONTACT

JSJ SEAFOOD

MARKETING

A new business created by JSJ Seafood providing a high end sales and marketing solution. Three Capes Marketing, on behalf of a select number of suppliers globally, offering bespoke service to help ensure that our clients premium seafood products reach the best markets and obtain the highest value.

LEARN MORE:

www.threecapesmarketing.com.au

CONTACT

Locations:

King Island - Export Facility
Triabunna - Export Facility

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Play Video



Website

