

Fresh barramundi from farm to doorstep in 48 hours



Photo: AsiaOne

SINGAPORE - Off the southern shores of Singapore just a 15-minute boat ride away, is a fish farm with a mission to provide consumers with the freshest barramundi possible.

AsiaOne recently had the opportunity to visit Kuhlbarra, Singapore's largest commercial fish farm. It is also the first to raise barramundi, a type of seabass.

The fish is highly nutritious, being low in fat and high in Omega-3 fatty acids, which fend off the risk of heart disease.

The people behind Kuhlbarra emphasise their "farm to fork" model heavily, meaning that an order of fish will go straight to the doorstep, cutting out middlemen such as supermarkets.

This allows the consumer to know exactly how fresh their barramundi is.