

Wild Gulf BARRAMUNDI

Lenrex Seafood Marketers provide wild caught, fresh frozen at-sea Gulf Barramundi and other related seafood products. Locally owned and operated since 1985, Lenrex Seafood Marketers is proud of its long term alliances with the fishing industry's most highly regarded professional fishermen and commitment to providing the domestic market with wild caught seafood which is unrivalled in quality and freshness.

All Lenrex Seafood Marketers' seafood is processed at sea meaning that once the fish are caught, they are expertly filleted and snap frozen to preserve both freshness and the glorious white flesh for which the Gulf Barramundi is famous.

About us

The expertise and reputation of Lenrex Seafood Marketers are based on decades of seafood processing and marketing knowledge of its late founder, Walter Richardson. Since 1967, Walter's business endeavours saw him and his brother build an enterprise which included establishing seafood receiving depots all over Queensland, securing extended contracts to process seafood from New Guinea and the Torres Straits, and exporting cray tails to San Francisco and prawns to Japan.

Following a move to Cairns, Walter and his family founded Lenrex Seafood Marketers in response to market demand for a seafood supplier which not only understood the industry but was committed to providing wild caught seafood to the domestic market that was always of the highest quality and presentation. Utilising his wide network of professional fishermen who Walter knew were just as dedicated as he was to sourcing and providing fresh, market-leading seafood products, Walter was able to implement at-sea seafood processing procedures which would stand his product apart from his competitors in the domestic market.

Since his passing in 2012, Walter's family continue to operate Lenrex Seafood Marketers as a thriving business true to Walter's vision.

Products at a glance;

The Gulf Barramundi and seafood products provided by Lenrex Seafood Marketers are all sourced from the pristine waters of the Gulf of Carpentaria, Queensland's east coast and the Torres Straits.

To maintain freshness and the glorious white flesh that the Gulf Barramundi is famous for, once caught, the fish is sent through brine and then expertly filleted and snap frozen. The fish is then packaged with fillet counts displayed on the carton.

Packaging options include:

10kg top-loaded cartons;

- Fillets are individually bagged or interleaved, depending on the fishermen's practises, with the number of fillets per carton clearly displayed.
- All labelling complies with Safe Food Qld regulations with information such as the pack date and best before date.
- All fillets are trimmed with the belly-flap removed.
- Graded or regulated fillet cartons are available through selected fishers with an average



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