

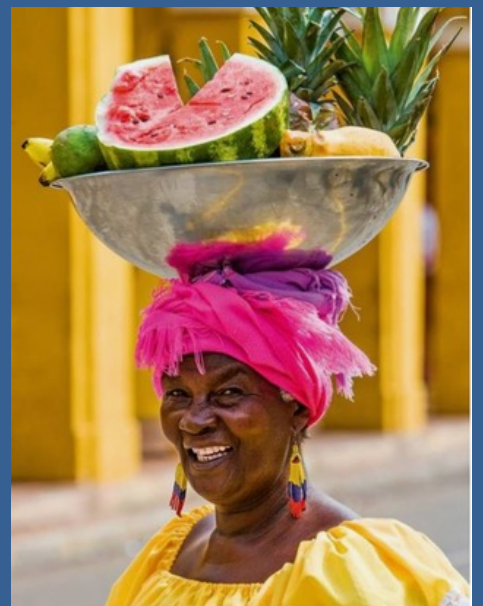


## AMAZON RIVER FISH PRICE LIST

Valid till April 30<sup>th</sup> 2024

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# DISCOVER — AMAZON FISH —



The Amazon River is not only a treasure trove of biodiversity but also a source of unique and flavorful fish with distinct culinary value. One such iconic species is the Amazonian Catfish, a versatile and delicious fish that finds its way into traditional Amazonian dishes. Known for its firm texture and mild flavor, the Amazonian Catfish is often prepared in a variety of ways, from grilling to frying, showcasing its adaptability in the culinary realm.

Pacu, another Amazonian fish, is celebrated for its sweet and tender flesh. Often likened to the taste of pork, Pacu is a popular choice for grilling or smoking, imparting a delectable smokiness to the dish. Its versatility makes it a staple in the culinary landscape of the Amazon, enjoyed by locals and visitors alike.

In addition to these, the Tambaqui, a large and scale-covered fish, stands out for its succulent white meat. Its unique flavor profile makes it a sought-after ingredient in Amazonian cuisine, featuring prominently in stews, grilled dishes, and even ceviche. The Tambaqui's culinary appeal lies in its ability to absorb flavors, making it a canvas for various regional spices and herbs.

These Amazonian fish not only contribute to the rich gastronomic heritage of the region but also offer a sustainable source of protein for the local communities. As interest in diverse and exotic cuisines grows, the culinary values of Amazonian fish are gaining recognition beyond the riverbanks, enticing food enthusiasts with the promise of unique and delicious flavors from one of the world's most biodiverse ecosystems.

DISCOVER

# — AMAZON RIVER —



The Amazon River, an awe-inspiring natural wonder, meanders through the heart of South America, defining the continent's landscape and fostering unparalleled biodiversity. Originating in the Andes Mountains, this colossal waterway winds its way through Peru, Colombia, and Brazil, covering over 4,000 miles—the longest river on Earth. As it traverses diverse ecosystems, from dense rainforests to expansive wetlands, the Amazon River is the lifeblood of the world's largest tropical rainforest, playing a vital role in regulating the global climate.

Renowned for its incredible biodiversity, the river is home to an astounding array of wildlife, from elusive jaguars and vibrant macaws to elusive Amazonian river dolphins. The Amazon River basin hosts countless plant and animal species, many of which are found nowhere else on the planet. The river itself is a complex network of tributaries, creating a labyrinthine system that sustains an intricate web of life.

Navigating the Amazon River reveals not only its natural wonders but also the vibrant cultures of the indigenous people living along its banks. These communities have developed a profound connection with the river, relying on it for sustenance, transportation, and cultural significance.

However, the Amazon River faces ongoing environmental challenges, including deforestation, climate change, and threats to its delicate ecosystems. Conservation efforts are crucial to preserving this vital waterway and the unparalleled biodiversity it supports, ensuring that the Amazon River remains a symbol of both natural marvels and environmental stewardship.



Tambaqui is a highly consumed fish on the North and Mid West parts of Brazil. With a diet based on nuts, this fish is rich in protein, has the highest content of omega 3 amongst any fish species and contains vitamin A and D.

Tender, oily and bold flavored, this fish from the Amazon Basin can be prepared in many different ways: chargrilled, roasted, deep fried, pan-fried or stewed. In the North region, another traditional recipe made with this fish is Caldeirada, a stew with tomato, onion, potato, and pimenta-de-cheiro. Also called black pacu and red-bellied pacu in English.

Tambaqui Fillet on the grill is known to be excellent. This particular fish is great for buffet service where a bbq is used.

Available year around.



Considered one of the largest fresh water fish in the World, Pirarucu can reach over 2,5 meters in length and can weigh up to 200 Kg. Also known internationally as “Arapaima”, this fish from Amazon river has excellent taste. Its meat is soft with few bones only, rich in good fats such as omega 3, Pirarucu can be cooked in various forms. Often in stews, grilled or raw in the ceviche's, this fish is a delicacy and can be found in the best restaurants in Amazon region.

Also referred as the Cod of Amazon, Pirarucu is a great source of protein. It is very suitable for banquet style dining as well as high end a la carte menus. It is versatile so it can be used in stews and curries or simply grilled in Mediterranean style.

Available year around.

# TAMBAQUI

*"One of the best fish for bbq and grill. Due to its large size, easy to debone and consume. It is perfectly suitable for buffet service, a la carte and even as snack (the ribs)"*



## Tambaqui Whole

Frozen Whole Tambaqui gutted without gill



## Tambaqui Side

Frozen Tambaqui side without gill



## Tambaqui Rondelles

Frozen Tambaqui in rondelles without gill



## Tambaqui Fillet

Frozen Tambaqui fillet without skin

# TAMBAQUI

*"One of the best fish for bbq and grill. Due to its large size, easy to debone and consume. It is perfectly suitable for buffet service, a la carte and even as snack (the ribs)"*



## Tambaqui Ribs

Frozen Boneless Tambaqui Ribs



## Tambaqui Carre

Frozen Boneless Tambaqui Carre



## Tambaqui Cubes

Frozen Boneless Skinless Tambaqui Cubes



## Tambaqui Side with head

Frozen Tambaqui side skinless without gill head on)

# PIRARUCU

*"Known as the Cod of Amazon, this fish has a white tasty meat, large Bones that are very easy to take out and very good nutritious values. It is perfect for grilling, pan frying and stews"*



## PIRARUCU WHOLE

Frozen Whole Pirarucu gutted and without gill



## PIRARUCU FILLET

Frozen Boneless Fillet of Pirarucu without skin



## PIRARUCU LOIN

Frozen Boneless Loin of Pirarucu without skin



# PACKING

Primary and secondary packing  
Primary packing as below inside 1kg plastic bags. Carton sizes varies from 15 to 25 KG.



# TERMS AND CONDITIONS

## Quantity

1- MOQ is 300KG per order. Our order cycle is weekly. We organize one delivery per week from Brazil to Maldives. Our prices are included of all charges and we deliver to your supply boat.

2- Items from the list combined at mixed quantities. MOQ per item is one box. (15 to 25 kg)

3- Items can be send Frozen only. For now, we are not working on fresh amazon fish due to logistic challenges.

4- Products are packed in primary and secondary packing. in 15kg to 25kg cardboard boxes.

## Quality

1. Expiry date is 2 years from packing date
2. Plant location – Amazonas Brazil
3. Exportation Airport – GRU Airport – Sao Paulo Brazil

## Price and Payment

1- Prices quoted are in USD and are CIF Male including Male Handling charges., The Beef order is delivered to your supply boat or to your warehouse in Male/HulhuMale. All cost incurred for transit, customs and delivery is included in the price.

2- Fill out your order form enclosed and send to us and we will issue an official quotation. Following your approval, we will issue a proforma invoice.

2- We require 50% advance payment against proforma invoice at the time of order. (BML Account)

3- Remaining 50% of the total to be paid once the order is delivered. (BML Account)

## Important to note:

1. All orders will be inspected by our team in Brazil before they are being loaded.
2. We will need 2 days to plan your order, 2 days to prepare it and about 3 to 4 days to arrive to Maldives. The whole cycle is about 7 to 8 days. Cold chain is not broken during the entire process.
3. Purchase order to be sent to Unan Hospitality Maldives and All payments can be made to our bank account in Bank of Maldives in USD.
4. Images used are for illustration purposes only. Technical files are available for each cut.

### COMPANY INFORMATION

Our company's head quarters are located in Brazil and we do have offices in Maldives and in Seychelles. Please find company related information. Our Website is as below:

[www.UnanHospitality.com](http://www.UnanHospitality.com) and [www.unantrading.com](http://www.unantrading.com)

Click here to see our company information: [Unan Trading Company Deck](#)

#### **Unan Trading LTDA**

CNPJ – 53.840.594/0001-05

Address: Calc das Margaridas Numero 163, Sala 02, Commercial Alphaville Barueri SP, 06-453-038, Brazil

#### **Unan Hospitality Brasil LTDA**

CNPJ - 51.943.585/0001-14

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#### **Unan Hospitality Maldives Private Limited**

Company registration: C-0503/2010

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#### **Unan Hospitality LTD**

Registration Number: 237326

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