



Empurau fish, scientifically known as *Tor tamboules*, is a highly sought-after and expensive freshwater fish native to the rivers and lakes of Borneo Island, including Batang Ai Dam. Referred to often as the “king of the river fish” in Borneo.

Due to its popularity and rarity, Empurau has become a symbol of status and luxury in the culinary world. Batang Ai Empurau fish is renowned for its exceptionally tender and smooth-tasting flesh. It is considered a delicacy due to its delicious flavour and texture. The flesh of Empurau is often described as being buttery, delicate, and mild in taste, with a texture that is tender and soft.

Qualities of the Sarawak Platinum Empurau:

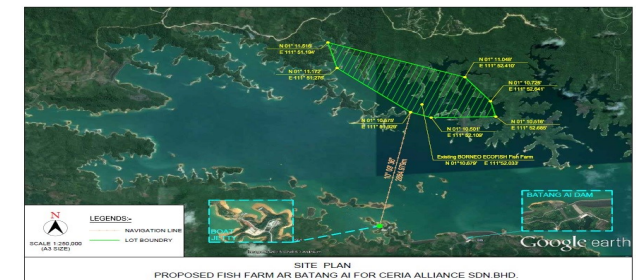
1. Premium restaurant grade
2. Export Standard
3. Succulent, meaty and with lean fat
4. Individually Quick Frozen (IQF) packed for hygiene, easy handling and storage.
5. Cleaned and gutted that makes it easy for cooking upon thawing.
6. Vacuumed Pack
7. We are certified by MyGap, Halal and Mesti from KKM



Batang Ai Fish comes with Mild flavour and No muddy Taste Assurance

The cage aquaculture farm is located at Telok Kaong, Batang Ai Hydro Lake which provide an ideal environment for cage culture of Tilapia Fish and also Empurau Fish some 250km into the interior and sits on the border with Kalimantan, Indonesia and is only can be accessible by boat from the jetty near the mini market at Lubok Antu.

We are passionate about the fishes we raise and the **mild flavour** and **no muddy taste**, which makes it great fish to eat. Lean and nutrient-rich, our fishes is as easy to prepare as it is nutritious and delicious an ideal and versatile addition to any menu. The fishes is raised in fresh water giving the fish its trademark sweet taste and firm texture.



We are certification by:



Member of:





ABOUT BORNEO ECO FISH

Borneo Eco Fish Sdn Bhd (BEF) (852631-W) was incorporated in 2009 and commenced operation on 2017 as one of leading Cage Aquaculture and producer of Red Tilapia Fish (*Oreochromis Niloticus*) at Batang Ai, Lubok Antu in Sarawak.

Borneo Ecofish is a home-grown tilapia fish rearing and processing company, which presently has over 2,000 operational cages.

Our Tilapia fish and Empurau Fish grows in pure deep crystal clear water lakes in Batang Ai, Lubok Antu of Sarawak. They are fed on formulated fish feed pellets and swim against natural currents. The result is a firm, clean tasting fish that is free from chemicals, growth hormones and antibiotics.



Our Fish Tagline:

Borneo EcoFish 100% Authentic Batang Ai Fish



Our Batang Ai *Fish Farm*

We know that high-quality fish comes from high-quality water and that working in parallel to minimize any impacts on the environment is a key. Just like fishes in the wild, they swim freely without crowding against water current to grow strong and healthy, but without the health risks wild fish face.



cage farm are suspended at a depth of a minimum of 30 metres above the lake bed, the fishes in the cages will never touch the mud bottom from the time. There they are fingerlings to the time they are harvested.

We are responsibly cage farms using floating cages that are not just supported by our own water quality assurance programs but also overseen by regulatory authorities from Biosecurity Authority but also the NREB as well as Sarawak Energy Berhad.



Premium Quality *Fish*



FOR MORE INFORMATION:

Sales office:

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Factory:

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