

Wild Barramundi Results from Chefs

Sample 45 (Queensland, Victoria, NSW & NT)

Do you use seasonal food on your menu? Why/why not?

33 chefs indicated that they use seasonal food on their menus (12 did not respond)

Who/where do you purchase your seafood from?

44 Wholesaler

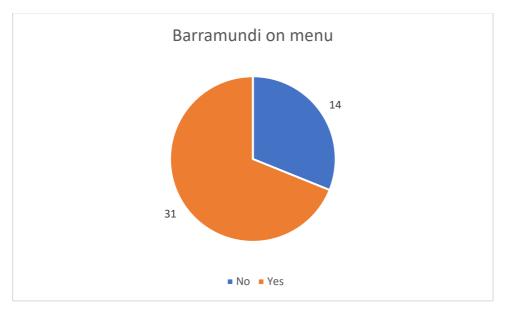
1 Retailer

What are the 3 most important factors (1 being the most important) you consider when purchasing seafood?





Do you currently offer barramundi on your menu? YES/NO



If no, can you tell us why?

Odd special Too common

If yes, what barramundi do you purchase?

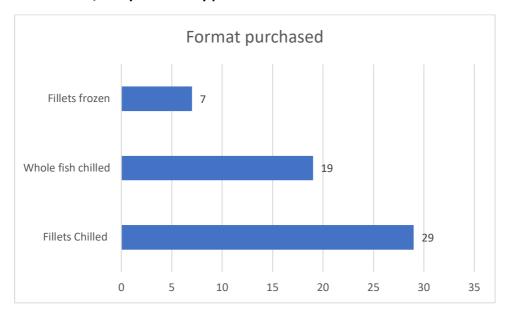


When is the best time of the year to get the best quality barramundi?

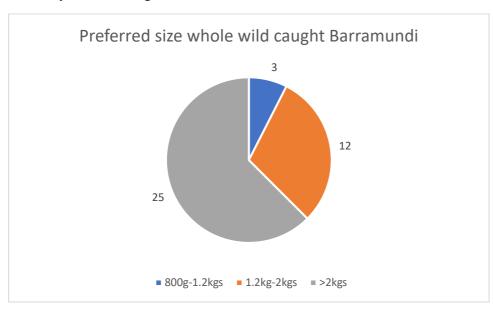


As expected based on the fact that most purchase farmed barramundi

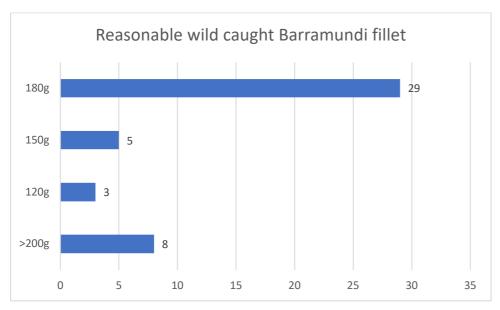
What format/s do you normally purchase?



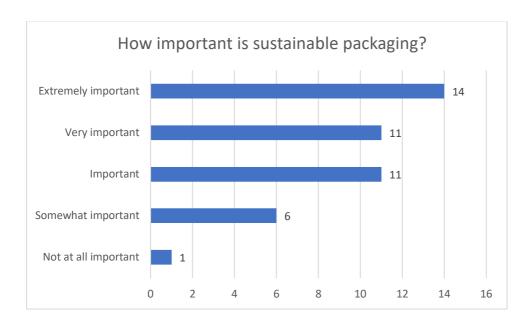
What is your ideal weight for a WHOLE WILD CAUGHT barramundi fish to be used in your restaurant?



What do you think is a reasonable portion size/serving size for a WILD CAUGHT barramundi fillet?

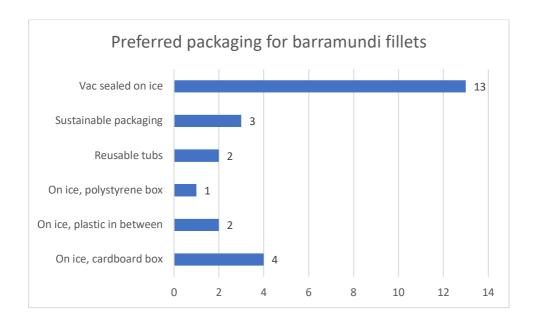


Is sustainable packaging important to you?



What type of packaging would you prefer barramundi to come in?

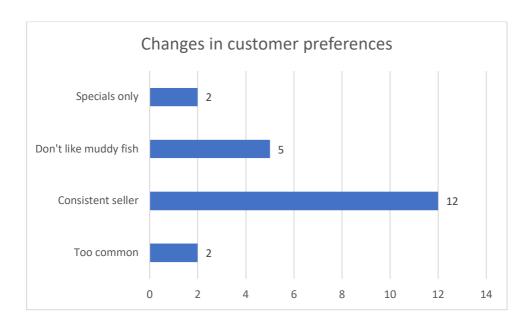




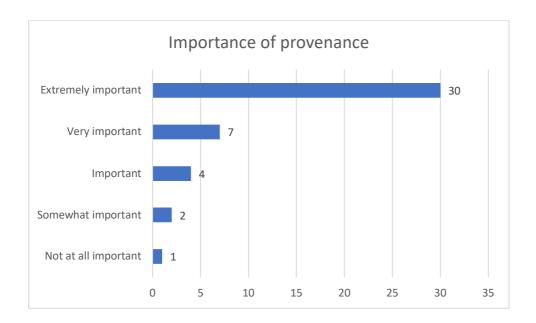
How much are you willing to pay per kg of whole WILD CAUGHT Australian barramundi of good quality?

Whole \$ per kg	Average \$22.00kg Range \$13.50 - \$25.00
Fillets \$ per kg	Average \$31.00kg Range \$16.00 - \$40.00

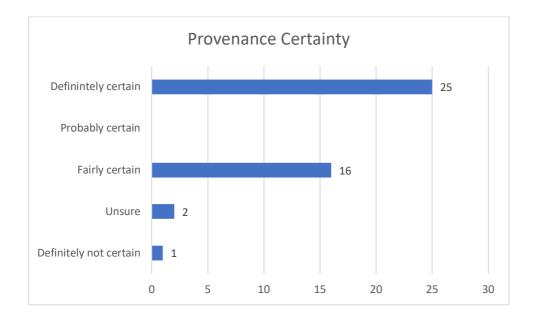
Have you noticed any changes over time in your customers preferences regarding barramundi? Please comment.



How important is the provenance or origin of the WILD CAUGHT barramundi to you?



When you purchase barramundi, how certain are you of its provenance/origin?



What are 3 things you like most about WILD CAUGHT barramundi?

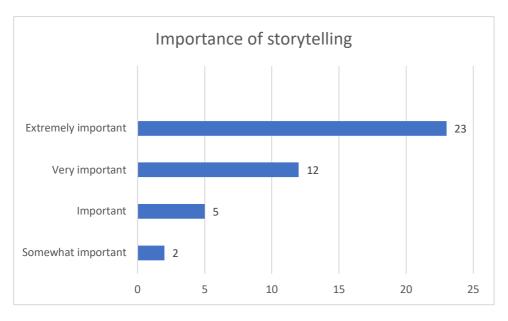
Most liked product attributes	
1	
2	
3	

What do you think could be improved with the WILD CAUGHT barramundi you are purchasing?





How important is the storytelling behind the WILD CAUGHT barramundi to your customers?



Where do you GET information about food and the latest food trends etc. from? (Please tick all that apply.)

Word of mouth
Supplier
Instagram
Facebook
Other social media, please provide
Trade journals
Tradeshows
Internet
Other, please prove

If you promote your restaurant (ie menu, special recipes, clientele etc) what media do you use?		