



Benefits of Live Marron (*Cherax cainii*)

- **Marron** have the highest meat/shell ratio of all the freshwater crayfish (up to 42%). Being a farmed crustacean, supplies are available year round and are not subject to price fluctuations as with many wild catch products.
- Their best selling feature is their ability to survive out of water for up to seven days, this makes them an ideal candidate for live shipment. On arrival the product is best kept at 4-8 degrees Celsius in a coolroom situation or it can be held in live tanks in freshwater (12-15 degrees Celsius) providing even longer life.
- Taste and Texture does not diminish with size as does most lobster species. In reality the taste and texture of marron is far superior to any of the common species of crawfish available and is highly regarded by chefs around the world as having a truly unique delicate flavor. **Marron** is less "stringy" and has a recognized sweeter flavor.
- Presentation is exquisite and preparation is easy. The shell cooks red with shelled meat vibrant red on pristine white flesh. Meat has high visual impact.
- The industry itself is still quite small with the annual world production being less than 100 metric tonnes.
- Supply is available from early November - late September.
- **Marron** are the 3rd largest freshwater crayfish in the world, but the largest commercially available i.e. 1st and 2nd largest are not commercially available. This makes marron the largest commercially available freshwater crayfish in the world!
- **Marron** is very high in healthy Omega – 3 fatty acids and low in calories.
- **Marron** are a non-burrowing species and live in the water column. In most cases this means that they don't suffer from the muddy taste sometimes associated with species such as Yabbies that do burrow. In extreme situations such as drought they have been known to burrow for survival, however this is not the norm.

For price, sizes and further details

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