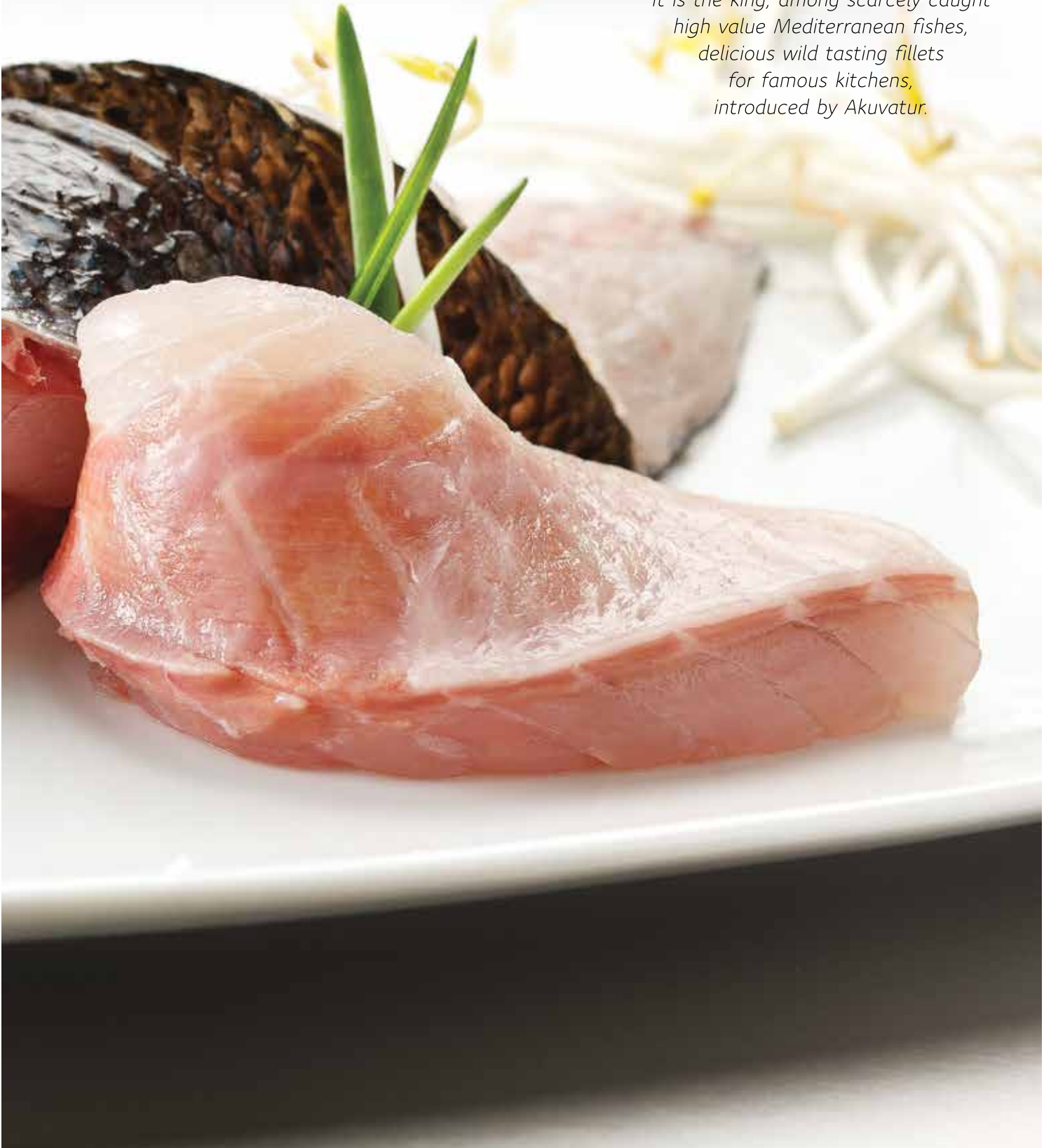




**A K U V A T U R**

*Real Dentex*

*It is the king, among scarcely caught  
high value Mediterranean fishes,  
delicious wild tasting fillets  
for famous kitchens,  
introduced by Akuvatur.*





*Known by its powerful and vigorous character, this bottom-dwelling, big Mediterranean fish offers delicious and well balanced medium-fat fillets. Big sizes when prepared grilled, baked or stewed creates prestigious servings for five star restaurants.*



#### ORIGIN

*Born in hatchery Yenısakran, Izmir, and cage cultured at 80 meter deep Sakız Strait, Izmir Turkey.*

#### CULTURE CONDITIONS

*Rules set for aquaculture by the Turkish Environmental Agency are very stringent, and sustainability and traceability concepts are strictly followed by our company. Furthermore, low stocking densities, and species specific natural feeds, produced in house, gives the unique wild-catch taste to Akuvatur fishes.*

#### HARVEST CONDITIONS

*After two days of feed cut, fish are harvested into icy waters to lower the body temperature to below +2 degrees. Fish are transported to Companies' EU certified packaging facility within 15 km distance. All fish are tagged individually and boxes are labeled including the traceability numbers. As the cold chain conditions are strictly pursued the shelf life of the product will be two weeks.*

#### MARKET POSITION AND SIZES

*Kilo sizes of Real Dentex, well celebrated in the market, are reached in three years culture time. Positioned for fine restaurants and supermarkets, 600/800, 800/1200, and 1250/1800 g up sizes are available all year round.*

#### FLESH QUALITY AND CULINARY RECOMMENDATIONS

*Flaky and firm texture of the flesh is well balanced with medium fat levels in the fillets. When it is cooked less, the flavor of the wild taste is prominent. Chefs may feel perfectly secure to deliver the best quality serving with this exquisite fish. Lightly salted, Real Dentex may be cooked as whole (grilled, baked, stewed, covered with salt crust and baked), or as fillets (pan fried, Cajun style, grilled, with sauce). Look up for the recipes in Akuvatur web site.*