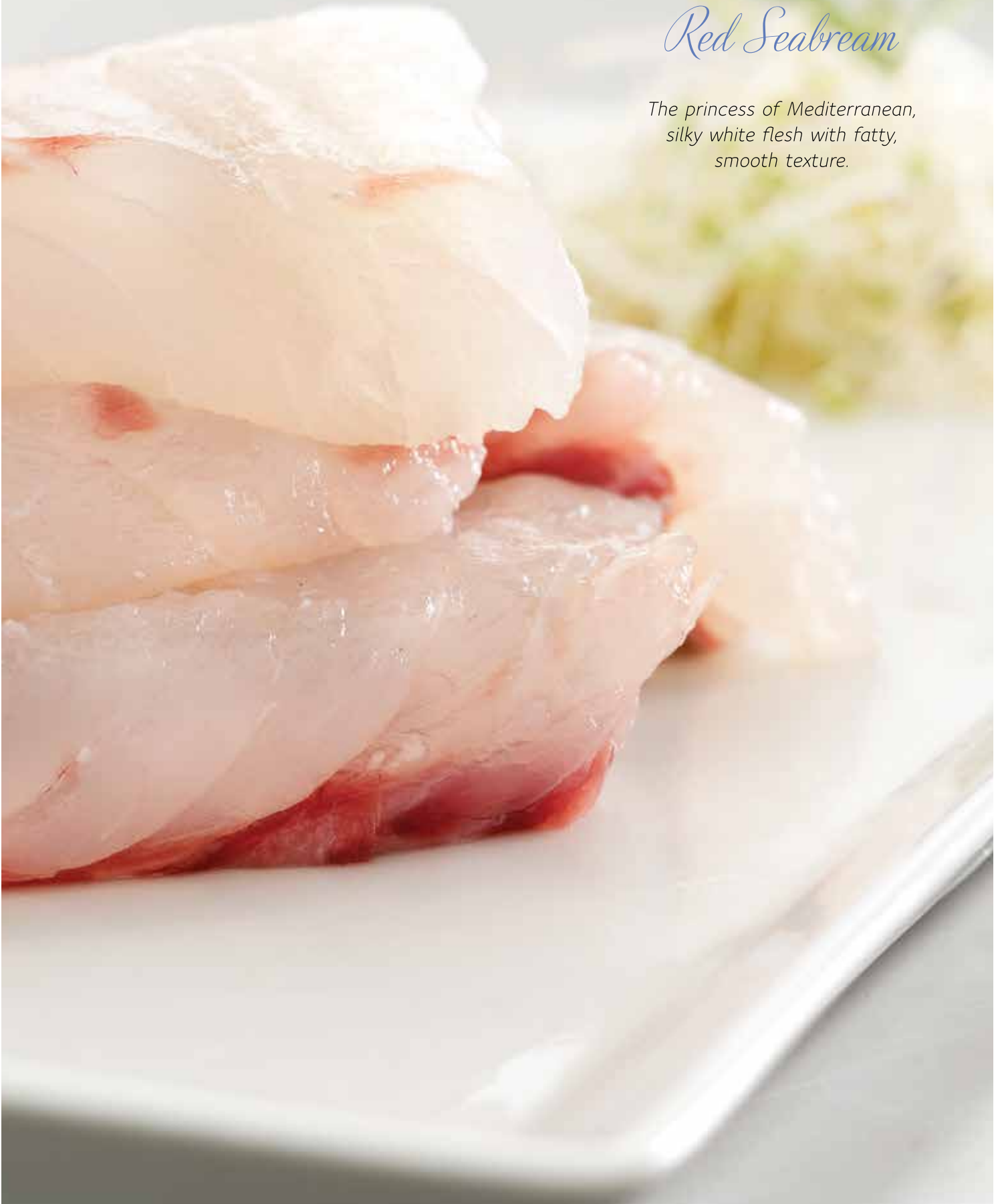




AKUVATUR

Red Seabream

*The princess of Mediterranean,
silky white flesh with fatty,
smooth texture.*





As an Atlantic-African native, Red seabream has recently (100 years?) introduced to Eastern Mediterranean, naturally. Heavily exploited by fishing, this precious fish has pinkish, yellowish color, and blue spots along its back.

Don't look around to find this fish elsewhere because the secrets have recently been solved by Akuvatur, a beginning to overcome the short supply of this fish in Mediterranean cuisine.



ORIGIN

Born in hatchery Yenisekran, Izmir, and cage cultured at 80 meter deep Sakiz 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 would be two weeks.

MARKET POSITION AND SIZES

Continuous supply is provided for portion size fishes of 200/300, 300/400, and 400/600 g. Small portion sizes are aimed for supermarket chains with compatible prices.

FLESH QUALITY AND CULINARY RECOMMENDATIONS

Silky white color and fatty, smooth appearance of the flesh is very distinct in the fillets. Very versatile fish for the cooks since high fat content covers mistakes (like over cooking) but if cooked properly, excellent results are not coincidence. Supermarket customers would have perfect home cooking experiences because of this convenience. For the chefs, try all recipes, the results will be superb. Look up for the basic recipes in Akuvatur web site.



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