

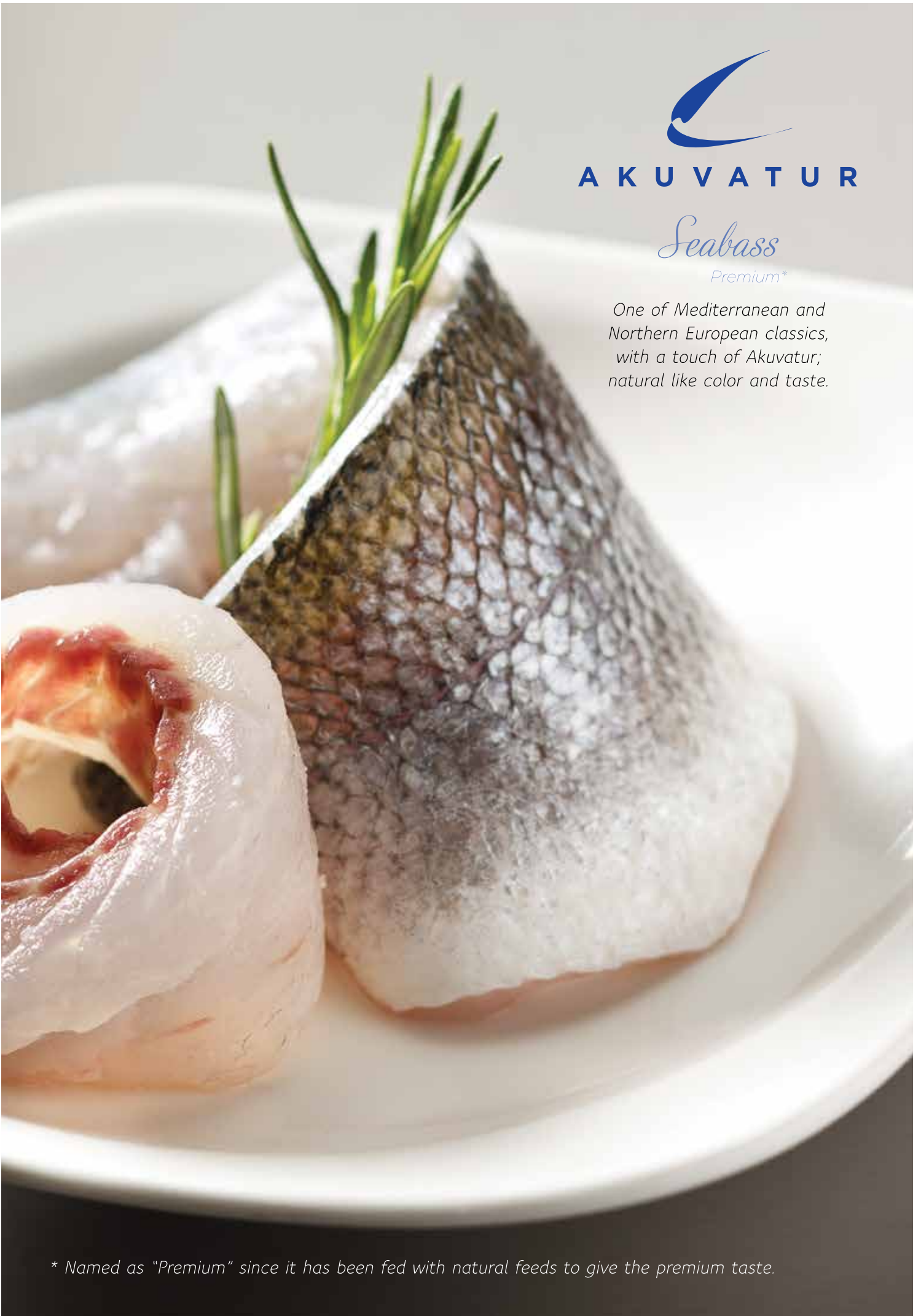


AKUVATUR

Seabass

*Premium**

One of Mediterranean and Northern European classics, with a touch of Akuvatur; natural like color and taste.



** Named as "Premium" since it has been fed with natural feeds to give the premium taste.*



Very well known in the region and abroad, Mediterranean seabass is already a commodity brand name among white-flesh sea fishes. You guessed the story; we are used to deal with the secrets of new Med fishes so we had the touch to this famous fish to turn it into premium quality, a touch of wild taste and the look. Try it to believe...



ORIGIN

Born in hatchery Yenisekran, 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 would be two weeks.

MARKET POSITION AND SIZES

Individually tagged "Premium Seabass" is positioned for professional supermarket fish counters and fine dining restaurants. Portion sizes of 300/400 and 400/600g are available certain times of the year. Limited orders for bigger sizes are also available.

FLESH QUALITY AND CULINARY RECOMMENDATIONS

Smooth white flesh of "Premium Seabass" has medium fat levels and soft texture to fulfill all expectations for both professional and home cooking experiences. Small sizes offer perfect servings when pan fried as a whole fish. Baking in oven bag with vegetables and grilling also suit well. Look up for the basic recipes in Akuvatur web site.