

PACIFICO STRIPED BASS

Pacifico Striped Bass (also known as Ocean-raised Shima-Suzuki) is a highly prized fish that has risen in popularity with master Japanese Wa-shoku chefs as not only a raw fish delicacy in Sushi, Sashimi & Arai, but also in Tempura & Panko breaded applications. This premium quality striped bass features a wonderful, clean flavor, ideal fat content and a texture profile consistent with ocean-raised fish. It is perfectly harvested, processed & packaged. Customers will be reminded of the quality only experienced on the auction floor of Toyosu fish market. Pacifico manages quality at every step of the growth cycle, starting in a world-renowned hatchery, right through rearing to market size. All of this is accomplished in the same region of Isla Todos Santos in Ensenada, Baja California Mexico. Minimal handling, specially designed feed, and the natural flow of clean currents result in fish that is consistently delicious, all while maintaining the level of natural purity of the environment.

PRODUCT PROFILE

It displays a white meat with a presentable reddish-pink bloodline and has more fat content than wild fish, providing an excellent taste and texture.

BAP 4-STAR CERTIFIED

Pacifico Striped Bass is the world's only four-star Best Aquaculture Practices (BAP) striped bass. Four stars is the highest designation in the BAP program, signifying that all parts of the supply chain are BAP Certified.



NUTRITION FACTS

Calories	168
Total Fat	7.2 g.
Saturated Fat	2.3 g.
Cholesterol	60.7 mg.
Sodium	70.1 mg.
Protein	25 g.

