

OPEN BLUE COBIA



Open Blue is a pioneer and leader in open-ocean raised fish, operating the largest open ocean mariculture system in the world. Cobia – also known as black kingfish, black salmon, kuro kampachi, ling, and lemonfish can be found across the world in tropical and subtropical waters, including the Gulf of Mexico and the Caribbean. They are most commonly found in clean, offshore waters around drifting and stationary objects, which allows them to adapt well to life in large open-ocean net enclosures. What you get is the purest, healthiest, best tasting white fish on the market. It is a truly versatile fish that offers a world of culinary possibilities. The high quality sashimi grade means you can enjoy it raw or cooked across a wide range of applications.

PRODUCT PROFILE

It has a rich, buttery flavor and a firm texture that is uniquely delicious any way its prepared; and is often described as swordfish meets Chilean Sea Bass.



NUTRITION FACTS

Free of contaminants, hormones, colorants and pesticides

Raised in a stress free, low density and high-energy ocean environment

Naturally high in protein and very rich in Omega 3

Incredibly high in EPA & DHA

PRODUCT HIGHLIGHTS

- Deep water, open-ocean mariculture system 12 km offshore with high-energy currents
- Grown in low-density waters to increase continuous oxygen flow
- No significant impact on the surrounding environment
- Vertically integrated to ensure quality & safety control – full traceability
- 365 days of consistent supply
- High quality sashimi grade
- Versatile cooking and serving applications – raw & cooked