



CATANESE CLASSIC SEAFOOD IDEAL BRONZINI- USA RAISED



ABOUT IDEAL

Ideal Fish are one of the first Land Based (Recirculating Aquaculture System) pioneers to produce a Branzino. This new method of Aquaculture produces the most sustainable Branzino available on the market today. The FAO of the UN predicts that the world's population will reach 9.7 billion by 2050 and that the demand for aquacultured seafood will double. Raising Branzino in a RAS offers the perfect sustainable solution to this growing demand.

THE FISH

Ideal Fish are currently the only commercial company in North America that are raising a European Sea Bass (Branzino) in a RAS. Fingerlings are brought in from the hatchery in France once a month and are grown to market size in Waterbury, CT.

The quality of any fish is directly related to the environment where it is raised. Ideal Fish Branzino are raised in the perfect growing environment. Through RAS technology we are able to mirror the complex environment in the wild but on land.

Because our system is fully self-contained, our Branzino are free of diseases. This means they require zero antibiotics. From incubation to harvest they are fed only sustainably sourced BAP Certified marine proteins and oils, without growth hormones, ensuring their life cycle follows that of Branzino in the wild as closely as possible.

Our Branzino looks and tastes very similar to the wild Branzino. We believe exactly the way a Branzino should taste. With zero antibiotics, zero escapes, zero growth hormones and zero wastewater this Branzino promises to be a game changer for the North American Market.

NUTRITION FACTS

Health: Excellent Source of Protein with High Levels of Omega 3. Selenium / Vitamins B12 & D

Feed: All natural, sustainable ingredients. (BAP Certified) Details available upon request.

PRIMARY PRODUCT FORMS

Whole / Filets / Smoked

GLOBAL SUPPLY

Waterbury, CT- Recirculating Aquaculture System (RAS)

COOKING METHODS

Bake Boil Broil Fry Grill
 Pate Poach Saute Smoke Steam

Taste Profile: Light, Delicate Flavor with a Meaty Texture.

The Branzino is very versatile when it comes to preparation. Sauteing, Grilling, Baking or Smoked are the favorite preparations. For cooking inspirations, go to: www.IdealFish.com