

HARVEST of the SEA[®]

BRANZINO



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Branzino is an on-trend emerging favorite - a tasty, flaky whitefish that is popular in restaurants, meal kit menus and home cooked meals. This Mediterranean Sea Bass, sustainably farm-raised in the pristine waters of the Aegean Sea, has a mild, almost sweet flavor profile and is rapidly becoming a seafood staple.

- Firm white meat, delicate flavor with a thin skin
- Thin skin crisps beautifully for an umami experience
- Farmed and then processed within hours of harvest
- All-natural, non GMO, No preservatives
- Hand trimmed - skin on, scaled, pin bones removed
- IQF / IVP process seals in nutrients and flavor without added preservatives
- Reduced spoils compared to fresh

CERTIFICATIONS:

ASC Certified BAP 4 Certified Global GAP

PACK SIZE - AVAILABILITY: 10# Case

- 3.5/5 oz. fillet - Approx. 39 pieces per case
- 5/6.5 oz. fillet - Approx. 30 pieces per case
- 6.5/8 oz. fillet - Approx. 20 pieces per case
- 8/10 oz. Cowboy Cut - 2 fillets attached at the tail
Approx. 18 pieces per case



COOK - PROCESS PREPARATION INSTRUCTIONS:

- Grill, roast, steam, sauté or fry for 5-7 minutes.
- Remove or pierce IVP prior to thawing under refrigeration.



MENU IDEAS/USES:

- Versatile for all day parties and cuisines as appetizer or entrée
- Adapts to seasonal flavors for year round white fish offering



For more information on our full range of premium seafood products and value-added products, visit our website at:
harvestsea.com