



# Pacifico Striped Bass

MEXICO

Thanks to Pacifico Aquaculture, chefs have access to a true striped bass year-round for both raw and cooked applications. Sustainably farming striped bass helps take pressure off wild fish stocks and ensures a strong supply of this very in-demand fish.

## The Fish

Pacifico striped bass are true striped bass (*Morone saxatilis*), not to be confused with the hybrid species currently farmed in freshwater ponds and lakes.

The fish are open ocean raised in the cold, clean waters of Baja, Mexico. The deep ocean currents give the fish a distinctly sweet flavor with a touch of umami. They're well suited to both cooked and raw applications.

Pacifico is vertically integrated from broodstock to harvest and maintains the only dedicated striped bass hatchery in the world. Fish are stocked with plenty of room to swim and grow in floating sea cages until they reach market size, typically 18-24 months. They are carefully removed from the sea cages and are humanely harvested, bled, and immediately placed in ice slurry. This process minimizes stress and trauma and maximizes taste and freshness.

## The Farm

Pens are located a 40-minute boat ride from shore in water that's 350 feet deep and not warmer than 62 degrees Fahrenheit.

The fish's diet is formulated to optimize fish welfare, fish-in-fish-out ratio, and closely match the diet the fish would have in the wild. It contains no terrestrial land protein and uses trimmings from existing fisheries to minimize the use of wild fishmeal. The primary feed contains no hormones, no antibiotics and is BAP-certified.

In partnership with the Mexican government, Pacifico Aquaculture maintains sole rights to raise striped bass in the marine sanctuary of Isla Todos Santos, Ensenada, Baja California which is part of the 2.7-million-acre Pacific Islands Biosphere Reserve.



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**Pacifico Striped Bass is perfect for us at Somaek. They are committed to sustainability and that is wicked important to us. The fat content and firm texture remind us of the *hwe* we've had in Seoul. Super dope fish. — Chef Jamie Bissonnette, Somaek in Boston**

## In the Kitchen

The fat content of striped bass makes it ideal for many preparations, including roasting whole, grilling, poaching, and braising. Cooked, it has a flaky texture with a skin that crisps beautifully. Because of its clean, controlled diet the fish is excellent for raw preparations too.

## Certifications

Pacifico is the only four-star Best Aquaculture Practices (BAP) striped bass. Four stars is the highest designation in the BAP program. Harvested and immediately put on ice, their FDA, EU, and HACCP-certified processing plant is a short boat ride away. This results in reduced freight costs, increased shelf life, and a much lower carbon footprint.

## Product Facts

Latin Name	<i>Morone saxatilis</i>
Origin	Baja, Mexico
Form & Size	Whole fish, fillet and collars; whole fish range 4-6 lbs; fillets in 15 lb cases (approx 1 lb each), collars available in 10 lb cases frozen
Availability	Year-round

# New Fish. Old School.