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# CHILEAN SEABASS



Chilean Sea Bass (Patagonian Toothfish) offers a rich flavor that flakes easily, making this a great selection for upscale dining experiences. The fat content of this white fish allows for the product to be broiled, grilled, poached, sautéed, seared or smoked without fear of overcooking.

## Features & Benefits

- Individually vacuum packed portions are flash frozen to retain maximum freshness.
- Coveted by many chefs, this fish remains white when cooked, creating great plate presentation. It adapts very well to many forms of cooking, sauces and spices.
- SEAMAZZ® specification requires the most stringent standard for size, weight and appearance.

## Product Form

Individually vacuum packed portions in a 1 x 10 lb. master carton.

## Country of Origin

Wild-caught product of New Zealand & Chile.

## Food for thought

*Chilean Sea Bass offers not only a great source of protein, but also Omega-3 fatty acids which can curb your risk for heart disease, arthritis and asthma. With over 2000 mg of Omega-3 fatty acids (per 4 oz. portion), Chilean Sea Bass is one of the most abundant sources available.*



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