

# WILD CAUGHT FROZEN ALASKAN BLACK COD

*Anoplopoma fimbria*

<b>HARVEST TECHNIQUE</b>	Line caught
<b>SEASON</b>	Peak production to April - October
<b>GRADE</b>	2-3 (0.9kg - 1.36kg) 3-4 (1.36kg - 1.8kg) 4-5 (1.81kg - 2.27kg) 5-7 (2.27kg - 3.18kg) 7lb+ (3.18kg+)
<b>PRODUCT FORM</b>	Headed and gutted (H&G) - J-Cut trunks
<b>PACKAGING</b>	50lb / 22.69kg
<b>YIELD</b>	70%
<b>PRODUCTION METHOD</b>	Wild caught
<b>SUSTAINABILITY</b>	MSC certified fishery & Monterey Bay Aquarium Seafood Watch List "BEST CHOICE"
<b>PROCESSING</b>	Processed in a "HACCP" certified facility
<b>TRACEABILITY</b>	Each carton is marked with a specific production lot and processing facility numbers



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