



Product:

AKA/ Species:	Branzini, Mediterranean Sea Bass / <i>Dicentrarchus labrax</i>	1 Martin				
Form:	Frozen Skin on, Tail on, Butterflied Fillet	15 Mar				
Origin/ Ocean:	Turkey/ Farm Raised					
Allergens:	Contains Fish	FULLY PROC				
Ingredients:	Sea Bass/ Branzino	FROZEN 2 H				
Method of Capture:	Farmed	HA				
Flavor Graph:	Mild Medium Full Flavored	CERTIFIEI				
Texture Graph:	Delicate Medium Firm					
Suggested Cooking Methods:	Baking Broiling Ceviche Flat Top Frying Grilling Parchmen	t Paper Sashimi S				
Seasonality:	Jan Feb Mar Apr May Jun Jul Aug Sep Oct Nov Dec					
Storage:	Keep Frozen at -18C or Colder Shelf Life (frozen): 24 months					
Thawing Instructions:	wing Instructions: Remove from bag and thaw under refrigeration for 4-6 hours or place under running water u					

**Thawed Storing Tips:** Pack:

**Box Dimensions:** 

Keep Frozen at -18C or Colder Shelf Life (frozen): 24 months Remove from bag and thaw under refrigeration for 4-6 hours or place under running water until thawed. DO NOT leave soaking in water, it will affect flavor and texture of the fish. Keep Refrigerated, use within 24 hours for best results. Individually Vacuum Packed, 10lb Corrugated Case L 12" x W 15.3" x H 4" Ti x Hi: 10x10

INDIV. VACUUM PACKED, SKIN ON, TAIL ON & BONELESS Branzini, Mediterranean Sea Bass /Dicentrarchus labrax

NETUNO Item #	Fillet Size	Case Size	Avg. Units Per Case	Master GTIN	Master UPC
101954	6-8oz	10lb	23	10850000077215	850000077218
101955	8-10oz	10lb	18	10850000077222	850000077225



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FULLY PROCESSED AND SUPER FROZEN 2 HOURS FROM BEING

HARVESTED.

**CERTIFIED SUSTAINABLE.** 

Sautee Soups

**Nutrition Facts** 

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in **NETUNO USA, Inc.** 

TIELED

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