Portico Imperial - Sustainable Chilean Rainbow Trout



PORTICO SEAFOOD — Imperial —

Sustainably raised in the cold, pristine waters of Patagonia, Chile. Portico Chilean Rainbow Trout feature a mild, clean flavor that is extremely versatile with endless flexibility in preparation. They are clean label, additive-free, high in Omega 3's and have amazing flavor!

Key Features and Benefits:

1. Farm-raised in free-flow, raceway ponds that are fed by the waters of Patagonia, Chile.
2. FOUR Star BAP Certified (Best Aquaculture Practices). Vertically integrated from hatch to harvest.
3. 100% Boneless - no support bones or pin bones!
4. Belly flaps and all fins are removed, including the tail.
5. Individually Quick Frozen (IQF). Thaw what you need, when you need it.
6. Versatility for Chef's specials - baked, grilled, broiled or pan-fried - limitless menu options.
7. Competitive pricing and consistent supply from an excellent supplier committed to sustainability.

Application Ideas:

Steamed Rosemary Trout | Grilled Rainbow Trout w/Lemon Aioli | Blackened Trout
Pecan Crusted Baked Trout | Trout with Lemon Butter Herb Sauce

SUPC	BRAND	ITEM DESCIPTION	PACK	PIECES/CS
0879389	PORTIMP	Trout Rainbow Butterfly Boneless 6 Ounce Chilean	1/10#	23-32/Cs.
0879324	PORTIMP	Trout Rainbow Butterfly Boneless 8 Ounce Chilean	1/10#	18-23/Cs.

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