Portico Simply Bronzini Selling Points

- Cutting Edge Solutions item that is EXCLUSIVE to Sysco (no other Food Service Distributor will have access to this product).
- Portico Simply means it's chem free – it is not treated. Only ingredient is fish!
- Known as European Sea Bass – this bronzini comes from the Mediterranean Sea and is processed in Greece by Avramar. Greece was the 1st country to produce Bronzino through aquaculture and considered to be the leader. Greece has stricter environmental standards than Turkey as well.
- Sustainably farmed to ensure continuous and uninterrupted supply. Fully traceable back to the pond, (in the Mediterranean Sea).
- The competitive products are processed in Turkey and have a high salt content. (the main competitor has a sodium content that is 8 times higher than Portico!)
- Avamar Aquaculture has a fully integrated system: from feed to broad stock, to grow ponds to processing plants.
- The Sea Bass are processed within a few hours of leaving their ponds – so the product is very "fresh" and clean in taste.
- Cost effective alternative to purchasing "fresh" fish (no potential loss). If the operator is cleaning whole fish in the kitchen – our filets save time, and there is no waste.
- A big difference between Portico Simply Bronzini and the competitors is taste. This is due to the fish food. Avramar uses a feed that produces a mild flavor to the fish. The competition has anchovies in the fish food that produces a stronger flavor.
- Tremendous versatility satisfying the needs of a variety of cuisine types from bar and grill to fine dining.
- Fillets provide excellent plate coverage!