AVRAMAR
Better Fish, Better Lives

AVRAMAR *BUTTERFLY* BRANZINO

Dicentrarchus labrax

THE FISH OF CHEFS



Branzino is considered one of the most prized of all Mediterranean fish. Its mild yet distinct flavor and brilliant texture have made it a preferred choice by many renowned chefs at restaurants around the world.

In fact, it is the most popular Mediterranean fish in the North American market. It is suitable for various product formats and cooking styles. Popular ways of cooking include oven- or char-grilled, pan-seared, salt-crusted, or marinated in ceviche.

AVRAMAR Branzino is lean, high in protein and contains essential nutrients, such as Omega-3 and vitamin B12. It is raised in its natural habitat on a GMO-free diet and is certified sustainable. It is no wonder that AVRAMAR Branzino is a fan favorite amongst chefs and home cooks alike!

ADVANTAGES OF BRANZINO

- Chef preferred
- High in lean protein, keeping you satisfied
- Raised 100% GMO-free
- Thoroughly cleaned, scaled, and pin-boned out
- Harvested to process within 24 hrs.
- All natural, no additives

WHY AVRAMAR

- Sourced from the Mediterranean
- Vertically integrated
- Product of Greece
- 40 years experience in Greek aquaculture





Butterfly Branzino. A Twin fillet attached tail on

A high-quality, delicious fish from the Mediterranean that's firm, delicate, succulent, and moist.

FISH FROM GREECE

FARMED RESPONSIBLY asc CERTIFIED ASC-AQUA.ORG TM

BRCGS Food Safety CERTIFICATED

GLOBALG.A.P.

Product Information

- Individually quick-frozen on the day of harvest to lock in nutritional value, quality, texture, and taste. Maximizing superior freshness.
- IQF protects quality and offers convenience, allowing users to access only what is needed.

Brand: **AVRAMAR**

Avramar Product #	Size	Aver Pc. Per Case	Master GTIN	SYSCO SUPC
100981	8-10 oz	Approx. - 18	05208106010533	7321881

Fish Size: 8-10 oz, (400-600 g)

Skin on, Pin Bones Out, Scaled, Tail on

10% protective ice glazing

Farm-Raised with GMO-free feed

100% Natural, no additives or preservatives

Cooking Methods: Bake, Broil, Sauté, Fry, Grill, Ceviche, Sashimi, Crudo.

Keep frozen until ready to use—store at -0°F or below. Do not refreeze after defrosting. Defrost under refrigeration for a minimum of 6 hours or until fully thawed. For quick thawing, place the item in a sealed bag and submerge it under running tap water. Remove fish from the bag once thawed. Please do not soak the fish directly in water, as this will affect flavor and texture.

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