

Fresh Welsh Sea Bass

from the coast of Anglesey

ANGLESEY AQUACULTURE LTD



An Introduction to Anglesey Aquaculture

Welsh Sea Bass is now available as a Seacore exclusive. Farm-raised on Anglesey Island in Wales, United Kingdom, this European sea bass is a high, premium quality product that is farm-raised in a closed circuit giving it a high sustainability ranking.

The mild tasting, nice texture of the Welsh Sea Bass is what separates it from other fish. Its size is an ideal centre of the plate option or a great offering in any seafood counter. Available as whole, scaled & gutted and fillets. It is part of Seacore's famous HOUSECUT® Certified program of fresh, premium fish.

Welsh Sea Bass

Dicentrarchus labrax

Characteristics

- known as 'Branzini' or 'Mediterranean Bass'
- available as whole, scaled & gutted or fillet
- fillets are white in colour
- available in 400-600g
- fresh, flown in direct to Toronto
- farm-raised, closed circuit on Anglesey Island
- product of Wales, United Kingdom

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Our Sustainability Checklist

Why Anglesey Sea Bass is the most sustainable sea bass in the market:



- ✓ No interference with the sea bed or local marine ecosystem
- ✓ No fish escapes
- ✓ No interference with predators
- ✓ Excellent survival and feed conversion rates
- ✓ No disinfectants or medicines
- ✓ Strict feed sourcing policy that is focused on the sustainability of the source fishery
- ✓ Lowest food miles
- ✓ Less customer waste due to longer shelf-life



Sustainability

Sustainability is at the heart of the Anglesey Sea Bass operation. We have implemented rigorous schemes to ensure that we supply the healthiest, safest, most sustainable and environmentally-friendly farmed sea bass in the world.

Through the use of best practices throughout the growing, harvesting and processing cycle, we endeavour to minimise any potential effects of our operations on the environment. In fact it's our company policy to have a positive impact on the environment, which is why we facilitate a monitoring programme for endangered local wildlife.

Our land-based farm takes sea water from its own doorstep and uses no external heating whatsoever in the grow-out process, which means the company's environmental impact is exceptionally low. This is an aspect of our operation that we are justifiably proud of. And unlike traditional cage farming operations, the Anglesey Aquaculture farm has no interference whatsoever with the sea bed or with natural stocks or predator species.

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In addition, all the organic waste generated by our farm is collected, concentrated and then used as a fertiliser by local farmers who benefit from its useful nutrients. All Anglesey Sea Bass are fed on a special diet that is produced using fishmeal and fish oil that are only sourced from sustainable fisheries. This feed is produced exclusively for Anglesey Aquaculture and was designed to deliver optimal performance under our unique farming conditions.

Our feeds are certified free from GMOs, terrestrial animal components and growth promoters and subject to strict quality controls.

Furthermore, no disinfectants, medicines or antibiotics are used in the production of Anglesey Sea Bass.

