

Difference of Welsh Sea Bass compared to Greek or Turkish Sea Bass

The Anglesey Sea Bass do have a slight different look to the Greek Bass, as they are shorter and wider than the Greek bass. This is because the farms control the current speed that the bass swim through since it's all indoors and controlled. As the bass grow and age the currents are adjusted after to make them swim more and faster to assist in muscle growth (firm flesh), health, and overall closer life cycle to a wild sea bass. This makes the fish a bit wider and shorter but with firmer flesh and better YEILD due to the thicker fillet section.

The fish is also a different color as you noted, a more green color. This is directly related to water quality, since Anglesey Aquaculture farms are 100% indoor and water quality is controlled and monitored constantly the bass are in much cleaner and pristine waters. Since the bass absorbs much of its nutrients through its skin, our bass has a healthier greener color and with pristine water they are absorbing their nutrients with no "off" flavors like commercial sea farmed bass that water can contain numerous unknown elements.

Also to reiterate, Anglesey Aquaculture Welsh Sea Bass is never exposed to antibiotics, hormones in its entire life cycle. Also the feed contains no genetically modified organisms (GMO free) and is also free of any land based animal proteins.

None of the above can be said of any Greek or Turkish bass farm that we know of to date.

Also, the bass has been submitted to OceanWise to get the bass rated and approved and the farms are in the final stages of receiving BEST CHOICE or GREEN rating by Monterey Bay Aquarium.

With this we see demand growing very rapidly for this product as no other Branzino or sea bass has achieve those ratings to date.

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