

SEA BASS

Processed & fillets



FRESH PROCESSED

PROCESSING OPTIONS

GUTTED / GUTTED & SCALED /
GUTTED & GILLED / GUTTED, GILLED & SCALED

SIZES OF PROCESSED SEA BASS

FROM WHOLE ROUND

- 200/300gr
- 300/400gr
- 400/600gr
- 600/800gr
- 800/1000gr
- 1000/1500gr
- 1500+gr

FILLETS

Product of Greece

FILLETING OPTIONS

PBI (PIN BONE IN) / PBO (PIN BONE OUT) BY V-CUT
or FLICK CUT

SIZES OF SEA BASS FILLETS

PBI		PBO	
75-95gr	95-120gr	65-90gr	90-115gr
120-145gr	145-170g	115-140gr	140-165g



PACKAGING FOR FRESH FISH

3 Kg Polystyrene boxes

6 Kg Polystyrene boxes

10 Kg Polystyrene boxes

AVAILABILITY
YEAR ROUND

SHELF LIFE
FRESH PROCESSED & FILLETS: 12
DAYS FROM PROCESSING DATE

STORAGE TEMPERATURE
FRESH: 0-2 degrees Celcius

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