

# Fresh Fish

NUMBER



species, origin, size and process

GLOBAL FOOD SOLUTIONS



# FRESH

The Freshest Fish Comes From Certi-Fresh. Providing you with the freshest and finest seafood, harvested from the world's oceans and farms, is what Certi-Fresh does best.

## Fresh Fish

Providing you with the freshest and finest seafood, harvested from the world's oceans and farms, is what Certi-Fresh Foods, Inc. does best. With more than 100 years of combined experience in the seafood industry, we know the difference between good seafood and exceptional seafood. We select from a vast array of seafood species daily, hand-picking the finest specimens for you to serve to your customers.

Most of our fish selections are caught on daytrip boats, which means that the fish is caught and processed within hours of catch. Each fish is singled out specifically to match our unwavering flavor and freshness standards before being processed in HACCP approved plants. This new food safety system utilizes the most current safe food handling procedures, ensuring that all Certi-Fresh seafood products have been handled and processed in a manner that practically eliminates any possibility of spoilage and ensures that you receive the finest product possible. As a result, we guarantee that our premium fish selections are the most delicious and flavorful that you—or your customers—have ever enjoyed.

Certi-Fresh offers an exceptional variety of fresh and frozen seafood options, including King Salmon (when in season) and Atlantic salmon, swordfish, yellowfin tuna, northern halibut and seabass, as well as variety of other specialty seafood items, such as tilapia, octopus, shrimp and crab flakes. Many of our fillets are offered in premium boneless, skinless and skin-on cuts. And we also are happy to provide you with the exact sizes you need, for optimum portion control.

If you're looking for the finest, freshest fish, you're looking for Certi-Fresh fish.

**Salmon:** Our premium Salmon fillets are hand-cut, filleted and boned according to our strict quality standards.

**Northern Halibut:** A perfect choice for every menu thanks to its firm meat and mild flavor, our halibut come in loins or fillets that are hand-cut for perfect natural portion control.

**Swordfish:** This "steak fish" has a firm, dense texture and mild flavor that is perfect either grilled or baked. Swordfish can be transformed by just about any sauce or preparation—from traditional grilling with lemon and capers to being encrusted in chopped peanuts and breadcrumbs and served with a spicy Thai sauce.

**Yellowfin (Ahi) Tuna:** Yellowfin tuna has a unique, deep red meat and firm texture that is prized both raw and cooked. When cooked, the red color shifts to white. Its mild flavor lends itself to just about any sauce or accompaniment. Our yellowfin tuna is caught from "day boats," which means that it is the freshest, finest that you'll find anywhere.

**Seabass:** Seabass is a mild, white fillet with a large, flaky texture. It is excellent baked, broiled, roasted or grilled. Seabass lends itself to a variety of sauces and accompaniments, making it an exceptionally versatile menu option. Available in loins or fillets, fresh or frozen.

**Mahi Mahi.** You'd think that "Mahi Mahi" translated to "most versatile fish to cook with," thanks to its ability to taste fabulous whether battered, breaded, grilled, poached or skewered. No matter how you cook it, Mahi Mahi is an exceptionally consistent seafood selection that's perfect for any flavor profile and any menu.

GREAT TASTE

## Menu Ideas

**Grilled Yellowfin tuna fillets** served with mango/pineapple chutney, sticky rice and a medley of baby vegetables.

**Hazelnut Crusted Chilean Sea Bass** served with a chipotle beurre blanc sauce.

**Halibut** baked in a lemon butter sauce, served with seasoned rice and capers.

**Grilled Swordfish** steaks served on crusty French bread with a dollop of herbed mayonnaise, served with a cold bowtie pasta salad and fruit.

## Features

Exceptional quality

Custom cut

Guaranteed weights

## Benefits

Perfect seafood, every time

Uniform size and shape, every time

Optimum portion control and exceptional value

## Distributor:



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