

IMBER

Fresh Fish / Retail

species, origin, size and process



GLOBAL FOOD SOLUTIONS



QUALITY

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/Retail



GREAT TASTE

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 fish for 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 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.

Fresh fish is our passion, and bringing your customers the finest from the world over is what we do best. If it's fresh fish you're looking for, 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 portions.

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.

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 herb mayonnaise, served with a cold bowtie pasta salad and fruit.

Features

Exceptional quality

Custom cut

Individually Quick Frozen

Guaranteed weights

Benefits

Perfect seafood, every time

Uniform size and shape, every time

No waste. Use what you need, when you need it

Optimum portion control and exceptional value

Distributor:



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