



“Quality starts when you lock in the freshness; we can do this in record time!”

Product Presentation

- Whole Guttled
- Headed&Guttled (H&G) Fresh
- Headed&Guttled (H&G) Frozen
- Portions
- Cheeks
- Individually Quick Frozen (IQF) Skin-On Fillet
- Individually Quick Frozen (IQF) Skinless Fillet
- Individually Quick Frozen (IQF) Skinless Fillet without Pinbone

Primary Packing

- Skin Pack
- Individually Polywrapped (IPW)
- Transparent 100mc bag, Vacuum Sealed
- Sealed Transparent Bag

Secondary Packing

- In Bulk
- Foam Box (Aislapol PA-60)
- Master Box

Minimum Order

100Kg / 220Lbs

More Information

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Disosstichus eleginoides

Chilean Seabass

Patagonian Toothfish, Antarctic Cod, Mero, Bacalao de Profundidad



Product Overview

Big, moist tender flakes of flavor are the trademarks of Chilean Seabass. Superb when grilled or boiled, the rich taste and firm texture of this deep-water fish has made it an international favorite. The high content of omega 3 fatty acids makes this an ideal food for the prevention of heart disease. Meat from the raw Chilean Seabass is snow white. When cooked, the meat remains white, comparable to cod in appearance. The average weight of a commercially caught Chilean Seabass is 20 pounds, though fully-grown adults can reach 250 pounds. It is a slow growing and long-lived fish, which reaches maturity between 10 to 12 years and can, live to be 50 years. Despite its market name, Chilean Seabass is not related to either true seabasses or to other saltwater basses. It is a member of the Nototheniidae family.

The catch is delivered fresh and gutted to our plant where it is headed, and washed. It is then immersed in a brine solution that has been mechanically chilled to 32° F/ 0° C to maintain moisture and freshness.

Be sure to contact us to discuss your special packaging and processing needs.

Origin

Harvested off the Southern Chilean Pacific Coast, by our long line fishing boats. This large deepwater fish is found between the depths of 1600 - 3200 feet. At Isla del Rey we are committed to the sustainable cultivation of marine products. We respect the Convention of the Conservation of Antarctic Marine Living Resources. This fish is protected from harvesting June 1 through August 31.

Nutritional Information 100grs / 3.5 oz

Ingredients	Chilean Seabass, Salt
Calories	297 K/Cal.
Fat	21.5 gr.
Protein	5.7 gr.
Cholesterol	50 mgr.
Sodium	127 mgr.
Calcium	54 mgr.

Other Isla del Rey Products

- Golden Kingklip
- Kingcrab
- Mussels
- Octopus
- Chilean Seabass
- Sea Urchin
- Scallops
- Smoked Salmon
- Snow Crab
- Stone Crab
- Trophon Top Shell