



STRIPED BASS

Striper/Rockfish *Morone Saxatilis*

Striped bass is a hybrid of anadromous wild striper and white bass, and offers a higher yield than its parents. Striped bass has a mildly sweet flavor than other basses, and has a rougher texture, but is still flaky and has moderate oil content. Its skin offers exquisite flavor and becomes crispy while the meat stays moist. Cooking methods include baking, broiling, grilling, steaming, and sautéing. It can be baked whole – headed and gutted, and stuffed. Simple seasonings like salt, pepper, herbs, and lemon juice are all you need to top it off.



Packing: 1 x 40 lb, IQF, IWP, WR, Farm
Sizes: 600/800, 800/up g



Fishing Method: Farm-Raised



Shelf-life: 24 months from production
date at frozen 0°F / -18°C or below



Flavor/Dietary information: Mildly
sweet flavor, flaky, moderately oily



Form: IQF, IWP, WR. Farm Raised



Preparation: Bake, Broil, Grill, Steam,
Sauté



Species Name/ Source: *Morone
saxatilis* / Taiwan



**QUALITY | SUSTAINABILITY
RELIABILITY | INTEGRITY**



Conservation status: ---

