

Organoleptic properties

Firm flesh, bright and shiny colours, silver highlights and bright pink gills, no wounds nor marks. **Fat content** of the flesh **<6%**.



Jury of 10 experts - September 2020
Organoleptic panel produced by
the Innovation Platform Nouvelles Vagues

“Crisp, soft,
and pleasant.”

Verbatim from the recorded session

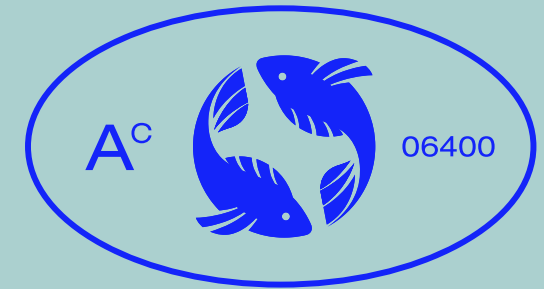


AquafrAIS
Cannes

Data
sheet



**Our
Sea bass**
from french
aquaculture

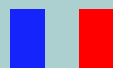


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The sea Bass



Names & origins

LATIN : Dicentrarchus labrax

FRANÇAIS : Bar ou Loup

ITALIEN: Branzini

ANGLAIS: Mediterranean Seabass

Can be found in coastal areas of Morocco, Northern Ireland and the Mediterranean Sea. Lives in schools and can reach up to 12kg and 1m in length.

01

Artisanal & sustainable livestock management

01 STRUCTURES

Raised in small cages
No fish handling

02 REARING DURATION

3 years - natural cycle

03 HEALTH MONITORING

Monitoring protocol on the quality of the water and of the seabed

04 FISHING PACE

Daily, during the season

05 CAGE DENSITY

Low density
Between 15 and 20kg/m³

06 LOCATIONS

Natura 2000 area:
Bay of Cannes - Golf Juan -
Iles de Lérins - Figueirette

07 WATER DEPTH

Up to 40m - Strong currents and ideal temperature

08 TRACKABILITY

Total

02

Hand fishing with “salabre” nets

01 SLAUGHTER

Immersion in a blend of sea water & ice

02 SELECTION

Visual selection at the time of slaughter, based on the fish size

03 PACKAGING

Right after slaughter

03

Guaranteed GMO free and TAP free

01 SPECIFIC FOOD FOR SEA BASS

High in protein
Total trackability

02 PRODUCT OF THE SEA

From fish co-products aimed at human consumption.

03 FISHMEAL AND FISH OIL

From quota-managed fisheries

04 CERTIFIED SUPPLIERS

Oqualim or Global GAP

“Cannes Aquafrais commits to providing fresh quality products with full trackability.”

05

French alvines

01 ORIGIN FRANCE

Vaccinated in hatchery
Parental origin guaranteed

02 NATURALLY FED WITHOUT

GMO AND WITHOUT PAT

06

Packaging

01 LABELLED FISH

For full trackability

02 POLY BOX 5 KILOS

Adapted by fish size

03 WHOLE FISH

Non eviscerated, in film & ice

05 SIZES

Small : 2/300g or 3/400g
Medium : 4/600g g or 6/800g
Big : 8/1000g or 1/1500g
On demand : + 1500g

07

Logistics

01 FISHING, PACKAGING

& LOADING WITHIN 24 HOURS.

02 FIRST CUSTOMERS DELIVERED WITHIN 24 HOURS

DELIVERY ALL OVER FRANCE WITHIN 48 HOURS

