

## Organoleptic properties

**Clean marine smell, firm texture, bright gills, bright reflections, and bright golden stripe.**

Skin pigmentation is **bright and homogeneous**, with a bulging eye.

**Fat content** in the flesh **<8%**.



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

“The brightness and the color  
of the flesh are highly  
appreciated by Panelists.  
No fault noted.”

Verbatim from the recorded session.



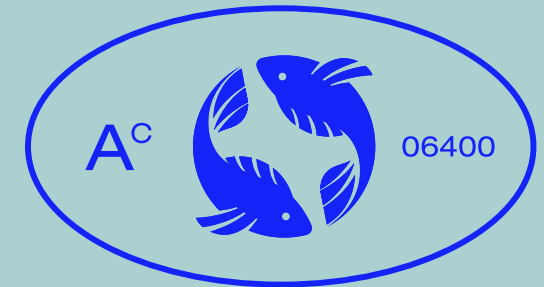
AquafrAIS  
Cannes

Data  
sheet



## Our Royal sea Bream

from french  
aquaculture

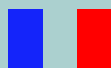


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# The Royal sea Bream

## Names & origins

LATIN : Sparus aurata

FRANÇAIS : Daurade royale

ITALIEN: Dorata

ANGLAIS: Mediterranean Sea bream



The gilthead sea bream owes its name to the golden band placed between its eyes. Its jaw is huge and has hooked protrusions at its front, as well as laterally placed molars. It can be found in a wide geographic area, from the Atlantic Ocean to the Mediterranean. It can reach up to 10kg and 70cm.

### 01

## Artisanal & sustainable livestock management

#### 01 STRUCTURES

Raised in small cages  
No fish handling

#### 05 CAGE DENSITY

Low density  
Between 15 and 20kg/m<sup>3</sup>

#### 02 REARING DURATION

3 years - natural cycle

#### 06 LOCATIONS

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

#### 03 HEALTH MONITORING

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

#### 07 WATER DEPTH

Up to 40m - Strong currents  
and ideal temperature

#### 04 FISHING PACE

Daily, during the season

#### 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 BREAM

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 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

