



Black Cod

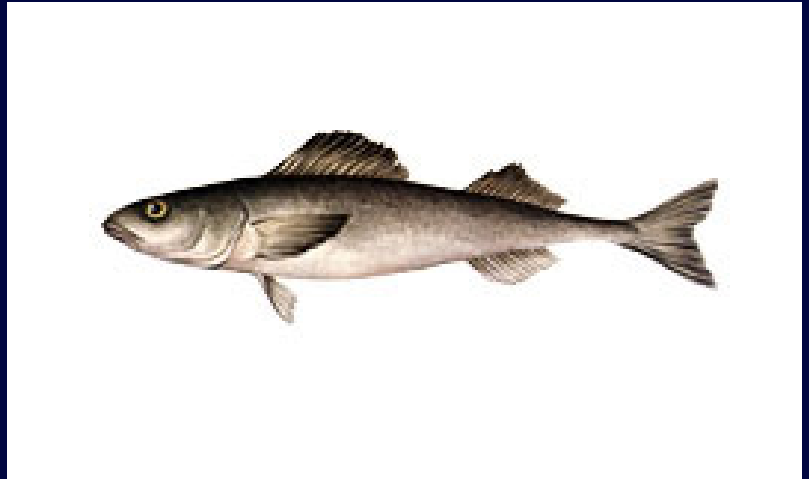
(Sablefish)

Aquanor is proud to offer **Aquanor Black Cod** (Sablefish or Butterfish), a premium fish from the Pacific West Coast. Sustainably harvested under the U.S. individual fishing quota (IFQ) program, each fish is long-line caught and individually handled to ensure a superior quality product each and every time.

Highly prized in the Japanese market, a growing number of U.S. chefs are requesting this unique fish for its delicate, silky texture and buttery finish. Rich with flavor and essential omega-3's, Aquanor Black Cod is a versatile fish with a large white flake making it the perfect choice for gourmet meal presentations. Available fresh or frozen, Aquanor Black Cod is *Simply the Finest!*

- **Eco-friendly seafood option**
- **Sustainably harvested from the Pacific Coast**
- **Long line caught**
- **Rich in Omega-3s**
- **Buttery taste, silky texture**
- **Available fresh or frozen**

Product of the Pacific Coast



FRESH

Graded: 5-7 lb; 7+ lb
Details: Whole/Head-on/Gutted
Packaging: 80 lb Styros
Product of: USA

FROZEN

Graded: 5-7 lb; 7+ lb
Details: Whole/Head-on/Gutted
Packaging: 50 lb Styros
Product of: USA