

THE PREMIER IMPORTER & SUPPLIER  
BRINGING A WORLD OF ARTISAN  
SEAFOOD TO NORTH AMERICA.



## PREMIUM BRONZINI & DORADE

European sea bass, loup de mer, robalo, or bronzini — no matter what you call it, this fish has always been a culinary feature. Historically, Eastern Europeans trapped these fish in lagoons, fattening them up before proudly serving them. In the 1960's, French, Israeli and Greek scientists developed successful techniques for farming this delicate fish. Since then, the practice of farming this species has expanded around the globe.

### TASTE NOTES & CHARACTERISTICS

Delicate and flaky, this white-fleshed fish is perfect for whole or fillet preparations. Grilled, roasted, pan-fried or steamed, bronzini is highly regarded and is an important culinary import.

### OUR SOURCING

As veteran fishmongers we recognize the characteristics of proper farming, responsible animal care, and environmental stewardship. We source our premium bronzini from farms who have demonstrated care and consistency. We have identified a small number of farmers who are able to produce fish to our standards and bring them consistently to the North America market.



### AVAILABILITY

Whole fish available year-round.



### WHEELER SEAFOOD

is the premier North American importer and supplier of artisan seafood, fulfilling the needs of North American distributors, retailers and hospitality groups. Our seafood portfolio is personally selected by our purchasing team and sourced from the highest quality artisan seafood producers from around the globe. Our team applies their exacting standards to all seafood selections.



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1435 West Valley Hwy North, Auburn, WA 98001

[www.wheelerseafood.com](http://www.wheelerseafood.com)

### JUST THE FACTS.

**FROM:** Eastern Mediterranean: Turkey, Cyprus, Greece

**SPECIES:** Dicentrarchus labrax / Sparidae

**GMOS:** None

**FEEDS:** Fish meal & fish oils

**FEED CONVERSION RATIO:** FCR (Feed Conversion Ratio) 1.8 kg - 2.3 kg: 1; depending on season and water temperature

**HARVEST:** Chill

**WATER:** Pens 65 meters deep to maximize water circulation; Temperature range 14C - 26C, the optimum for both sea bass and sea bream

**CERTIFICATIONS:** BRC, IFS, NSF, UKAS, Global G.A.P.





## PREMIUM BRONZINI & DORADE

### THE FORMS & SPECIALTY CUTS

Arriving to Boston twice weekly year round!  
Packed in 22lb boxes.



**DORADE WHOLE ROUND**



**DORADE GUTTED**



**BRONZINI PBI**



**DORADE PBI**



**BRONZINI PBO**



**DORADE PBO**



**BRONZINI-HEAD OF TWIFLING**



**DORADE TWIFLING**

DIAL OUR SALES TEAM: 1.800.674.8718  
[info@wheelerseafood.com](mailto:info@wheelerseafood.com)

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