



Ferme Marine de Mahebourg Mauritian Red Drum

Where? The Republic of Mauritius is home to Ferme de Mahebourg. Far away, but you can find it 1200 miles off of the southeastern coast of Africa east of the island of Madagascar in the Indian Ocean. Mauritius is a lush tropical island nation spanning 790 square miles surrounded by coral reefs. A paradise unscarred by industry and home to our featured fish.

Ocean Raised. Traditionally Red Drum have been farm raised in land-based ponds that remove the fish from the natural rhythm of the sea. But the lagoons between the coast and coral reef surrounding Mauritius offer a perfect environment to ocean raise Red Drum. Deep water and a constant breeze from the Southeast trade winds create a natural circulation of the water for the fish to swim in.

Red Drum! It provokes memories of the “Blackened Redfish” that brought Cajun Chef Paul Prudhomme to stardom. Known as Redfish, Red Drum or Channel Bass depending on where you might find it, *Sciaenops ocellatus* is native to the south-east of the US from Virginia to Texas and further down to Mexico. Unfortunately, the rich moist flesh of the Redfish made it a victim of its notoriety. Wild Red Drum became a Federally protected fish in the US and only small amounts of by-catch Red Drum reach the consumer each year. Farming became the only way to satisfy demand.

Quality Assured. The fish are fed a careful diet of non-GMO feed that contains no hormones, antibiotics or land-based animal proteins. The result is a superior Red Drum. FFM is vertically integrated with complete traceability from egg to your table. Their success has established them as the leader for the developing Mauritian aquaculture sector and they have achieved the coveted Global Gap certification for superior aquaculture practices.

On the Plate. FFM Red Drum is versatile. The superior texture from ocean raising makes it a candidate for any cooking application. Its full flavor does not get lost when blackened and it is an excellent choice for ceviche and sashimi. The flavor is amplified when cooked skin on. A crunchy compliment.

Why Mauritius? Ferme Marine de Mahebourg (FFM) was conceived and planned by Mauritians to create a world class aquaculture operation with a cornerstone commitment to respect the environment. Red Drum were the ideal choice for their debut. They thrive there!

- *Pure ocean waters*
- *No land-based protein in fish feed (Mammalian/Avian)*
- *No Additives, hormones or antibiotics*
- *Non-GMO feed*
- *No vaccinations*
- *No negative environmental impact*
- *Global GAP certified*
- *100% Traceable*

*Wheeler Seafood is
the exclusive agent.*

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