

WILD CAUGHT FROZEN ALASKAN BLACK COD

Anoplopoma fimbria

HARVEST TECHNIQUE	Line caught
SEASON	Peak production to April - October
GRADE	2-3 (0.9kg - 1.36kg) 3-4 (1.36kg - 1.8kg) 4-5 (1.81kg - 2.27kg) 5-7 (2.27kg - 3.18kg) 7lb+ (3.18kg+)
PRODUCT FORM	Headed and gutted (H&G) - J-Cut trunks
PACKAGING	50lb / 22.69kg
YIELD	70%
PRODUCTION METHOD	Wild caught
SUSTAINABILITY	MSC certified fishery & Monterey Bay Aquarium Seafood Watch List "BEST CHOICE"
PROCESSING	Processed in a "HACCP" certified facility
TRACEABILITY	Each carton is marked with a specific production lot and processing facility numbers



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