

# Chilean Seabass

FIORDOSUR

Also known as  
**Patagonian Toothfish**

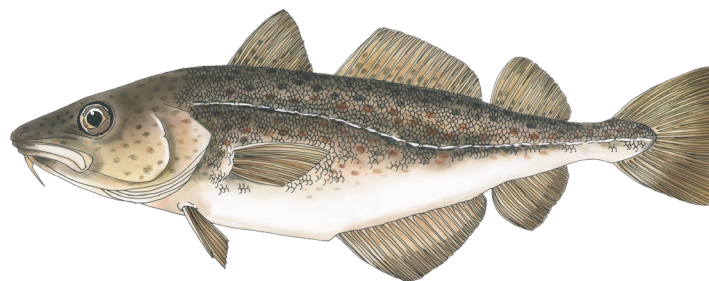
Scientific name  
**Dissostichus eleginoides**

Fishing method  
**"Long Liner"**

We believe that the ocean is both the cradle of life and the frontier of future nutrition. That's why we are dedicated to making it the foundation of healthy food worldwide, all while prioritizing environmental stewardship.

## Description

Experience our Chilean seabass, sustainably harvested from the clear waters of Chilean Patagonia. Sourced through responsible fishing practices, our seabass is caught by skilled fishermen using traditional methods, often over journeys of up to 30 days. This approach ensures top-quality fish that offers a tender and flavorful experience. Each serving reflects our commitment to sustainability and exceptional taste






## Fishing season

JAN FEB MAR APR MAY JUN JUL AUG SEP OCT NOV DEC  
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## Products form

PORTIONS SKINLESS AND BONELESS IQF IVP 		FILLETS SKIN ON IQF IWP 		HGT IQF 	
<b>Grading</b> 4 oz 6 oz 8 oz 10 oz	<b>UPM</b> 10 lb. Fixed Weight carton	<b>Grading</b> 2-4 lb/kg 4-6 lb/kg 6-8 lb/kg 8-10 lb/kg	<b>UPM</b> 50 lb Master carton variable weight	<b>Grading</b> 2-4 kg 4-6 kg 6-8 kg 8-10 kg 10 kg up	<b>UPM</b> 50 lb Carton Sack variable weight

## FOOD SERVICE PACKAGING



**nutrisco®**