

Redfish Fillets

Open Sea Raised and Kosher Certified

Redfish have a mild, sweet flavor with a firm light pink texture and large, moist flakes. It cooks up snow white in color.

Our Redfish (Sciaenops ocellatus) are raised in a sustainable eco-friendly environment in the open sea off the coast of Vietnam. Unlike pond farms on land, our Redfish are Antibiotic Free and Tri-poly Free. Cool saltwater continuously circulates fresh oxygen and nutrients, producing healthy large fish.

On the day of harvest, live fish are transferred from the sea into baths of ice-cold water. The fish are chilled and kept at a minimum of 34°F. Once transferred to the processing plant the fish are immediately filleted, vacuum packed and quick frozen. We leave a skin patch on for easy species ID and for Kosher certification.

"Half Shell" Redfish, with skin on one side and the tail left on, are a great option for the grill, flat top or frying with a WOW plate presentation.

ITEM#	PRODUCT	DESCRIPTION	PACK	DIMENSION	Ti x Hi
14046	4-6 oz Fillet IVP	CO, Kosher Cert.	10 lb box	15.5 x 12 x 4	10 x 15
14068	6-8 oz Fillet IVP	CO, Kosher Cert.	10 lb box	15.5 x 12 x 4	10 x 15
14810	8-10 oz Fillet IVP	CO, Kosher Cert.	10 lb box	15.5 x 12 x 4	10 x 15
14709	7-9 oz "Half Shell" Redfish	CO, Kosher Cert.	10 lb box	15.5 x 12 x 4	10 x 15

Our sea-farmed Redfish are considered one of the most sustainable fish species.

Monterey Bay Aquarium Seafood Watch

SeaChoice.org GREEN list & "Best Choice" seafood

BRCGS and KOSHER Certified

SouthFresh Foods

