



Spotted Wolffish

Anarchichas minor



First and only commercial spotted wolffish farm

Firm yet buttery, rich and sweet taste, Spotted Wolffish is a delicacy suitable for all cuisines.

Completely sustainable operation powered by 100% green energy and endorsed by the WWF.



ARCTICAS

Spotted Wolffish

- The spotted wolffish might look ferocious but it is very social making it perfect for farming. It is extremely adapted to farming.
- Adaptable - Spotted Wolffish is sashimi-grade, making it perfect for raw preparations such as ceviche, but also has a high intramuscular fat content making it a top performer for high heat cooking applications.
- NO STYROFOAM - dedicated to sustainability on all fronts, the Spotted Wolffish ships to the US in recycleable cardboard boxes.
- Serving farmed Spotted Wolffish takes the pressure off wild stocks. Wolffish is a long-lived species that is prone to overfishing and habitat destruction.
- Spotted Wolffish has an intramuscular fat content of 8 to 11% while wild only has 2 to 4% fat.
- Farmed without antibiotics, hormones or medicinals.
- Available weekly, H&G avg 3kg each - packed in 10-12 kg boxes.

WWF recommendation:

Unregulated fishing and lack of research about stock status means that you should avoid eating catfish until there is more knowledge. The catfish species are vulnerable to overfishing because the reconstruction of the species takes a long time.

Consuming spotted wolffish from Aminor has **no influence** on the wild species

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