



Pompano

Trachinotus carolinus

Other Market Names: Florida Pompano
Gulf Pompano
Koban Aji



“the standard-bearer by which all other saltwater fish are judged.”

A.J. McClane's Encyclopdeia of Fish Cookery

Warm Waters & Pampered Stocks

Dyer Aqua is raising Florida Pompano (*T. carolinus*) in the crystal clear, warm waters of Laguna de Chiriqui, in the Republic of Panama. Grown in low-density pens located in fast moving currents before being hand harvested in small batches, these Florida Pompano are sashimi grade, rich and firm.

The Chiriqui Lagoon, located along the northwest Caribbean coast of Panama, was selected in consultation with the Smithsonian Research Station in Boca del Toro. Here the pompano are grown in swift waters flowing at a rate of 1.3ft per second and with temperatures ranging from 26C-28C (78F-82).

FLORIDA POMPANO

Started in 1996, and having dedicated over 20 years to aquaculture research and development, Dyer Aqua was the first successful commercial-scale pompano farming operation supplying fresh, high-quality fish to chefs in the United States.

Pompano is a fast growing fish that is prized by chefs for its flavor and texture. Sashimi-grade Florida Pompano, also known as koban aji, is harvested every week, arriving in the United States within 48-hours from harvest.



KEY FACTS & FIGURES

Whole round: 1-1.25, 1.25-1.5, 1.5-1.75 & 1.75-2 lbs.

Harvested once a week / available year-round

Firm with a fine, tight flake and mild flavor

Fed a diet high in omega-3, GMO free

Hand harvested in small batches;
Immediately immersed in an ice slurry

A popular game fish, Florida Pompano is now available to chefs looking for a consistent supply.

Our pompano has a medium-fat content and cooks up white. It has a tight, firm flake and is suitable for all types of cuisine.



About Buena Vista Seafood

With decades of global seafood sourcing and sales experience, Buena Vista Seafood is leading the charge by bringing trusted, delicious seafood to chefs and diners across North America. But this doesn't mean that Buena Vista Seafood is going about it as a "business as usual" company. At Buena Vista, the entire team is dedicated to making a difference through positive actions and follow-through. By giving back 5% of the profits to notable organizations that are helping our oceans and waterways, Buena Vista Seafood is setting the bar at a new height for seafood suppliers.

Besides the Buena Vista Seafood give-back program, the company only sources seafood that has been properly vetted and meets the highest of current sustainability standards. Located in San Francisco, California, Buena Vista Seafood is proud to represent serious, responsible fishermen and fish farmers from around the globe.