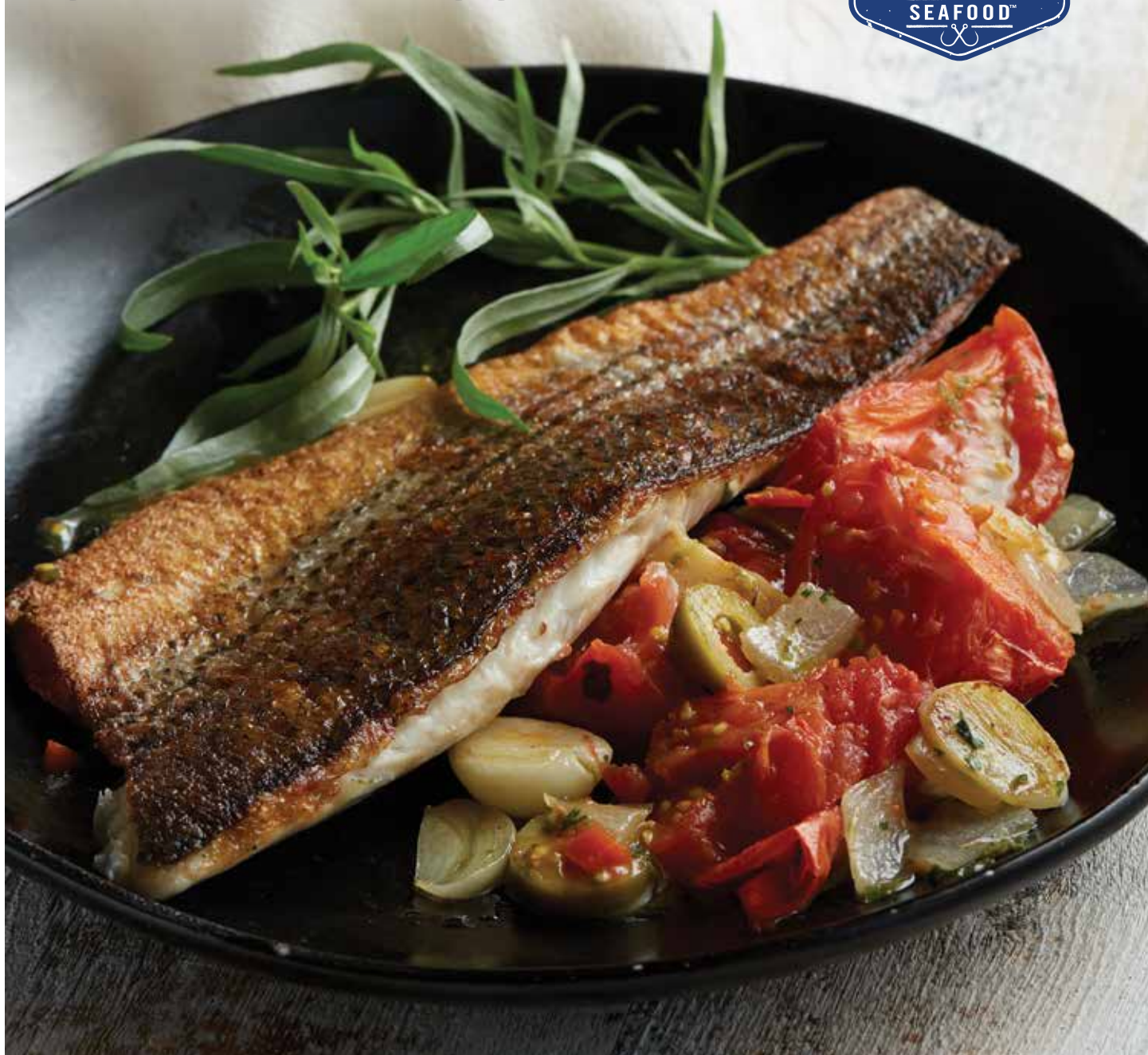


STRIPED BASS





Harbor Banks® Striped Bass

Our Harbor Banks Striped Bass is a versatile saltwater and white-flesh fish that offers a more flavorful, cleaner quality than hybrid bass. It's characterized by defined lines in contrast to the jagged lines of the hybrid bass. Best Aquaculture Practices (BAP) certified, this skin-on fish is ocean-farmed from the Pacific Ocean, just off the coast of Mexico. It's chemical-free and individually vacuum-packed for convenience as an easy-to-portion fillet. And, due to limited availability – it will easily be one of a kind

Product Attributes

- Progress Check™ – BAP-certified
- Non-hybrid bass with defined lines and a more pronounced, cleaner flavor than hybrid bass
- Ocean-farmed off the coast of Mexico
- 6-8-oz. skin-on fillet
- Chemical-free
- Individually vacuum-packed (IVP)

Benefits

- On-Trend: Meets the growing demand for sustainable, ethically sourced ingredients
- Living Well: Chemical-free
- Versatile: Can be used for multiple menu applications
- Time-Saving: Pre-portioned, no prep needed
- Better yield than hybrid striped bass, which has a larger belly in comparison to the overall fish size

Menu It/Uses

- Striped Bass Seared in Brown Butter with Asparagus
- Striped Bass Ramen in Dashi Broth with Baby Bok Choy
- Stuffed, Baked Striped Bass with Hollandaise Sauce
- Baked Striped Bass Roulade with Roasted Tomato and Basil

Preparation Instructions

Keep frozen until ready to use. Thaw under refrigeration out of the vacuum pack. Cook until internal temperature of 145°F.

Use our mobile app for nutritional and more information on this product.



A-Code	Product Description	Pack Size	Serving Size	Servings Per Case
7497505	Striped Bass	10 lb.	6-8 oz.	26



For further details, visit www.usfoods.com or contact your local US Foods® representative.

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