

ZANDER

– The chef's new favourite

Fresh
Zander
every day

Tel.: +45 47 76 00 10
aquapri@aquapri.dk

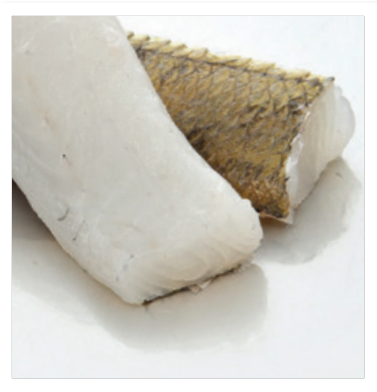
www.aquapri.dk



handpicked luxury seafood

ZANDER

– why choose sustainably farmed zander from Danish aquaculture?



FRESH DELIVERIES – ALL YEAR ROUND

We deliver uniform, high quality all year round – regardless of season.

ALWAYS COMPLETELY FRESH FISH

When we say “fresh fish” – we mean it!

No more than 6 hours after the fish has been taken out of the water, it will be on ice in the box – ready for departure.

QUALITY AND HEALTH

Zander from AquaPri is delicious and versatile, and it has a high natural content of protein and Omega-3. This beautiful, white fish meat is firm in texture and very tender when cooked.

FOOD SAFETY

Our zander is farmed without the use of antibiotics and is only fed non-GMO feed. We have 100% control and traceability during all phases of farming and packing of our zander.

FROM FRESH TO SUSHI

Due to the rearing environment, our farmed zander is free from parasites – and therefore does not have to be frozen.

This means that our zander can be used fresh for sushi and sashimi.

SUSTAINABILITY

The farming takes place in a closed, recirculated environment with water from our own well. This means that we do not have an adverse impact on the surrounding environment. Several wild populations of zander are threatened with overfishing. However, farmed zander is on the WWF green list of sustainable seafood (World Wide Fund for Nature).



Zander from AquaPri provides luxury quality with a green profile.