

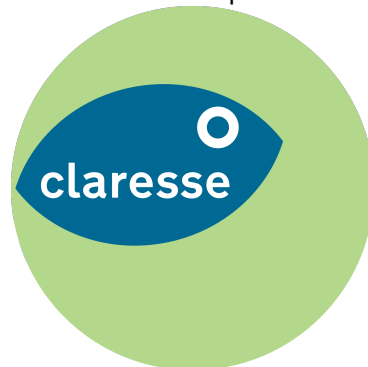
CLARESSE

The white-pinkish fillets are moist and mild and have a firm texture suiting many different methods of preparation. Claresse is farmed in indoor recirculation systems in The Netherlands. The fish are kept in optimal densities with efficient water and energy use and with minimum and controlled discharge of wastewater.

Claresse is a natural crossbreed between two catfish species.

PRODUCT SPECS

Latin name: Heterobranchus Longifilis X Clarias Gariepinus
Appearance: Available as fresh product.
Certification:



<http://www.claresse.eu>

Shape options:
Specifications:
Quality:
Packaging:

- Fillets
- Skinless
- Boneless
- Fresh
- Box

claresse

The sustainable fish species Claresse® (Clarias spp.) is farmed in closed indoor re-circulation systems, by well educated and committed farmers with more than ten years of experience, and in charge of this whole process from

breeding to harvesting. Within the chain the farms are under strict control of specialized veterinaries and monitored by a fully documented traceability system. The farming systems are free of GMO feed and use no additional hormones. The closed re-circulation systems use minimal water and energy.



Origin

The Netherlands

Harvesting season

Year round

Farming method

Catfish and Claresse grown for consumption in the Netherlands are grown in-doors in heated recirculation systems. In such installations the water circulates continuously between fish basins and a filter system. The fish are kept in optimal densities with efficient water and energy use and with minimum and controlled discharge of wastewater to the sewage system.