

CleanFish® Presents California White Sturgeon

Thirty years ago, the founders of this farm recognized a problem — the world demanded sturgeon and wild stocks were paying the price. Their solution? These pioneers built a farm that cultivates sturgeon with respect for the environment and for the revered fish they raise. Their diligent work has paid off. California White Sturgeon is a high quality, incredibly delicious fish you can enjoy year round.



Common Names	Pacific sturgeon, Oregon sturgeon, Columbia sturgeon and Sacramento sturgeon
Latin Name	<i>Acipenser transmontanus</i>
Region	Located in Wilton, CA, a rural farming community in Northern California.
Availability	Year round
Product Form	15 pound average bullets (head, fins and tail off); 4 bullets per case
Flavor Profile	Mild and very clean flavor with a very firm texture. California White Sturgeon is great marinated, smoked, BBQ'd, grilled and baked.
Husbandry	This farm is an innovative leader in stewardship technologies. The sturgeon are raised in a closed tank system with Organic Food Production principles, meaning no antibiotics, growth hormones, pesticides or fertilizers are used.
Source of Stock	California White Sturgeon stock is from the local Sacramento River in California. To maintain genetic vigor, the breeding program utilizes wild sturgeon which are released after spawning. This program is completed under a special permit from the California Department of Fish and Game.
Water	Sturgeon are raised in pure, mineral-rich spring water that flows directly from an underground Sierra Mountain river. Water is re-circulated through an ecologically complex treatment system that provides filtration and aquaponic uptake of nutrients.
Sustainability	Farmed sturgeon are rated "Best Choice" by the Monterey Bay Aquarium's Seafood Watch Guide and Environmental Defense's Seafood Selector.
Awards	Founders of this farm were the recipients of the James Beard Award, deemed "the Oscars of the food world," for their accomplishments in the food industry.

CleanFish

CleanFish is taking a new business approach to addressing the seafood crisis. By selectively sourcing and promoting artisan fisheries, both farmed and wild, CleanFish is building a sustainable seafood movement from within the marketplace. CleanFish Alliance producers provide us with distinctively better tasting seafood and important environmental leadership. By strengthening the connections between producers, chefs, and consumers, CleanFish is creating a movement and a market that empowers seafood lovers to "vote with their fork." Each time you choose CleanFish, you can savor the fact that you are participating in the efforts of sustainable fisheries and enjoying *fish you can trust.*™

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Northwest, 415.626.3500 | Northeast, 978.282.8820 | Southwest, 310.854.9266 | Southeast, 804.869.5700