

# Baja Kanpachi Mexico

A member of the amberjack family like hiramasa and hamachi, kanpachi is well known and loved in Japanese cuisine. Baja Kanpachi® is producing this sustainably-raised fish in nearby northern Mexico.

## The Fish

Kanpachi (*Seriola rivoliana*, commonly known as Amberjack) are members of the Carangidae family and can be found across a wide range in the western Atlantic, Pacific, and Indian Oceans. The fish can be easily identified by its characteristic dark, diagonal stripe through the eyes to the nape. Native to warmer waters, innovations in kanpachi rearing show great promise in providing a delicious and sustainable alternative in the face of warming seas.

The flesh is firm, rich, and buttery with a flavor described as a cross between Sablefish (Black Cod) and Yellowfin. It's ideal for both raw and cooked applications.

The fish are fed a diet free from antibiotics, hormones, and steroids which results in an efficient feed conversion ratio of 1.4 : 1.0 (FCR). Baja Kanpachi are tested regularly and show no detectable levels of mercury.

## The Farm

Founded in 2000, Baja Kanpachi is farmed in the waters of Baja California South in Mexico. The farm has full control of the production chain from egg to plate. The process begins in their hatchery facility with their own wild-caught broodstock (non-GMO) producing thousands of high-quality eggs. Those eggs are then hatched and raised with the utmost care until they are ready to move on to their ASC (Aquaculture Stewardship Council) Certified farm site.

In the pens, fish are stocked at a low density to give plenty of room to swim and build firm muscles, reduce stress on the animals, and minimize the impact of waste into the surrounding environment. They have two farm sites so pens can be rotated and fallowed to further minimize impact on the area.

**“With CleanFish’s help, the old adage about there being plenty more fish in the sea might remain true.”**

**TIME**



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## In The Kitchen

Famous in Japanese cuisine as a star of raw applications, Baja Kanpachi is also delicious cooked. With a firm texture and high fat content, it's suited to a variety of methods, including baking, roasting, steaming, pan-searing, grilling, and sous vide.

## Certifications & Awards

Baja Kanpachi are certified by the Aquaculture Stewardship Council (ASC).



## The Facts

Latin Name	<i>Seriola rivoliana</i>
Origin	La Paz, Baja California Sur, Mexico
Form & Size	Whole round
Availability	Year round
Taste Profile	The flesh is firm, rich, and buttery with a flavor described as a cross between Sablefish (Black Cod) and Yellowfin. Famous in Japanese cuisine as a star of raw applications, it's also delicious cooked. With a firm texture and high fat content, it is suited to a variety of cooking methods, including baking, roasting, steaming, pan-searing, grilling, and sous vide.
Health	Fish have no detectable mercury or PCBs, are not genetically modified, and are not treated with hormones or prophylactic antibiotics.
Feed	No hormones or antibiotics in feed.

## Meet CleanFish

At CleanFish, we're committed to aquaculture as an essential part of a sustainable future, and we advocate for the best, most innovative practices — one delicious meal at a time.

We bring together visionary producers at the cutting edge of responsible farming and champion them in the marketplace under traceable, transparent brands for seafood that's the best of the season, better every season.

That's what CleanFish is all about — fish you can trust with a difference you can taste.

## Keep In Touch

For a complete list of CleanFish products and videos, please visit [cleanfish.com](http://cleanfish.com)

We want to hear about every delicious morsel! Connect with us on social media.

