

# King Kampachi

Mexico

The story of this remarkable fish began in Hawaii with Kona Blue, the pioneering open ocean fish farm that won praise from chefs across the country. Now raised in Mexico with a cutting-edge operation brought to commercial scale, King Kampachi may just be the fish of the future.

## The Fish

Kampachi 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 kampachi rearing show great promise in providing a delicious and sustainable alternative in the face of warming seas.

King Kampachi are raised from local broodstock native to the area. Animal welfare is a primary focus of the farm, and every process that affects the fish is continuously audited for continuous improvement.

Excellent for both raw and cooked preparations, King Kampachi has a high fat content. The fish are raised without hormones or prophylactic antibiotics, and have no detectable mercury or PCBs.

## The Farm

Vertically integrated from hatchery to processing, the Kampachi Company is scaling the research and success that went into the Kona Kampachi project to meet growing demand for reliable, high quality fish and become the world's largest closed-cycle producer of *Seriola rivoliana*.

In the clear waters of the Gulf of California, King Kampachi are grown four miles offshore in state-of-the-art pens anchored in water over 230 feet deep. In these offshore pens, the fish thrive in their natural environment until they reach harvest size in nine to twelve months. The pens are located in deep water with strong currents, and regular testing confirms that the operations have no discernible impact on water or benthic quality.

“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

King Kampachi has a clean, crisp bite when raw and a delicious buttery flavor when cooked that's light on the palette. 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.

## Certifications & Awards

The farm is in the certification process with ASC and BAP. ASC certification is expected in early 2019.

## The Facts

Latin Name	<i>Seriola rivoliana</i>
Origin	La Paz, Baja California Sur, Mexico
Form & Size	2 - 2.4 kg, Whole round 20kg boxes
Availability	Year round
Taste Profile	A clean, crisp bite when raw and a delicious buttery flavor when cooked that's light on the palette
Health	Fish have no detectable mercury or PCBs, are not genetically modified, and are not treated with hormones or prophylactic antibiotics
Feed	To reduce reliance on forage fish fisheries, they are exploring alternative feedstuffs, like algae, to find more responsible, scalable sources of proteins and oils while improving fish health through better nutrition
Husbandry	Offshore technologies, to improve fish welfare, team safety, and operational efficiency include the use of copper-alloy nets that minimize biofouling and attendant impact on fish welfare

## 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

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

