

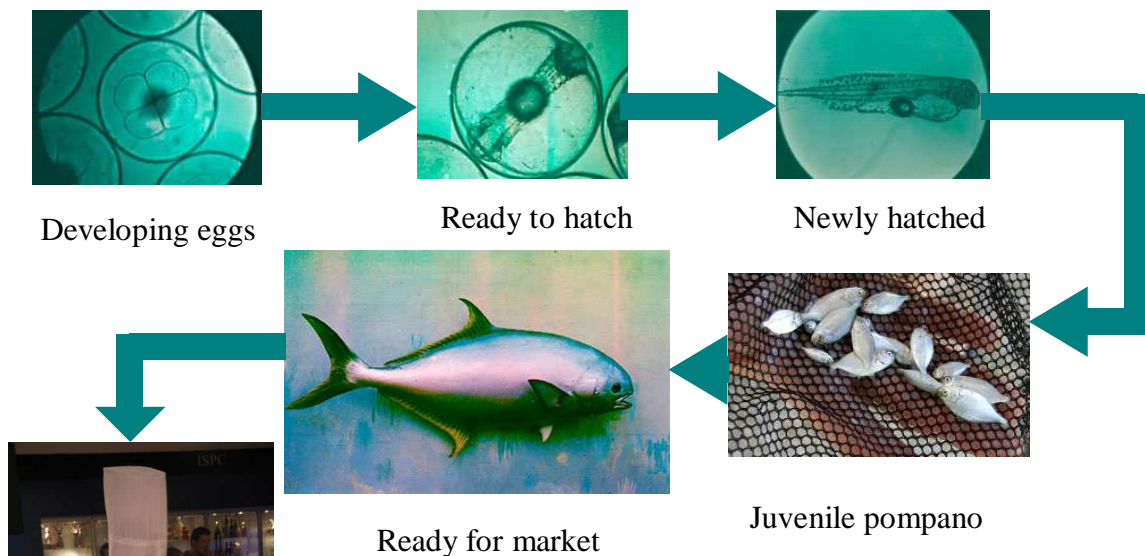
Farmed florida pompano

Seasoned travelers to the Florida Gold Coast and gourmet diners throughout the world recognize Pompano as a true delicacy ... perhaps the finest eating fish there is.

What is Mariculture? Well it's "farming of the sea" and our Pompano have been raised in captivity, right from the egg. The process is brand new and absolutely fascinating.

The great thing about Mariculture is that these Fish are quality controlled to give you that Fresh, tasty flavor and firm, flaky texture.

They are grown under controlled conditions to insure quality. We're certain ... because we know where they come from And what they had for dinner.



The process begins with the careful selection of breeding stock. Female pompano are induced to develop eggs and to spawn on demand. This controlled reproductive cycle is essential to steady-state farm production. Once spawned, eggs hatch in twenty-four hours. Newly hatched larvae quickly develop into juvenile fish. Pompano take almost a year to reach marketable size. The finished product is processed to consumer specifications.

www.PompanoFarms.com