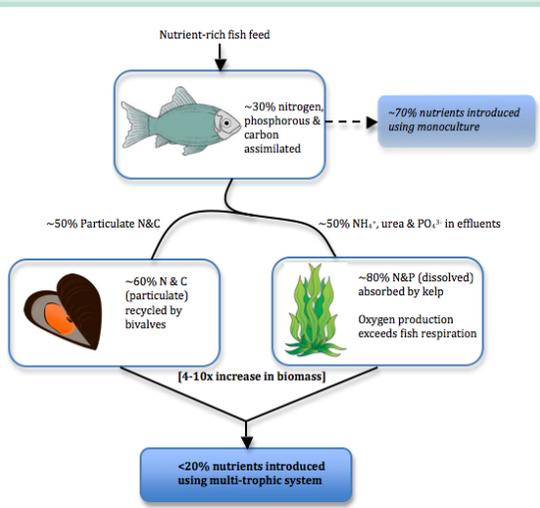


Our innovative multi-trophic* design allows us to raise healthy fish and mussels with:

Fewer hormones and antibiotics

80% less waste than other farms

A delicious taste and texture



*Multi-trophic aquaculture raises multiple species from different levels in the food chain within close proximity to minimize waste to the environment while drastically increasing overall production.

Place your order now!

Call: (805) 893-7611

or

Order online at:

www.e-fishentfoods.webs.com

Founded in 2011; our team came together with a common interest in sustainable seafood. From the beginning, our philosophy has always been:

“Nature Knows Best”

We are proud to provide a healthy and affordable option for seafood connoisseurs like you.

**E-Fishent
Foods**

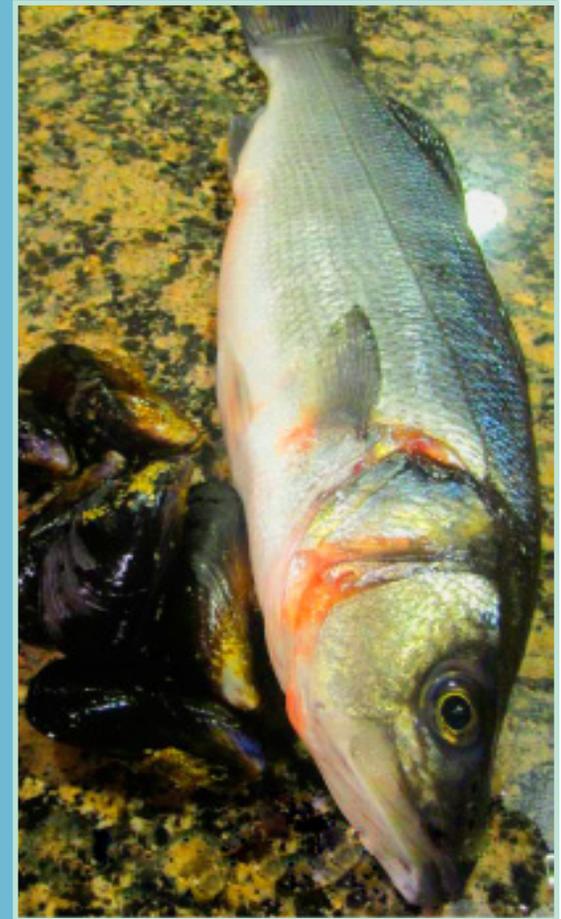


Bren School of Environmental Science & Management
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University of California, Santa Barbara
Santa Barbara, CA 93106

Email us at: efishentfood@lists.bren.edu

Providing the Sustainable Seafood Your Clients Have Been Asking For

Santa Barbara
**White Seabass and
Black Mussels**



**E-Fishent
Foods**

Our Promise to You...



Now, **this** is seafood to feel good about.



Consistently Available

We know you lose sales when seafood supply varies. E-Fishent Foods can help ensure your customers will have what they want, when they want it.

By growing seabass and mussels year-round, and harvesting at regular and predictable intervals, you'll no longer be subject to the unpredictable catch-of-the-day.

Competitively Priced

Say goodbye to paying for multiple overnight flights and refrigerated trucks just to get your products from the boat to your warehouse.

We grow all of our seabass, mussels and kelp right off the coast of California. What we save in transportation costs we pass onto you in the form of savings.

High-Quality

Combining multiple species in the same system allows us to keep our cage densities low and our product quality high.

We use fewer antibiotics and hormones because with more space and nutrients, our fish and mussels are naturally healthy. You'll notice the difference. Naturally colorful flesh, rich-taste, and texture to rival wild-caught varieties.

Sustainable

Open-ocean aquaculture uses less energy and potable water than onshore farms, and our intensive environmental monitoring program provides ultimate assurance that there is no harm done to the surrounding marine ecosystem.

Finally, you'll be able to confidently promote the sustainability and traceability of your inventory list.

...white seabass and right off

black mussels the California Coast.

Need Seaweed?

We also sell the seaweed grown at our site; please ask for details when you place your order.

We try to accommodate as many requests as possible but availability of seaweed may vary.

