

**ROYAL REDFISH®**  
**RED DRUM**  
 (SCIAENOPS OCELLATUS)



## Nutrition Facts

Serving Size 100 grams

**Amount Per Serving**

**Calories 110** Calories from Fat 35

% Daily Value\*

**Total Fat** 3.9g **6%**

Saturated Fat 0.7g **4%**

Trans Fat 0g

**Cholesterol** 63mg **21%**

**Sodium** 113mg **5%**

**Potassium** 323mg **9%**

**Total Carbohydrate** 0g **0%**

Dietary Fiber 0g **0%**

Sugars 0g

**Protein** 18.7g **37%**

Vitamin A 0% • Vitamin C 0%

Calcium 2% • Iron 4%

Thiamin 3% • Riboflavin 3%

Niacin 6% • Phosphorus 18%

Vitamin D 1% •

\* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

### PRODUCT DESCRIPTION / HISTORY

**Royal Redfish®**, Red Drum is a finfish farm raised in protected pond systems in Palacios Texas. Red Drum is commonly known to sports fishermen and executive chefs as Redfish.

Redfish is a finfish native to the Atlantic Ocean and Gulf of Mexico and is found in Coastal waters from the Northeast to Mexico. Red Drum was made famous when a well known Louisiana Chef named Paul Prudhomme introduced his blackened redfish dish in Louisiana. In the wild, Red Drum have a diet that consists of smaller fish, shrimp and even oysters. Red Drum has more of a copper silver sheen than reddish tint but when the fish are glistening in the sun the reddish color shines. Redfish are known for having distinct black spots on their tails and are a very fun fish to catch in the wild or in enclosed pond systems.

### PRODUCT FLAVOR PROFILE

**Royal Redfish®**, Red Drum is a flaky white meat fish that has a fresh mild taste. The consistency of the product makes it the ideal fish to adapt to multiple cooking methods.

### GROWING PROCESS

**Royal Redfish®**, Red Drum is raised on our 400 acre land based farm in south Texas. Our Brooders produce fry, baby fish, in our enclosed hatchery and we stock them in enclosed saltwater pond systems. All of our water is sourced from the Matagorda Bay system directly. Our Red Drum are fed a high quality diet of grains, vitamins, minerals and fish meal proteins from the largest feed producers in the Southern United States. Matagorda Bay Red Drum is free of hormones, antibiotics and pollutants which makes our product a terrific healthy option to eat.

### COOKING METHODS

Blackened, Saute', Suvee, Grilled, Steamed, Baked and Seared

### PRODUCT USAGE AS

Whole on the round, Portioned and Fillet

### SAFE HANDLING

Whole fresh fish should be in a continual pack of flake ice that has continual drainage and under constant refrigeration below 40 degrees for the longest shelf life to retain the highest quality. Fillets should be covered or bagged and then iced outside of the bag so the ice does not come in direct contact to the meat. This will ensure the highest quality and maintain the best color for longer shelf life.

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