Top 10 Reasons to Say Yes to Tropical Tilapia

#1 – Affordable
Tilapia is a fish Americans love to eat. Its mild flavor and affordability have made this once unknown fish native to Africa, the fifth most popular fish in the United States today. In 2010, Americans consumed 475 million pounds of tilapia – four times the amount a decade ago.

#2 – Farmed in Saltwater
Tropical Tilapia is raised in ponds naturally infused with saltwater with every new tide – saltwater acts as a natural cleanser and gives the fish a clean mild flavor and firm texture exclusive to Ecuadorian tilapia.

#3 – Raised in Low-density, Polyculture Systems
Tropical Tilapia is sourced from the only Tilapia farms in the Americas practicing low-density, polyculture systems.

- Low-density allows the tilapia to thrive and grow in an ample habitat – eliminating the need for chemicals and antibiotics.
- Polyculture, a technique used to raise tilapia and shrimp in the same pond, is considered friendlier to the environment, not only for the more efficient use of water and land, but also by contributing to a healthier, more diverse habitat within the ponds themselves.
#4 – Committed to Sustainable Farming

We invest in the conservation and replenishment of natural resources such as wetlands and wildlife.

- Our farms conduct monitoring of effluents according to Best Aquaculture Practices (BAP) water quality criteria.
- We prevent escapes of our farmed fish to neighboring natural habitats by protecting all inlets and outlets with reinforced screens that are diligently maintained.
- All of our nursery ponds are net-covered to deter predators.
- We have a native tree-planting program that contributes to the preservation of the surrounding habitat.

#5 – Committed to Social Responsibility

We invest in programs that ensure the well-being of our employees and neighboring communities.

- Our farms, feed mills and processing plants directly employ over 5,000 people in areas of Latin America with few job opportunities.
- We ensure a safe work environment and promote personal and professional growth with constant and specialized training for every employee.
- Our education program invests in the future of the local community by contributing to the cost of teachers and building maintenance in surrounding schools.

#6 – Food Safety

Tropical’s responsible Tilapia farming practices are backed by third-party certifications: 2-star BAP, Global.G.A.P., ISO and SQF certifications. Additionally, all processing facilities are HACCP compliant. Every Tilapia is 100% traceable to the source.
#7 – Natural

Tropical Tilapia is free of chemicals, antibiotics, growth promoters and carbon monoxide.

#8 – Always fresh, never frozen

Tropical Tilapia is delivered 24 hours from harvest – ensuring you get the freshest Tilapia available in the market. Our Tilapia is never treated with preservatives to mask freshness – it truly is as fresh as it looks!

#9 – Nutritious

- Tilapia is an excellent source of protein and is low in fat, calories and carbohydrates - A 3 oz cooked serving provides about one third of the average daily recommended protein intake (15g).
- Fresh Tilapia fillets are an excellent source of Phosphorus, Niacin, Selenium, Vitamin B12 and Potassium.

#10 – Delicious & versatile

The succulent mild flavor and firm texture of Tropical Tilapia, is the result of the unique saltwater growing environment in which the fish is raised. Its mild flavor makes it a versatile fish that substitutes well in any seafood recipe – a choice the whole family will love!

For more information about TROPICAL TILAPIA, contact us at (802) 747-6311, or info@eattilapia.com

For delicious recipes visit our website at eattilapia.com