

World's first ASC Certified Cobia Producer

January 2018 got off to a great start for Open Blue with the announcement that we had become the **first Cobia producer in the World** to achieve the Aquaculture Stewardship Council certification!

The Aquaculture Stewardship Council sets strict requirements for responsible seafood production that minimizes the key environmental and social impact of farmed fish production.



Award-Winning Product

Open Blue was awarded the **Seafood Excellence prize for Convenience** at Seafood Expo Global in Brussels 2018 for our Sashimi grade IVP Frozen fillet. Perfect for all raw and grilled applications, the clean pure flavor of this fish speaks for itself. Contact your sales representative to find out more.

Trusted Seafood

Providing a guarantee of quality, best practice and of social responsibility, Open Blue Cobia products are certified by Friend of the Sea, Global Gap, Best Aquaculture Practices (4 star) and the British Retail Consortium Global Standards.

Good to Know: Open Blue products are also Halal and Kosher certified too.



Global Award for Vision

Barcelona, June 2018 – Open Blue was crowned **SeaWeb's Seafood Champion award for Vision**. Accepted by Open Blue's President, Chris Perry, this award recognizes the individuals and organizations that establish a clear and compelling vision for the future of sustainable seafood.



Bonefish Grill all year long!

With over 200 restaurants across the U.S. BFG is recognised as a great location for casual seafood dining. Open Blue Cobia is now available as a **permanent menu item** at Bonefish Grill. Try Cobia Piccata & Shrimp or Classic Grilled with one of Bonefish's delicious signature sauces!



Photo credit: Bonefish Grill

(Great) things come from Sysco!

Open Blue Cobia is now available through a growing number of Sysco houses across the US. Their food service range includes 4 and 6 oz. portions, Cobia Bites and Taco Strips in 10 lb. cases.

Did you know that Open Blue Cobia is Sashimi-grade so it's perfect for raw & cooked dishes?



Walt Disney World®Resort

Seeking fine dining at the Walt Disney World Resort? Open Blue cobia is now a menu special at many of the Disney resort's best restaurants. This dish from the 'The Flying Fish' restaurant pairs **'Wood Fired Carabinero Prawns with Cobia'** and Peruvian sweet peppers. The contemporary restaurant prides itself on **entirely sustainable seafood dishes** and prime steaks.



Photo credit: The Walt Disney Company

Best Fish Tacos in Town!

To find out more about consumer's favorite fish dishes, we tested **Open Blue Cobia Fish** tacos against Mahi Mahi fish Tacos in sensory taste panels in **Florida, New York, Chicago and Los Angeles**. Cobia was the **overwhelming winner with 3 out of 4 people** preferring the fresh flavor and moist texture of Open Blue Cobia!



Premium Deep Frozen Cobia

Our 'ocean to table' Open Blue Cobia is naturally frozen with no glazing and preservatives. Now available in a **pre-portioned frozen IQF** format, Open Blue Cobia is quickly individually frozen at our BRC certified facility and is transported to European markets at -35°C. Contact sales@openblue.com to find out more.



Top European Chef Reception

Brussels April 2018. Guests were treated to an evening of **Cobia culinary delicacies** from Open Blue's new frozen range, prepared in front of them by a team of talented chefs from 5 different countries complemented by a cocktail and champagne reception. **Deep frozen**, our Cobia products are individually quick frozen and vacuumed packed, retaining like-fresh colour, texture and taste.

Taking Italy by Storm!

At the super-trendy restaurant Langosteria in Milan, Open Blue hosted a **packed reception for food journalists**. Guests enjoyed a number of recipes designed for hot summer days; Cobia tartare & Ceviche. We were delighted to be joined by Paolo Bray, Founder of sustainable seafood certification body, 'Friend of the Sea'.



Paris Masterclass!

The Open Blue team was delighted to collaborate again with **Parisian food blogger Marion Flipo** (marionadecouvert.com). Marion created a number of Open Blue Cobia dishes to share – Cobia Poke, crunchy Cobia Bites & Cobia Tataki for some hungry Parisian foodies & culinary bloggers!

OPEN BLUE LOVE!



Top 50 restaurants in the World.
Congratulations to Cosme!

Congratulations to Cosme, NYC voted one of the Top 50 Restaurants in the World for the second year in a row! We are very proud to have Open Blue Cobia on their menu. Cobia al pastor is a cobia tataki with an adobo and pineapple puree.



Cobia al pastor. Cosme NY Photo credit: yaowong

Umm! Open Blue Cobia Collars

Now trending in top restaurants – Fish Collars! If you love chicken wings, you'll love these. Collar meat is tender, delicious and moreish and looks amazing on the plate.

Ideal for punchy flavors, we are loving Tampa's own Rooster and Till's Crispy Cobia Collar Nuoc Cham. Visitors to Inko Nito in London, England can try Cobia Collars cooked in a brown ponzu butter.



Photo credit: Rooster and Till

We love our Ocean!

Open Blue launched a plastic reduction campaign in May 2018 at our annual Family Day for all our employees. As a responsible seafood company, we feel strongly that we should reduce our single use plastic at all our company locations and will continue to look to reduce our usage.
[#noexcuseforsingleuse](#) [#beatplasticpollution](#)



Passionate About Fish For A Better Tomorrow?

Contact Open Blue for more information, we'd love to hear from you!
sales@openblue.com

