



J. J. McDONNELL

Excellence in Seafood

HYBRID STRIPED BASS



After the wild striped bass stocks nearly collapsed, the aqua culture industry responded by bringing this hybrid to market. The new species was established in 1967 by crossing the anadromous wild striper (*Morone saxatilis*) with white bass (*M. chrysops*), a fish that lives in both estuarine and fresh water. The result combines the attractive appearance and edibility of the wild striped bass with the hardier, faster growing characteristic of the white bass.

Striped bass is a mild fish with a delicate, slightly sweet flavor that appeals to a wider range of consumers than traditional, wild-run striped bass, which has a more pronounced taste and a coarser texture. The raw meat is translucent white with a pinkish cast; it turns opaque white when cooked. It is moderately firm but flaky, and the oil content keeps it moist during cooking.



SILVER STREAK®
FARM-RAISED HYBRID STRIPED BASS

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Jim Ekstrom began raising hybrid bass in the mid-eighties. In 1997 he located farming operations in Danevang, Texas, and built Silver Streak farm, 114 ponds and over 1,000 water acres. Today, the farm produces three million pounds annually, making it the largest hybrid striped bass farm in the USA.

Hybrid striped bass can be harvested, chilled, graded, sorted and shipped to market within 24 hours, ensuring freshness and quality. Fish are harvested several times per week meaning you will always have fresh product delivered to you.



Hybrid striped bass are available year round and at a consistent pricing, allowing you to easily plan your menu and food costs. Speak with your Account Manager about seeing a



sample of this fantastic, sustainable, traceable product today.

To learn more about our hybrid striped bass scan here.



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