

TOP 6

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 fourth most popular fish in the United States today.

#2 – Continuity of Supply



To avoid unexpected obstacles or delays, such as local weather or transportation issues and to ensure continuity of quality and supply, we have partnered with Tilapia farms that are geographically distributed throughout Brazil, Colombia, Ecuador and México.

#3 – Responsible Farming

Our farms are carefully selected based on their commitment to responsible farming and sustainable practices.

- Our farmers adhere to the industry's strictest standards and utilize three types of farming techniques: land-based pond systems, raceways and ecologically protective cages in artificial reservoirs.
- Low-density allows the tilapia to thrive and grow in an ample habitat while 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 – Environmental Stewardship

We believe in bringing you fresh healthy seafood while minimizing our footprint on aquatic ecosystems to ensure a lasting supply of sustainably source seafood.

- Our land-based farms conduct monitoring of effluents according to Best Aquaculture Practices (BAP) water quality criteria.
- We prevent fish escapes to neighboring natural habitats by protecting all pond's inlets and outlets as well as all netpens with reinforced screens that are diligently maintained.
- State-of-the-art extrusion technology used during feed production improves its stability in water and reduces the load of nutrients released into the environment.



#5 – 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 throughout Latin America and have helped in the reestablishment of human rights, such as the right to safe and dignified work, health and education.
- We ensure a safe work environment and promote personal and professional growth with constant and specialized training for every employee.

#6 – Food Safety

Tropical Tilapia is always fresh, free of chemicals, antibiotics, growth promoters and carbon monoxide. Our farming practices are backed by third-party certifications: 2-star BAP, ASC, ISO and SQF certifications. Additionally, our processing facilities, are fully HACCP compliant. Every Tilapia is 100% traceable to the source.

