



Bringing Sustainable Aquaculture to the Consumer

Jacqueline Claudia, CEO | M. 267.972.2715 | jacqueline@lovethewild.com

FISH FOR GOOD















LOVE THE WILD
Striped Bass with
Roasted Red Pepper Almond Sauce
 COOK FROM FROZEN
 DO NOT THAW
 FARMED

Sale

LOVE THE WILD
Salmon with
Coconut Red Curry
 COOK FROM FROZEN
 DO NOT THAW
 FARMED

Sale

LOVE THE WILD
Rainbow Trout with
Salsa Verde
 COOK FROM FROZEN
 DO NOT THAW
 FARMED

Sale

TRADITIONAL STYLE
TEMPURA SHRIMP
 FARM-RAISED ready to cook
 10-13
 WHOLE CATCH

Sale

TRADITIONAL STYLE
TEMPURA SHRIMP
 FARM-RAISED ready to cook
 10-13
 WHOLE CATCH

Sale

TRADITIONAL STYLE
TEMPURA SHRIMP
 RESPONSIBLY FARM-RAISED ready to cook
 10-13
 WHOLE CATCH

Sale

TRADITIONAL STYLE
TEMPURA SHRIMP
 RESPONSIBLY FARM-RAISED ready to cook
 10-13
 WHOLE CATCH

4 - 3.2 OZ (91g) BURGERS | NET WT 12.8 OZ (363g)

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BLISS PEPPER CORN
SHRIMP POPPERS
 WHOLE CATCH





Love the Wild Striped Bass With Roasted Red Pepper Almond Sauce

Sustainable sourcing is only part of what makes this seafood meal a winner—its mouthwatering, nutritious sauce also wowed testers.

CULINARY | CONSCIOUS | CONVENIENT

I LOVE LOVE LOVE THE WILD FISH PRODUCTS. I told my husband it was literally better fish than I've had at any nice restaurant in years!

- Christine E



Lordy B am I glad I did buy this product. I will certainly be buying more. This fish is the most tender fish I've ever put in my mouth.

- Kristen M.



Thank you for making dinner time the happiest time of day for me and my family. I travel to the only store that carries your fish just to stock up.

- Kelly



Omg! I just made the mango barramundi!!! AMAZING!! I sent the pics to all my friends and family. I typically make frozen fish and throw it out - THIS IS LIFE CHANGING!!! Thank you! I can't wait to try the others! Xoxo

- Mary R





Jessica Litteer ▶ **Love The Wild** ✓



April 21 at 4:49 PM · 🌐

I just found you guys at whole foods today, and omg, you complete me. Please don't ever change you packaging, the hearts made me the happiest I've been in awhile, thank you! ❤️❤️❤️



Love The Wild

1 Comment





WE CAN MAKE A DIFFERENCE JUST BY **MAKING DINNER**

WHERE IS THIS FISH FROM?

Species: *lates calcarifer*

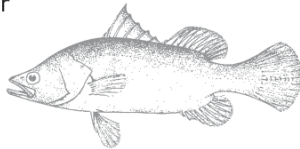
Farm: Australis

Location: Van Phong Bay, Vietnam

Owner: Josh Goldman

Pen: Open Ocean Net Pen

Certification: Best Aquaculture
Practices Certified (BAP)
Four-star



(featured on back of box)

We're so proud of our curated aquaculture suppliers, we tell you exactly who they are and why we chose them.

When you choose responsibly farmed fish, you're supporting the lowest-impact form of animal protein on the planet.





POSTED IN SUSTAINABLE FISH ON MARCH 29, 2017

ASK A FISH FARMER: TALKING BARRAMUNDI WITH JOSH GOLDMAN OF AUSTRALIS BARRAMUNDI

This week, we're getting the full scoop on the sustainable seabass that's better for you and our planet with Josh Goldman, the Co-Founder and CEO of Australis Barramundi. He spent three years



POSTED IN NEWS, SUSTAINABLE FISH ON SEPTEMBER 5, 2017

ASK A FISH FARMER: TALKING RAINBOW TROUT WITH WESLEY "WES" EASON OF SUNBURST TROUT FARMS

Curious about farmed fish and the world of aquaculture? In our series, "Ask A Fish Farmer," we're exploring the fascinating and important work of growing fish by going right to the source and



POSTED IN SUSTAINABLE FISH ON MARCH 17, 2017

ASK A FISH FARMER: TALKING STRIPED BASS WITH OMAR ALFI OF PACIFICO AQUACULTURE

Curious about farmed fish and the world of aquaculture? In our new series, "Ask A Fish Farmer," we're exploring the fascinating



Splash Course Aquaculture

The farming in water of aquatic animals or plants for food

AQUACULTURE HAS BEEN AROUND FOR CENTURIES



Chinese raised carp 3,000 years ago



Ancient Romans cultured oysters



Indonesians farmed mullet and milkfish for 700 years

6 AQUACULTURE SYSTEMS

for farming fish, depending on the species.



RAS



Raceway



Pond



Net pen



Open ocean



Floating tank



Monterey Bay Aquarium
Seafood Watch



BEST CHOICE

TODAY ABOUT HALF OF ALL SEAFOOD FOR HUMAN consumption is produced through aquaculture. [NOAA]



Good for you | Good for the planet

FISH IS LOADED WITH IMPORTANT NUTRIENTS

such as protein and vitamin D, and is the world's best source of omega-3 fatty acids, which are incredibly important for your body and brain.



90% of Americans don't eat enough seafood [USDA].

Plants contain the omega-3 ALA.

DHA & EPA

are only found in fish and eggs. [Harvard]



FREE FROM

Drugs, chemicals & hormones are rarely used in aquaculture [NOAA]. Farmed fish can be completely free of PCBs, mercury, and other contaminants. [Washington State Department of Health]



FARMED FISH HAVE THE SAME OMEGA-3 CONTENT AS WILD FISH

[Lipid Journal], and your body processes and absorbs nutrients from wild and farm raised fish in the same way. [NOM]



Aquaculture RELIEVES PRESSURE on wild fish stocks

Overfishing has reduced stocks 50% since 1970. [WWF]

AQUACULTURE HAS ZERO BYCATCH

No animals are unintentionally harmed by fishing lines and nets



DEMAND FOR ANIMAL PROTEIN WILL NEARLY DOUBLE BY 2050

FARMED FISH

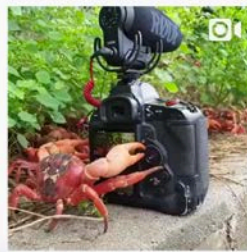
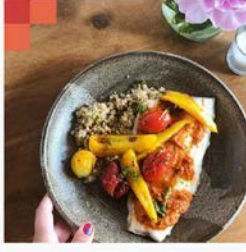
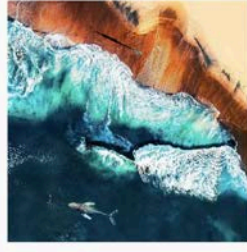
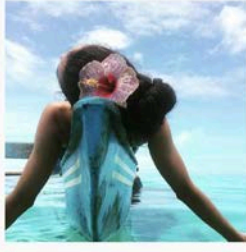
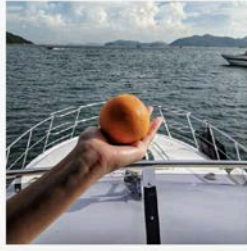
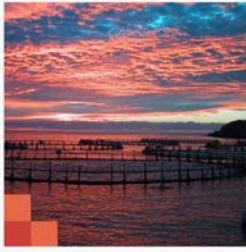
is the most resource efficient animal protein on the planet. [The Perfect Protein]

	Feed	Fresh Water
	1.2 Pounds	1 Gallons
	2.3 Pounds	2,000 Gallons
	6 Pounds	3,500 Gallons
	13 Pounds	2,500 Gallons



WHEN DONE RIGHT

aquaculture contributes to environmental health by sequestering nutrients and cleaning up the water. Waste is converted into fertilizer and food for algae and seaweed, mollusks, worms, crabs, and other fish. [NOAA]

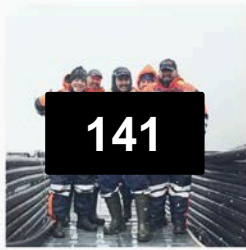




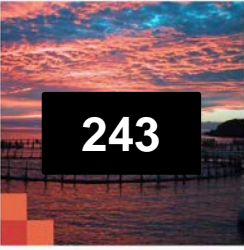
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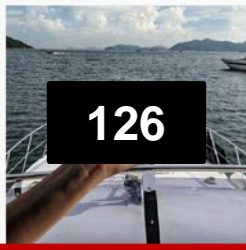
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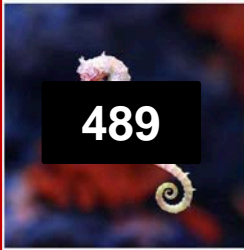
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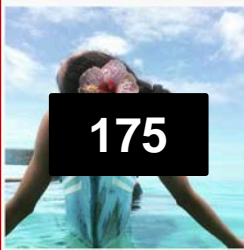
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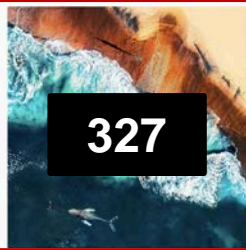
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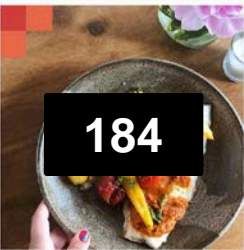
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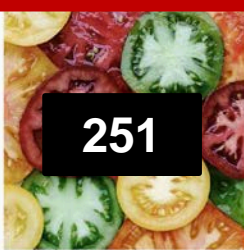
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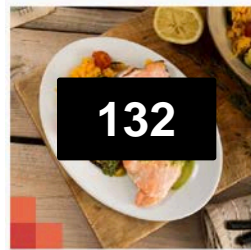
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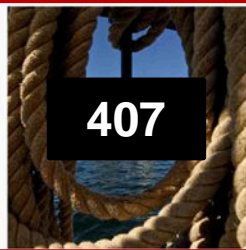
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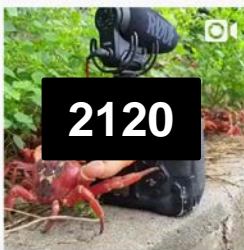
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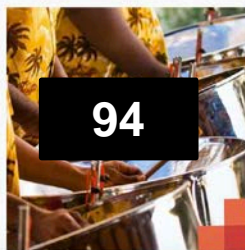
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2120



94



i.lovethewild

i.lovethewild With our sustainably farmed fish, there is NO bycatch. No sea creatures are unintentionally harmed, so turtles like this fella can just keep happily swimming. 📷 @benjhicks

i.lovethewild #LoveTheWild ✕
#GetYourFishOn #SustainableSeafood
#SustainableFish #SeaTurtle

thekellyrooney @jacklightonloggerhead ✕

jandymane So proud of the work you ✕
gals and guys do. I greatly respect a
company that holds the planet in alignment
with the way they care for themselves.
Although I don't eat fish or meat, I love
sharing sustainable companies like yours
with friends and loved ones for the benefits
of just good consumerism. Cheers to you all
and Happy New Years 🙏💙💙

amypaulettehartman @mattmcree look ✕



1,087 likes

JANUARY 10

Add a comment...





i.lovethewild

i.lovethewild These cubs will be cuddling with their mama bear for about two years, as they learn the skills needed to survive in the Arctic. Their biggest threat is climate change, so lowering your carbon footprint and opting for meals with a resource efficient protein like sustainably-farmed fish helps them out. 📷: Quinn Chan

i.lovethewild #PolarBear #PolarBears ×
#Bear #Cubs #PolarBearCubs #Cub #Cuties
#LoveTheWild #ClimateChange
#FarmedFish #SustainableAquaculture
#ResponsibleAquaculture #Aquaculture
#LowCarbonFootprint #CarbonFootprint
#GetYourFishOn

juliannezimmerman1618 So nice to see. ×
clutteringtortoise This is so welcoming ×
after this heartbreaking pic 🙄
<https://instagram.com/p/BceyIHujELW/> hope



381 likes

DECEMBER 9, 2017

Add a comment...





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leonardodicaprio The end of the year is a time to reflect on the role we can play in protecting our planet. From reducing our carbon footprint to taking pressure off the ocean, there are immediate ways to make a difference. Eating fish is better for the environment than other meat protein, reducing both our carbon footprint and the pollution from industrial agriculture. Sustainable fish farms also take pressure off endangered ocean species so they can



338,661 likes

JANUARY 1

Add a comment...



LOVE THE WILD

We make bold food that's good for you and good for the earth.

This isn't just the most delicious fish you've ever tasted; it's a chance to make sustainable aquaculture the norm rather than the exception.

We believe that the right choices for the planet are also the right choices for your plate.

Raise your fork and enjoy!



Jacqueline Claudia
& Christy Brouker
Co-Founders