



Sunburst Trout Farms® FAQs

Feed:

Trout feed usually contains mammalian byproducts, antibiotics, growth hormones, and artificial colorants.

Q: What is in your feed?

A: The feed is comprised of Fish meal for high protein, and Fish oil for high omega-3 fats. The diet is rounded out with essential vitamins and minerals. Wheat Middlings are used as a binder.

Q: Do you use hormones or antibiotics in your feed?

A: Never! Our feed is free of hormones, antibiotics, pcb's, and animal byproducts.

Q: Why don't you feed a vegetable based diet to your trout?

A: Trout are carnivorous and Fish meal is the most natural diet they can have. The fish meal in the diet helps contribute to a very rich flavorful fillet.

Q: How do the trout fillets achieve the red color of the flesh?

A: Our trout are fed an all-natural Astaxanthin which is added to the feed. Astaxanthin is an all-natural antioxidant derived from Phafia Yeast. The change of color in the flesh is gradual and yields a lovely pinkish hue.

Q: Is your feed free of Genetically Modified Organisms (GMOs)?

A: While the feed companies do all they can to source GMO free products, they cannot guarantee that they are GMO free. We are constantly monitoring aquaculture feed research to use the most natural and efficient diets available.

Preparation

Q: What is the best way to prepare your trout?

A: There are many delicious ways to prepare our trout. One of our favorite ways is to pick a marinade you like and immerse the filets for 30 minutes before cooking, left out on the counter to be brought up to room temperature or covered tightly in the refrigerator for 24 hours. Or go all natural with a little salt and pepper on both sides before cooking. To cook: get your grill or saute pan hot over med-high heat and place the fillets flesh side down on the hot cooking surface; do not touch for 2-3 minutes, then flip to skin side for another 2-3 minutes to finish. You can also find more recipes on our website.



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Recognitions:

Q: What recognitions and accolades has Sunburst Trout Farms received?

A: 2008 Seafood Alliances Seafood Champion, 5th Annual Made in the South Award Runner Up Food Category, 2014 Food & Wine Magazine Top 10 Obsession

The Team:

Q: Contacts?

A: Wes Eason is our Director of Sales to discuss accounts and sales, wes@sunbursttrout.com, Ben Eason is the CFO to discuss financials, ben@sunbursttrout.com, , and Anna Eason is our Media and Marketing Director, anna@sunbursttrout.com

Q: How do I contact you?

A: You can call us at 1-800-673-3051, email sales@sunbursttrout.com, or go to our website at www.sunbursttrout.com.

For snail mail:

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