

Inland Ocean Quality Control Assurances



Inland Ocean water is really not ocean water. The source of Inland Ocean water is from a 400 feet deep well located in the middle of the farm property. The well water has 19 parts per thousand salt in comparison to natural ocean water which has 34 ppt. This well water has been thoroughly tested for the presence of pesticides, herbicides, toxic levels of metals such as lead and arsenic and found to have no elevated levels (tested by ABC Laboratories). The well water is purer than natural seawater itself. Further, unlike natural ocean water there are essentially no cellular organisms of any kind found in this deep water well source. That means there can be no fish diseases present, again, unlike natural ocean water.

The biological process used by Inland Ocean and its parent company, Mariculture Technologies International, Inc., starts with the controlled breeding of adult fish, then the controlled hatchery rearing of the fry and finally to placement of juvenile fish into the ponds. From start to finish our fish never experience exposure to natural seawater and all the bug problems found in the wild ocean. Thus, the company records, taken daily, never find dead fish in our process. This is truly a green and safe process that results in the best quality marine fish available anywhere.

Inland Ocean farmed fish are never treated, from egg to adult, with antibiotics, anti-bacteria compound, anti-fungal products, or any non-natural chemicals. If you viewed the video reporting the quality of imported fish from China, link found on the home page, you will appreciate the value of Inland Ocean fish. Since we only sell live and fresh-iced, there is no possibility of having packaged bacterial counts resembling that of imported frozen fish. Nothing is better or fresher than live farmed fish at Inland Ocean.

Finally, some say we are what we eat, so we only feed our fish the best quality fish feeds from some of the nations most trusted fish feed suppliers. We have two suppliers, Burriss Mills of Franklin, Louisiana (A Cargill Company) and Zeigler Brothers of Gardner, Pennsylvania who has been a trusted trout food manufacturer for fifty years or more. Quality control assurance information can be found at either company's website. Second to the manufactured feeds, our biological process includes the seeding of all our ponds with specific invertebrate organisms and laboratory produced marine algal species that are known to be preferred natural foods of the pompano, red fish and tilapia. These secondary cultured foods give the fish a faster growth rate and enhanced flavor. Taste testing trials performed by the State of Florida Department of Seafood Promotion state that Inland Ocean pompano are equal to or better flavored than their wild counter parts. You might ask how that could be. The answer is freshness. Right from the pond to your table with no days of ice holding or freezing by wholesalers and retailers. Nothing but the best at Inland Ocean.