

NEWS - EVENTS - ANNOUNCEMENTS

Syracuse University Food Services Offers Fresh Fish Fridays

In response to requests to bring more fresh fish to the table, Syracuse University Food Services has partnered with Red's Best to offer delicious, sustainable fish.

Red's Best was founded in 2008 by Jaren Auerbach. Auerbach is a businessman, but a fisherman at heart. Before starting the company, Auerbach held positions in every aspect of the fishing supply chain including three years as a commercial fisherman in Alaska and New England. He created Red's Best with the goal of supporting small fishing boats by finding markets for their daily catch, their whole catch, not just the most popular species.

Jamey Lionette, Director of Sustainable Seafood Program for Red's Best explains that they work with approximately 1,000 fisherman located from Boston to New Bedford, MA. Red's Best employees assist in unloading the fisherman's daily catch, preparing it for sale, and finding buyers. "This eliminates the traditional middlemen and ensures fresh fish for Red's Best customers. The fishermen can concentrate on what they do best - fish, while Red's Best helps them make a living out of it, and the customer is rewarded with a regular flow of fresh catch." said Lionette.

This business model has made a positive change in the fishing industry.

- The fishermen have a guaranteed, sustaining wage.
- Under-utilized fish are caught and brought to market, maintaining diversity in the ocean that is critical

for sustainability. This means that the fishing is driven by what is available, not market driven. Customers still receive fresh, delicious fish and without over fishing.

- This has created a shift in the fishing industry to a supply driven industry based on what is abundant in the water at any given time. It is an ideal way to reduce over-fishing.
- Lionette explains, "It also generates excitement in the industry, based on what is being caught and the different gear the fishermen use to catch the fish. Fish is one of the last wild resources we have for food. We can't necessarily determine what the fishermen will catch at any given time, so this framework is ideal for both the customer and fishermen."

Red's Best has also created traceability software that enables all the catches to be tracked using QR (Quick Response) codes. When scanned, it gives you information about the fish, how it was caught, and the fisherman who caught it. The National Oceanic and Atmospheric Administration (NOAA) uses this to track the fishermen and the fish being caught. The QR code information lets us know what fish we will be cooking. Our customers appreciate knowing this more about the fish they are being served.

Syracuse University Food Services began working with Red's Best in spring 2016, serving it for several dinners to see how the students responded to the idea of fresh fish. Once it was determined that program would be successful, the menu committee set out to make a regular plan to serve the fish.

Here is how it works:

- Food Services menu committee decided to serve the fresh fish on Fridays alternating between lunch and dinner each week so students would have more opportunities to eat a meal with the fresh fish.
- Red's Best and SU Food Services agreed to the variety of species that will be included in the program. The fish chosen are: Haddock, Pollack, Hake, and Cod.



Fisherman: Jason Amaru
Haddock
Fishing Vessel: Joanne A Iii
Gear Type: Otter Trawl
Port Landed: Chatham MA

Red's Best is the industry leader in seafood traceable to American fishermen. Our proprietary technology allows us to efficiently unload large fleets of small fishing boats, providing you with top quality fish from our network of community based fishermen. We believe there is value in the story of who caught your fish, where and how, and to tell the story of each catch.



This is an example of the information included with each fish shipment.

S Syracuse University
Food Services

