



## MariCal-Blue Ridge cobia stars on 'Iron Chef'

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**Cobia farm-raised in the United States was featured last week on the *Food Network's* "Iron Chef" show.**

The cobia, developed through a joint venture of MariCal of Portland, Maine, and Blue Ridge Aquaculture of Martinsville, Va., was selected as the secret ingredient on the "Iron Chef America" episode where British chef Jamie Oliver competed against Mario Batali.

The cobia were grown and harvested in Saltville, Va., by the joint venture company Virginia Cobia Farms, owned by MariCal and Blue Ridge Aquaculture, which supplied *Food Network* with fresh cobia fillets for cooking, and with a variety of live fish to swim in a tank near the chefs as they worked.

Batali was the winner of the competition, preparing cobia in a full range of dishes from sushi to fish and chips.

"Cobia is an ideal fish for this type of demanding culinary competition. It's versatile enough to be featured in a multitude of recipes because its fine flavor profile complements a wide array of cooking alternatives, sauces, and seasonings," said H. William Harris, MariCal's president and chief scientific officer of Virginia Cobia Farms.

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