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## Tarakihi



**1-800-969-8862**

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<b>ORIGIN:</b>	New Zealand
<b>WILD/FARMED:</b>	Wild
<b>METHOD OF CATCH:</b>	Trawling
<b>FORM/SIZE SPEC.</b>	Fillet 100-300 gm
<b>SEASON:</b>	Year round, Peak season Feb-June
<b>INVENTORY/SPECIAL ORDER</b>	Inventory
<b>FRESH/FROZEN</b>	Fresh
<b>SPECIAL ORDER GUIDELINES</b>	
<b>SUSTAINABLE</b>	
<b><u>CHARACTERISTICS</u></b>	
<p>Tarakihi are highly regarded fish in New Zealand. For many years they were N.Z. second most important commercial catch. Managed by strict quotas, which allow only a set amount of Tarakihi to be taken commercially each year. Tarakihi are silver-grey with a blue-green sheen, shading to silver and white on the belly. There is a distinctive black band between the head and dorsal fin. Meat has a medium to firm flesh. Creamy pinkish in the raw cooking up white. It is good eating with a mild flavor and often used for smoked products. Suitable for most cooking techniques, bake, sautee, fry. Alternatives could be tilapia, snapper or catfish.</p>	
<b><u>PRODUCT SOLD AS</u></b>	
<b>TAR100</b>	Fillet



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# Tilapia Fillet



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<b>ORIGIN:</b>	Ecuador, Honduras
<b>WILD/FARMED:</b>	Farmed
<b>METHOD OF CATCH:</b>	Aquaculture
<b>FORM/SIZE SPEC.</b>	Fillet skin off, 4/6 oz 5 lb box
<b>SEASON:</b>	Year round
<b>INVENTORY/SPECIAL ORDER</b>	Inventory
<b>FRESH/FROZEN</b>	Fresh/Frozen
<b>SPECIAL ORDER GUIDELINES</b>	
<b>SUSTAINABLE</b>	
<b><u>CHARACTERISTICS</u></b>	
<p>Legend has it that tilapia was the fish Jesus of Nazareth multiplied a thousandfold to feed the masses. The mild, sweet tasting, lean-meated tilapia has a slightly firm, flaky texture. Raw meat is white to pinkish white and may have a thin layer of darker muscle tissue just below the skin side of the fillets. The cooked meat is white and lean with tender flakes. Water quality and feed are critical to the raising of premium tilapia. Poor quality results in an off-flavor or a muddy, grassy taste similar to that of wild-run catfish. Highly versatile, stick with a subtle sauce to help avoid overpowering the delicate taste. Avoid eating the skin as it can have a bitter taste. Substitutions could be catfish, basa, sole.</p>	
<b><u>PRODUCT SOLD AS</u></b>	
<b>TIL107</b>	Fillet, skin off 4/6 oz



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# Tilapia Fillet



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<b>ORIGIN:</b>	Honduras, Ecuador
<b>WILD/FARMED:</b>	Farmed
<b>METHOD OF CATCH:</b>	Aquaculture
<b>FORM/SIZE SPEC.</b>	Fillet skin off, 7/9 oz 5 lb box
<b>SEASON:</b>	Year round
<b>INVENTORY/SPECIAL ORDER</b>	Inventory
<b>FRESH/FROZEN</b>	Fresh/Frozen
<b>SPECIAL ORDER GUIDELINES</b>	
<b>SUSTAINABLE</b>	
<b><u>CHARACTERISTICS</u></b>	
<p>Legend has it that tilapia was the fish Jesus of Nazareth multiplied a thousandfold to feed the masses. The mild, sweet tasting, lean-meated tilapia has a slightly firm, flaky texture. Raw meat is white to pinkish white and may have a thin layer of darker muscle tissue just below the skin side of the fillets. The cooked meat is white and lean with tender flakes. Water quality and feed are critical to the raising of premium tilapia. Poor quality results in an off-flavor or a muddy, grassy taste similar to that of wild-run catfish. Highly versatile, stick with a subtle sauce to help avoid overpowering the delicate taste. Avoid eating the skin as it has can have a bitter taste. Substitutions could be catfish, basa, sole.</p>	
<b><u>PRODUCT SOLD AS</u></b>	
<b>TIL103</b>	Fillet, skin off 7/9 oz



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## Tile Fish



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<b>ORIGIN:</b>	Viking Village New Jersey
<b>WILD/FARMED:</b>	Wild
<b>METHOD OF CATCH:</b>	Longline
<b>FORM/SIZE SPEC.</b>	H&G 4-5 lbs, Fillet skin on / skin off
<b>SEASON:</b>	Year round
<b>INVENTORY/SPECIAL ORDER</b>	Inventory
<b>FRESH/FROZEN</b>	Fresh
<b>SPECIAL ORDER GUIDELINES</b>	
<b>SUSTAINABLE</b>	
<b><u>CHARACTERISTICS</u></b>	
<p>If you love lobster, you'll like tilefish. Tilefish are members of the family Malacanthidae, which is a group of fish that are widespread in tropical and temperate waters. The translucent white meat is firm with a mild flavor and is extra lean. Easily prepared by a variety of cooking methods, broil, bake, steam, sautee, poach. The meat turns opaque and flakes easily when cooked. Fish cooks quickly take care to not over cook as it will cause fish to dry out. Alternative choices to tilefish could be amberjack, tilapia, grouper, snapper, monkfish or lobster.</p>	
<b><u>PRODUCT SOLD AS</u></b>	
<b>TIL111</b>	H&G 4-5 lb
<b>TIL112</b>	Fillet, .96-1.2 lb skin on
<b>TIL113</b>	Fillet .9-1.12 lb skin off



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## Tuna, Albacore



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<b>ORIGIN:</b>	Fiji, Tahiti, Hawaii
<b>WILD/FARMED:</b>	Wild
<b>METHOD OF CATCH:</b>	Purse seine, longline, hook & line
<b>FORM/SIZE SPEC.</b>	Head off Loin
<b>SEASON:</b>	Year round Apr-Oct Hawaii
<b>INVENTORY/SPECIAL ORDER</b>	Inventory
<b>FRESH/FROZEN</b>	Fresh
<b>SPECIAL ORDER GUIDELINES</b>	
<b>SUSTAINABLE</b>	
<b><u>CHARACTERISTICS</u></b>	
<p>Albacore is best known as America's highest-grade, "white meat" canned tuna. Albacore has a mild, rich taste and a firm, steaky texture, with large, moist flakes. It is less dense than bluefin, though it is one of the fattiest species with more omega-3 than the rest of the tunas. It has the lightest-colored meat of all the tunas, it ranges from light beige to almost brown when raw and cooked the flesh becomes off-white. For maximum flavor best served rare, very appealing to meat lovers, especially good for grilling. Alternatives could be other tunas, shark or swordfish.</p>	
<b><u>PRODUCT SOLD AS</u></b>	
<b>ALB101</b>	Head off, gutted
<b>ALB103</b>	Loin skin on
<b>ALB104</b>	Loin skin off



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# Tuna, Yellowfin #1



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<b>ORIGIN:</b>	Fiji, Indo, Philippines, Thailand, Vietnam, Marshall Islands, S.C. America
<b>WILD/FARMED:</b>	Wild
<b>METHOD OF CATCH:</b>	Longline, Handline
<b>FORM/SIZE SPEC.</b>	Head off 60 lb up Loin
<b>SEASON:</b>	Year round
<b>INVENTORY/SPECIAL ORDER</b>	Inventory
<b>FRESH/FROZEN</b>	Fresh
<b>SPECIAL ORDER GUIDELINES</b>	
<b>Sustainable</b>	
<b><u>CHARACTERISTICS</u></b>	
<p>Yellowfin tuna is distinguished by yellow tint of fins and tail. Second most popular species of tuna in terms of consumption. Fishermen say that when watching yellowfin feed it is easy to see why they carry the Hawaiian name ahi, or fire. YF tuna has a mild, meaty flavor similar to swordfish, more flavorful than albacore. Meat is bright red/burgundy when raw, when cooked turns to brown, grayish-tan. Very popular served seared or raw to maintain red presentation. Fat is very desirable, as more fat means more flavor. Fatty belly is used often for sushi. (toro?) Yellowfin is a managed fishery and not currently in threat of over fishing. Suggest yellowfin as an alternative to the over fished bluefin.</p>	
<b><u>PRODUCT SOLD AS</u></b>	
<b>TUN131, Head off, gutted</b>	<b>TUN169, Bread loaf cut</b>
<b>TUN165, pre-fillet skin on</b>	<b>Tun165F – front loin</b>
<b>TUN167, No blood skin on</b>	
<b>TUN132, c/c no blood skin off</b>	



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## Tuna, Yellowfin 2+



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<b>ORIGIN:</b>	Fiji, Indo, Philippines, Thailand, Vietnam, Marshall Islands, S.C. America
<b>WILD/FARMED:</b>	Wild
<b>METHOD OF CATCH:</b>	Longline, Handline
<b>FORM/SIZE SPEC.</b>	Head off 60 lb up Loin
<b>SEASON:</b>	Year round
<b>INVENTORY/SPECIAL ORDER</b>	Inventory
<b>FRESH/FROZEN</b>	Fresh
<b>SPECIAL ORDER GUIDELINES</b>	
<b>SUSTAINABLE</b>	
<b><u>CHARACTERISTICS</u></b>	
<p>Yellowfin tuna is distinguished by yellow tint of fins and tail. Second most popular species of tuna in terms of consumption. Fishermen say that when watching yellowfin feed it is easy to see why they carry the Hawaiian name ahi, or fire. YF tuna has a mild, meaty flavor similar to swordfish, more flavorful than albacore. Meat is bright red/burgundy when raw, when cooked turns to brown, grayish-tan. Very popular served seared or raw to maintain red presentation. Fat is very desirable, as more fat means more flavor. Fatty belly (toro) is used often for sushi. (Yellowfin is a managed fishery and not currently in threat of over fishing. Suggest albacore or other grade of yellowfin as alternatives.</p>	
<b><u>PRODUCT SOLD AS</u></b>	
<b>TUN120???</b>	Head off, gutted
<b>TUN110???</b>	Loin skin on
<b>TUN101???</b>	Loin skin on center cut



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## Trout, Rainbow



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<b>ORIGIN:</b>	Idaho
<b>WILD/FARMED:</b>	Farmed
<b>METHOD OF CATCH:</b>	Aquaculture
<b>FORM/SIZE SPEC.</b>	Head on Boned 8 oz/ 5 lb box
<b>SEASON:</b>	Year round
<b>INVENTORY/SPECIAL ORDER</b>	Inventory
<b>FRESH/FROZEN</b>	Fresh
<b>SPECIAL ORDER GUIDELINES</b>	
<b>SUSTAINABLE</b>	
<b><u>CHARACTERISTICS</u></b>	
Rainbow trout is a member of the salmon family. Boned trout does not mean completely boneless, the backbone, rib cage and anal fin are removed. The meat is mild with a delicate, nut-like flavor. The flesh is tender, flaky and soft. The flesh is white, pink or orange. When cooked it has a delicate flake and the color pales. Alternatives could be char, salmon, red trout.	
<b><u>PRODUCT SOLD AS</u></b>	
<b>TRO104</b>	Head on Boned 8 oz



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## Trout, Rainbow



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<b>ORIGIN:</b>	Idaho
<b>WILD/FARMED:</b>	Farmed
<b>METHOD OF CATCH:</b>	Aquaculture
<b>FORM/SIZE SPEC.</b>	Head on gutted 12/16 oz/25 lb case
<b>SEASON:</b>	Year round
<b>INVENTORY/SPECIAL ORDER</b>	Inventory
<b>FRESH/FROZEN</b>	Fresh
<b>SPECIAL ORDER GUIDELINES</b>	
<b>SUSTAINABLE</b>	
<b><u>CHARACTERISTICS</u></b>	
Rainbow trout is a member of the salmon family. The meat is mild with a delicate, nut-like flavor. The flesh is tender, flaky and soft. The flesh is white, pink or orange. When cooked it has a delicate flake and the color pales. Alternatives could be char, salmon, red trout.	
<b><u>PRODUCT SOLD AS</u></b>	
<b>TRO103</b>	Whole, gutted



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## Trout, Rainbow



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<b>ORIGIN:</b>	Idaho
<b>WILD/FARMED:</b>	Farmed
<b>METHOD OF CATCH:</b>	Aquaculture
<b>FORM/SIZE SPEC.</b>	Natural fillet 8 oz/ 5 lb box
<b>SEASON:</b>	Year round
<b>INVENTORY/SPECIAL ORDER</b>	Inventory
<b>FRESH/FROZEN</b>	Fresh
<b>SPECIAL ORDER GUIDELINES</b>	
<b>SUSTAINABLE</b>	
<b><u>CHARACTERISTICS</u></b>	
Rainbow trout is a member of the salmon family. Clear springs clear cut s natural fillets are completely boneless. To make a truly boneless fillet, clear springs take the added step of trimming the belly flap removing the pelvic fins and tail, cutting out the dorsal fin and making a "V" cut to remove pin bones. The meat is mild with a delicate, nut-like flavor. The flesh is tender, flaky and soft. The flesh is white, pink or orange. When cooked it has a delicate flake and the color pales. Alternatives could be char, salmon, red trout.	
<b><u>PRODUCT SOLD AS</u></b>	
<b>TRO122</b>	Natural fillet 8 oz



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## Trout, Rainbow



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<b>ORIGIN:</b>	Idaho
<b>WILD/FARMED:</b>	Farmed
<b>METHOD OF CATCH:</b>	Aquaculture
<b>FORM/SIZE SPEC.</b>	Butterfly fillet 8 oz/ 5 lb box
<b>SEASON:</b>	Year round
<b>INVENTORY/SPECIAL ORDER</b>	Inventory
<b>FRESH/FROZEN</b>	Fresh
<b>SPECIAL ORDER GUIDELINES</b>	
<b>SUSTAINABLE</b>	
<b><u>CHARACTERISTICS</u></b>	
Rainbow trout is a member of the salmon family. Clear springs clear cut s butterfly fillets are completely boneless. To make a truly boneless fillet, clear springs take the added step of trimming the belly flap removing the pelvic fins and tail, cutting out the dorsal fin and making a "V" cut to remove pin bones. The meat is mild with a delicate, nut-like flavor. The flesh is tender, flaky and soft. The flesh is white, pink or orange. When cooked it has a delicate flake and the color pales. Alternatives could be char, salmon, red trout.	
<b><u>PRODUCT SOLD AS</u></b>	
<b>TRO125</b>	Butterfly fillet 8 oz



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## Trout, Rainbow



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<b>ORIGIN:</b>	Idaho
<b>WILD/FARMED:</b>	Farmed
<b>METHOD OF CATCH:</b>	Aquaculture
<b>FORM/SIZE SPEC.</b>	Butterfly fillet 10 oz/ 5 lb box
<b>SEASON:</b>	Year round
<b>INVENTORY/SPECIAL ORDER</b>	Inventory
<b>FRESH/FROZEN</b>	Fresh
<b>SPECIAL ORDER GUIDELINES</b>	
<b>SUSTAINABLE</b>	
<b><u>CHARACTERISTICS</u></b>	
<p>Rainbow trout is a member of the salmon family. Butterfly fillets are completely boneless. The meat is mild with a delicate, nut-like flavor. The flesh is tender, flaky and soft. The flesh is white, pink or orange. When cooked it has a delicate flake and the color pales. Alternatives could be char, salmon, red trout.</p>	
<b><u>PRODUCT SOLD AS</u></b>	
<b>TRO131</b>	Butterfly fillet 10 oz



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## Trout, Red



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<b>ORIGIN:</b>	Idaho
<b>WILD/FARMED:</b>	Farmed
<b>METHOD OF CATCH:</b>	Aquaculture
<b>FORM/SIZE SPEC.</b>	Trout, red, boned 10 oz/ 5 lb box
<b>SEASON:</b>	Year round
<b>INVENTORY/SPECIAL ORDER</b>	Inventory
<b>FRESH/FROZEN</b>	Fresh
<b>SPECIAL ORDER GUIDELINES</b>	
<b>SUSTAINABLE</b>	
<b><u>CHARACTERISTICS</u></b>	
<p>Red meat trout, Astaxanthin, a color additive approved by the FDA and found naturally in nature, providing the red hue of the trout's meat. Boned red trout a whole trout after it has been eviscerated and the backbones and rib bones have been removed. The head, tail, and fins remain intact. The pin bones have not been removed. The meat is mild with a delicate, nut-like flavor. The flesh is tender, flaky and soft. Alternatives to red trout would be rainbow trout, char or salmon.</p>	
<b><u>PRODUCT SOLD AS</u></b>	
<b>TRO137</b>	Trout, red, boned 10 oz



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## Trout, Red



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<b>ORIGIN:</b>	Idaho
<b>WILD/FARMED:</b>	Farmed
<b>METHOD OF CATCH:</b>	Aquaculture
<b>FORM/SIZE SPEC.</b>	Trout, red, head off 10 oz/ 5 lb box
<b>SEASON:</b>	Year round
<b>INVENTORY/SPECIAL ORDER</b>	Inventory
<b>FRESH/FROZEN</b>	Fresh
<b>SPECIAL ORDER GUIDELINES</b>	
<b>SUSTAINABLE</b>	
<b><u>CHARACTERISTICS</u></b>	
<p>Red meat trout, Astaxanthin, a color additive approved by the FDA and found naturally in nature, providing the red hue of the trout's meat. Boned head off red trout a whole boned trout with the head removed; the tail and fins remain intact, and the pin bones have not been removed. The meat is mild with a delicate, nut-like flavor. The flesh is tender, flaky and soft. Alternatives to red trout would be rainbow trout, char or salmon.</p>	
<b><u>PRODUCT SOLD AS</u></b>	
<b>TRO134</b>	Trout, red, head off 10 oz



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## Trout, Tasmanian Ocean

<b>ORIGIN:</b>	Tasmania, Faroe Islands
<b>WILD/FARMED:</b>	Farm
<b>METHOD OF CATCH:</b>	Aquaculture
<b>FORM/SIZE SPEC.</b>	6-8 lb whole, fillets, portions
<b>SEASON:</b>	Year round
<b>INVENTORY/SPECIAL ORDER</b>	Inventory
<b>FRESH/FROZEN</b>	Fresh
<b>SPECIAL ORDER GUIDELINES</b>	
<b>SUSTAINABLE</b>	
<b><u>CHARACTERISTICS</u></b>	
Ocean trout are from the Pacific salmon family of trout, essentially it's a cross of steel head salmon and rainbow trout. High in Omega 6. Fillets are elongate, slightly tapered with a distinctive rosy pink orange flesh. Suggest ocean trout for menus, portions. Affordable, consistent. Good alternative to more expensive wild salmon. Taste is similar to salmon, however it is milder less pronounced than salmon, slightly more tender due to it's trout characteristics.	
<b><u>PRODUCT SOLD AS</u></b>	
<b>TRO140</b>	Whole 6-8 lbs
<b>TRO143</b>	Fillet skin on
<b>TRO144</b>	Fillet skin off



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# Turbot



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<b>ORIGIN:</b>	Spain
<b>WILD/FARMED:</b>	Farmed
<b>METHOD OF CATCH:</b>	Aquaculture
<b>FORM/SIZE SPEC.</b>	Whole
<b>SEASON:</b>	Year round
<b>INVENTORY/SPECIAL ORDER</b>	Inventory
<b>FRESH/FROZEN</b>	Fresh
<b>SPECIAL ORDER GUIDELINES</b>	
<b>SUSTAINABLE</b>	
<b><u>CHARACTERISTICS</u></b>	
<p>Turbot pronounced tur-bet, is a favored flatfish for discerning chefs. A member of the Bothidae, or left-eyed family of flounders. The fish are farm raised and milder in flavor than the wild turbot. Turbot has a gleaming flesh that retains its bright-white appearance when cooked. The firm meat has a large flak and an excellent mild flavor. Treat turbot with the respect it deserves, using preparations that highlight the delicate flavor and bright-white flesh. Turbot is good baked whole; the bones add flavor. Fillets can be overcooked in dry heat; steaming poaching and pan-frying are preferable to grilling. Alternatives to suggest would be pompano or dover sole.</p>	
<b><u>PRODUCT SOLD AS</u></b>	
<b>TUR110</b>	Whole 2-4 lb
<b>TUR115</b>	Fillet skin on
<b>TUR116</b>	Fillet skin off



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## Uni Roe



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<b>ORIGIN:</b>	California
<b>WILD/FARMED:</b>	Wild
<b>METHOD OF CATCH:</b>	Divers
<b>FORM/SIZE SPEC.</b>	8-9 oz trays/10-12 tongues per 80 gm
<b>SEASON:</b>	Year round
<b>INVENTORY/SPECIAL ORDER</b>	Inventory
<b>FRESH/FROZEN</b>	Fresh
<b>SPECIAL ORDER GUIDELINES</b>	2 days
<b>SUSTAINABLE</b>	
<b><u>CHARACTERISTICS</u></b>	
<p>Uni (oo-nee) is the Japanese name for the edible part of the Sea Urchin. While colloquially referred to as the roe (eggs), uni is actually the animal's gonads. Uni ranges in color from rich gold to light yellow and has a creamy consistency. Uni has a light, sweet and somewhat briny flavor and is usually enjoyed as nigiri sushi or sashimi. Uni is also considered an aphrodisiac by some. Uni is available year round weather permitting however it is said that late fall through winter, with December considered the best month by Japanese standards. Uni is graded based on color, texture and freshness, A being the highest grade. Grade C uni is referred to as "vana" and is often the parts left over from uni that has broken apart during processing.</p>	
<b><u>PRODUCT SOLD AS</u></b>	
<b>UNI102</b>	8-9 oz trays



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# Wahoo



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<b>ORIGIN:</b>	Fiji, Tahiti, Hawaii, Central S. America
<b>WILD/FARMED:</b>	Wild
<b>METHOD OF CATCH:</b>	Trollers, Longline
<b>FORM/SIZE SPEC.</b>	H&g, fillets 7-10 lbs
<b>SEASON:</b>	Year round
<b>INVENTORY/SPECIAL ORDER</b>	Inventory
<b>FRESH/FROZEN</b>	Fresh
<b>SPECIAL ORDER GUIDELINES</b>	
<b>SUSTAINABLE</b>	
<b><u>CHARACTERISTICS</u></b>	
<p>The wahoo is a scombrid (family of mackerals, tunas and bonitos) fish. In Hawaii, the wahoo is known as ono, a term used to describe something good or delicious. Ono flesh is whiter, flakier and has a more delicate texture than the meat of other fast swimming, pelagic species. Ono is versatile in its uses, cooking methods suitable for "lean" fish are recommended due to it's low fat content. Substitutions can include albacore or mahi.</p>	
<b><u>PRODUCT SOLD AS</u></b>	
<b>WAH100</b>	Head off gutted
<b>WAH103</b>	Fillet skin on
<b>WAH104</b>	Fillet skin off



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## Whitefish

<b>ORIGIN:</b>	Lake Superior
<b>WILD/FARMED:</b>	Wild
<b>METHOD OF CATCH:</b>	Longline and Netting
<b>FORM/SIZE SPEC.</b>	Jumbo 4-5 lb, large 3-4 lb, Medium 2-3 lbs, fillets skin on or off
<b>SEASON:</b>	Year round
<b>INVENTORY/SPECIAL ORDER</b>	Inventory
<b>FRESH/FROZEN</b>	Fresh
<b>SPECIAL ORDER GUIDELINES</b>	
<b>SUSTAINABLE</b>	
<b><u>CHARACTERISTICS</u></b>	
<p>Lake whitefish is considered one of the best-eating freshwater fish there is. Because the fish live in icy waters the meat has a high fat content, making it an excellent choice for smoking. The flavor is mild, the meat is medium firm with a large flake. Raw the flesh is almost pure white and it cooks up off-white. Whitefish harvested in the winter are usually of the best quality, meat tends to be firmer and fatter in that time of year. Commonly used during Jewish holidays and sometimes requested F&amp;S. Alternatives pike, trout, char.</p>	
<b><u>PRODUCT SOLD AS</u></b>	
<b>WHI120, whole, gutted, jumbo</b>	WHI137, fillet skin off, PBO
<b>WHI127, fillet skin on ,PBO</b>	WHI160, whole, gutted, medium
<b>WHI126, fillet skin off ,PBO</b>	WHI167, fillet skin on, PBO
<b>WHI129, whole, gutted, large</b>	
<b>WHI133, fillet skin on ,PBO</b>	



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## Whitefish, Smoked



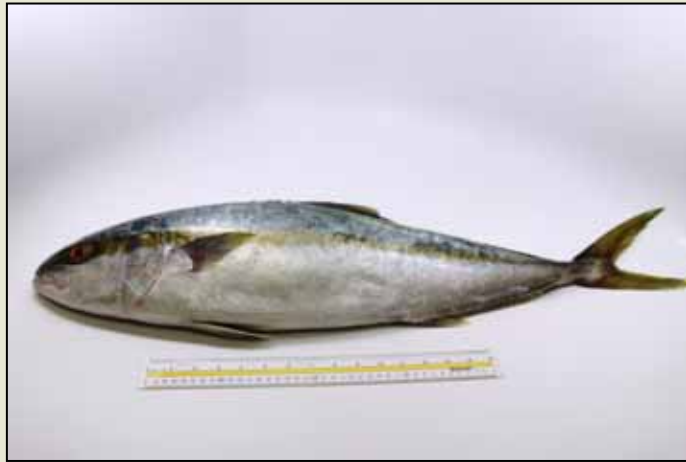
<b>ORIGIN:</b>	Canada
<b>WILD/FARMED:</b>	Wild
<b>METHOD OF CATCH:</b>	Long Line and Netting
<b>FORM/SIZE SPEC.</b>	4-5 ct. per 10 lb. boxes
<b>SEASON:</b>	Year round
<b>INVENTORY/SPECIAL ORDER</b>	Inventory
<b>FRESH/FROZEN</b>	Fresh
<b>SPECIAL ORDER GUIDELINES</b>	3-4 days advance notice
<b>SUSTAINABLE</b>	
<b><u>CHARACTERISTICS</u></b>	
Whole smoked whitefish (Selkirks). Whitefish are caught in the Great Lakes. They are scaled, gilled and gutted, golden hot smoked and dried. Smoked whitefish is very moist and has a delicious smoked fish flavor. It is usually served as a dinner entree, an appetizer or as an ingredient in salads or sandwich spreads	
<b><u>PRODUCT SOLD AS</u></b>	
<b>WHI118</b>	2-2.25 lb fish

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## Yellowtail

<b>ORIGIN:</b>	Mexico, CA
<b>WILD/FARMED:</b>	Wild
<b>METHOD OF CATCH:</b>	Longline, Trawl
<b>FORM/SIZE SPEC.</b>	Whole 8 lb up, fillet
<b>SEASON:</b>	Year round
<b>INVENTORY/SPECIAL ORDER</b>	Inventory
<b>FRESH/FROZEN</b>	Fresh
<b>SPECIAL ORDER GUIDELINES</b>	
<b>SUSTAINABLE</b>	
<b><u>CHARACTERISTICS</u></b>	
Local yellowtail is pelagic and found in Pacific waters around California and Mexico. The meat of the California yellowtail is firm and slightly darker than it's cousin the Yellowtail kingfish. The flavor is more pronounced and meaty. Excellent for grilling and with takes well to heavier flavored sauces. Alternatives to yellowtail could be wahoo, mahi, shark or albacore.	
<b><u>PRODUCT SOLD AS</u></b>	
<b>YEL100</b>	Whole
<b>YEL103</b>	Fillet skin on
<b>YEL104</b>	Fillet skin off



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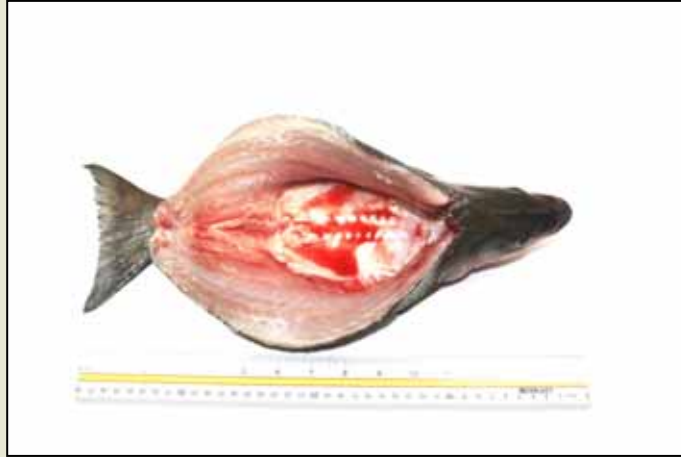
## Specialty cuts, Butterfly

<b>ORIGIN:</b>	
<b>WILD/FARMED:</b>	Farmed
<b>METHOD OF CATCH:</b>	Aquaculture
<b>FORM/SIZE SPEC.</b>	Butterfly
<b>SEASON:</b>	Year round
<b>INVENTORY/SPECIAL ORDER</b>	Inventory
<b>FRESH/FROZEN</b>	Fresh
<b>SPECIAL ORDER GUIDELINES</b>	
<b>SUSTAINABLE</b>	
<b><u>CHARACTERISTICS</u></b>	
Butterfly cut – Head attached, back bone and pin bones removed tail attached. Excellent suggestion for whole fish presentation without hassle of bones. Suggest using loup de mer, snapper, farm striped bass, char or small salmon.	
<b><u>PRODUCT SOLD AS</u></b>	
<b>BAS174B</b>	<b>BAS107B</b>
<b>BAS100B</b>	<b>LOU111</b>
<b>LOU118</b>	<b>LOU121</b>
<b>SNA134B</b>	



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## Specialty cuts, Pocket



<b>ORIGIN:</b>	
<b>WILD/FARMED:</b>	Farmed
<b>METHOD OF CATCH:</b>	Aquaculture
<b>FORM/SIZE SPEC.</b>	Pocket cut
<b>SEASON:</b>	Year round
<b>INVENTORY/SPECIAL ORDER</b>	Inventory
<b>FRESH/FROZEN</b>	Fresh
<b>SPECIAL ORDER GUIDELINES</b>	
<b>SUSTAINABLE</b>	
<b><u>CHARACTERISTICS</u></b>	
Pocket cut – back bone removed, pin bones in, head and tail still attached. Pocket cut can be used on most fish ranging 1-2 lb. Perfect for stuffing and whole fish presentation without back bones. Suggested fish, pink snappers, loup de mer, farm striped bass.	
<b><u>PRODUCT SOLD AS</u></b>	
<b>BAS174C</b>	<b>BAS100C</b>
<b>BAS107C</b>	<b>LOU105C</b>
<b>LOU106C</b>	<b>SNA134C</b>
<b>SNA171C</b>	<b>SNA160C</b>

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## Specialty cuts, SMS



<b>ORIGIN:</b>	
<b>WILD/FARMED:</b>	Farmed
<b>METHOD OF CATCH:</b>	Aquaculture
<b>FORM/SIZE SPEC.</b>	SMS cut
<b>SEASON:</b>	Year round
<b>INVENTORY/SPECIAL ORDER</b>	Inventory
<b>FRESH/FROZEN</b>	Fresh
<b>SPECIAL ORDER GUIDELINES</b>	
<b>SUSTAINABLE</b>	
<b><u>CHARACTERISTICS</u></b>	
<p>Santa Monica Seafood cut – head off, pin bones and back bone removed ,fillets attached at the tail. Good suggestion for chefs wanting something similar to whole fish presentation without the concern of bones.          Application used mostly on snapper, loup de mer, farmed striped bass.</p>	
<b><u>PRODUCT SOLD AS</u></b>	
<b>BAS174F</b>	<b>BAS107F</b>
<b>SNA134F</b>	<b>SNA171F</b>
<b>LOU105F</b>	<b>LOU106F</b>
<b>LOU112F</b>	

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