

## Barramundi

Raw flesh is pearly pink; cooked meat is white. Barramundi has a firm, moist texture and large flakes. The fish is prized for its sweet, buttery flavor. Small barramundi are milder in flavor than larger fish. The few bones in the fish are large and easily removed.



### Product Details

<b>Pack Size</b>	Various
<b>Cooking Methods</b>	Bake, Broil, Fry, Grill, Poach, Sauté
<b>Texture</b>	Firm
<b>Flavor</b>	Mild
<b>Availability</b>	January - December
<b>Scientific Name</b>	Lates calcarifer
<b>Location</b>	Australia, Indonesia, Malaysia, Taiwan, Thailand, United States