

Bass-Black Sea

Black sea bass offers a mild, fresh, and somewhat delicate flavor with a tender yet firm texture. The uncooked flesh is sparkling white and translucent, turning snow white upon cooking. Be cautious when handling whole fish, as the dorsal-fin spines can cause painful injuries. These fish are notably hardy, holding up well as a live product and boasting an excellent shelf life when fresh. They are typically frozen only during periods of low demand or market surplus.



Product Details

Pack Size	Various
Cooking Methods	Bake, Broil, Grill, Poach, Sauté, Steam
Texture	Firm
Flavor	Mild
Availability	January - December
Scientific Name	Centropristis striata
Website	https://bit.ly/3RjhcRE
Location	United States