

Bass-Black Sea

Black sea bass has a mild, fresh, somewhat delicate flavor and a tender but firm texture. Uncooked flesh should be sparkling white and translucent, not opaque. The firm, lean meat cooks up snow white. Be careful handling whole fish; a jab from the dorsal-fin spines can be very painful. These fish are notably hardy and hold up well as a live product. They also offer excellent shelf life fresh. It is typically frozen only when demand is low or the market is glutted.



Product Details

Pack Size	Various
Cooking Methods	Bake, Broil, Grill, Poach, Sauté, Steam
Texture	Firm
Flavor	Mild
Availability	January - December
Scientific Name	Centropristis striata
Location	United States