

## Cobia

Raw cobia meat is light tan. Cooked, it turns snowy white. The sweet, richly flavored meat is firm with a nice flake. The oil content is similar to that of coho salmon, making for moist flesh. Cobia skin is very tough and covered with tiny scales.

### Product Details

Pack Size	Various
Cooking Methods	Bake, Broil, Grill, Sauté, Smoke
Texture	Firm
Flavor	Full
Availability	May & June
Scientific Name	Rachycentron canadum
Location	Belize, China, Dominican Republic, Panama, Philippines, Puerto Rico, Taiwan, United States, Vietnam

Image  
Coming  
Soon