

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