

Tuna-Bluefin

Because of its high fat content, bluefin is especially prized as a raw product and is marketed in three grades. No. 1 “sashimi-grade,” the freshest and fattiest, goes to the Japanese market. No. 2, next best, is “grill grade.” Nos. 3 and 4 reflect diminished quality. Bluefin is the darkest and fattiest of any tuna, and its uncooked meat is red. When cooked, the meat turns firm and an off-white or ivory color. The flavor is distinctive. The flesh has the firmness and appearance of beef steaks. Raw bluefin meat can be brined overnight to mellow the flavor.



Product Details

Pack Size	Various
Cooking Methods	Bake, Broil, Grill, Sauté, Smoke
Texture	Firm
Flavor	Moderate/Full
Availability	August - November
Scientific Name	Thunnus thynnus
Location	Canada, France, Italy, Japan, Morocco, Portugal, Spain, United States