

## Tuna-Yellowfin

Yellowfin tuna has a mild, meaty flavor — similar, some say, to swordfish. It's more flavorful than aLBacore, but leaner than bluefin. The meat is bright red in its raw state but, when cooked, turns brown to grayish-tan, firm and moist, with large flakes.

Yellowfin is also served raw as sashimi and in sushi. Canned product (light-meat tuna) is a bit darker than canned aLBacore and is often blended with skipjack tuna. Look for tuna meat with a glistening, wet look. The ideal is bright translucent red. Fat is desirable, as more fat means more flavor.



### Product Details

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| <b>Pack Size</b>       | Various  |
| <b>Cooking Methods</b> | Bake, Broil, Grill, Sauté, Smoke   |
| <b>Texture</b>         | Medium/Firm  |
| <b>Flavor</b>          | Moderate   |
| <b>Availability</b>    | January - December   |
| <b>Scientific Name</b> | <i>Thunnus aLBacares</i>   |
| <b>Location</b>        | France, Indonesia, Japan, Mexico, Philippines, South Korea, Spain, Taiwan, United States |