

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

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