



ESCOLAR LOINS

White Tuna | *Lepidocybium flavobrunneum*

Escolar fish is a highly prized fish with intense flavor and is rich in oil content. It cooks into a snow white color and is great for a variety of cooking methods, especially grilling and smoking. Escolar has a unique taste that can take up to strong complements like chipotle vinaigrette and fresh tomato salsa. Other great accompaniments include salt and pepper, garlic and herbs, or a miso glaze.



Packing: 1 x 50 lb, IQF, IVP, Wild Sizes: 3/5 lb, 5/8, 8/up lb



Fishing Method: Longline, handline, FAO 51. 47.57



Shelf-life: 24 months from production date when in optimal frozen temperature.



Flavor/Dietary information: Strong flavor; firm and oily texture



Form: Loin. Skinless. Boneless. IQF, IVP. Wild Caught.



Preparation: Smoke, Sashimi, Bake, Broil, Grill, Steam, Sear



Species Name/ Source: *Lepidocybium flavobrunneum* / Taiwan and Korea



**QUALITY | SUSTAINABILITY
RELIABILITY | INTEGRITY**



Conservation status: ---

