



RED DRUM

Channel Bass | *Sciaenops Ocellatus*

Red drum is a beloved white fish carrying a mildly sweet flavor with a firm flaky texture. A popular way to cook this fish on the “half shell.” It means keeping the skin and scales intact with the fillet to create a barrier between the heat and the meat, locking in the moisture. The result is a perfectly flaky fillet that glides right off the skin. Flavors vary in different parts of the world but many use chiles, spices, lots of garlic, and something acidic like lemon juice or vinegar. Meat from larger red drums are especially delicious in chowders or bouillabaisse.



Packing: 1x40 lb, IQF, IWP, Farm
Sizes: 2-3, 3-4 lbs



Fishing Method: Farm



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



Flavor/Dietary information: Mild, sweet flavor with firm flesh and large, moist flakes



Form: IQF, IWP, Farm
Product of Taiwan



Preparation: Baked, Grilled, Broiled, Saute



Species Name/ Source: *Sciaenops ocellatus* / Taiwan



QUALITY | SUSTAINABILITY
RELIABILITY | INTEGRITY



Conservation status: ---

