

## **GO BLUE! SEAFOOD SUSTAINABILITY SPECTRUM**

**MAHI MAHI** Catch Our Wave® to Sustainability

Sea Port is committed to sustainability, as defined by the **United Nations' Brundtland Commission** (link: www.un.org/en/globalissues/environment). It is the ability to "meet present needs without compromising the ability of future generations to meet their needs."

We believe seafood to be the best protein source for our health and for our environment; therefore we foresee future generations demanding a greater supply of seafood as both their population and economic prosperity grows. Sea Port will be dedicated to sustainably meeting this demand.



## **PORTIONS**

- Skinless, Boneless
- Individually Vacuum Packed Pin Bone In
- Retail-Ready Packaging

For full package details, visit our website.

## **FILLETS**

- Skin On, Belly Off
- Individually Wrapped

Mahi-Mahi has a sweet, mild-to-moderate flavor. It is lean with fairly firm large flakes. Mahi Mahi is suitable for a variety of cooking methods, including broiling, grilling, poaching, steaming, baking or frying. Low in saturated fat, Mahi Mahi are a good source of vitamin B12 and potassium and a very good source of niacin, vitamin B6, selenium and protein. Mahi Mahi's brilliant appearance makes it one of the most beautiful fish in the ocean. For Health & Nutrition benefits go to: www.cport.net

| Product<br>Presentation | Portions<br>IQF, IVP | Fillets<br>Individually Wrapped        |
|-------------------------|----------------------|--|
| Size                    | 4,6,8, 10 OZ/piece   | 1/2, 2/3, 3/4, 4/5, 5/6, 6/UP LB/piece |
| Pack                    | 1/10 LB              | 1/50 LB                                |

**IMPORTANT:** Mahi Mahi is part of the scrombroid family. Scrombroid species, when not handled under proper temperature controls, can develop high levels of histamine that may cause illness. Properly handling is critical. Keep Mahi Mahi frozen. Defrost under refrigeration and immediately before use. Do not refreeze once thawed.



For more detailed seasonality, visit our website



## Preparation

Season Mahi Mahi portions with your favorite seasoning or just add salt & pepper and enjoy it sautéed, broiled or on the grill. When ready, serve on a plate accompanied with your favorite side dish.



**Nutrition Facts** 



e-mail: sales @cport.net

METHOD OF HARVEST: Wild Caught; Longline FAO 57, 61 & 71 **COUNTRY OF ORIGIN(S): Taiwan** 

WEST COAST

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Visit our website for more information on this iter