3/5 LB MAHI MAHI LOINS

SEA BEST | 50 POUND

Our wild caught Mahi Mahi Loins are skin-on, boneless and CO-enhanced to preserve their natural color. Mahi Mahi has a mild, sweet flavor and firmness that makes this fish especially satisfying, and simple to cook. The firm texture makes it great for grilling, and is a popular choice for making kebabs. Each loin is individually quick frozen and poly bagged for optimal freshness and convenience.

PRODUCT BENEFITS
Wild Caught CO Enhanced

ITEM ID
00075391948613

ALTERNATE ITEM #
6211543

MANUFACTURER
Beaver Street Fisheries

NUTRITION & INGREDIENTS

Nutrition Facts	
Servings per container	3
Serving size	112 Gram About 1 Fillet
Amount per serving	
Calories	100
	% Daily Value*
Total Fat 1g	2%
Saturated Fat 0g	0%
Trans Trans Fat 0g	0%
Cholesterol 80mg	27%
Sodium 100mg	4%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 21g	0%
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 6mg	30%
Potassium 470mg	10%

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENT STATEMENT

Mahi Mahi

ALLERGEN STATEMENT

FREE FROM:
Eggs or Egg Derivatives, Milk or Milk Derivatives, Peanuts or Peanut Derivatives, Sesameseeds or Sesameseed Derivatives, Soybeans or Soybean Derivatives, Treenuts or Treenut Derivatives, Wheat or Wheat Derivatives, Crustaceans or Crustacean Derivatives

OTHER INFO

PREPARATION INSTRUCTIONS

USAGE INSTRUCTIONS
Thaw under refrigeration and use immediately after thawing. Mahi Mahi is best prepared by baking, broiling, frying, grilling, or pan-searing to an internal temperature of 145 degrees F.

COUNTRY OF ORIGIN
MEXICO
PERU

ARRIVAL LIFESPAN (DAYS)
913

PRODUCTION LIFESPAN (DAYS)
1095

TEMPERATURE ACTIVITY CODE
Trade Item is being stored or handled.

MINIMUM TEMPERATURE
-10 °F

MAXIMUM TEMPERATURE
0 °F