



Sashimi Sword Loins

**Superior quality swordfish -
“fresher than fresh!”**

BOS'N Sashimi Sword Loins are frozen at sea. Bled and frozen to -60F within hours of catching. These loins are closely trimmed and center cut for uniform portioning. The belly flap is removed. There's no waste! They are 1/4 cut loins; packed 2 per box for an average case weight of 30lbs. Tightly graded for a cream white color.

Use year round or substitute when fresh fish is not available. **BOS'N Sashimi Sword Loins** are center cut and uniform in shape, containing no tail pieces. Loins are ready to use for many purposes due to the shape of the loin and the lack of bone. Their primary uses include white table cloth and retail applications.

The blood line is the best way to tell the quality of swordfish. A thin sharply defined blood line is the hallmark of a superior fish. These loins have razor sharp blood lines! This high quality fish has the texture and flavor of fresh with the convenience of frozen all in one!



Contact your

Stavis Seafoods, Inc.

Sales Representative today for pricing
and availability on

BOS'N[®]

Sashimi Sword Loins

Call: 800-390-5103, Fax: 617-482-1340

Email: fish@stavis.com

Whether sold in retail or used in white tablecloth restaurants, **BOS'N** is known as a Premium Product. Check out other Premium **BOS'N** products at www.bosn.net

We Bring More To The Table