



Sashimi Swordfish Steaks

Boston Pride Sashimi Swordfish is caught in the Pacific Ocean and is available year round. The Sword is bled and frozen at sea to a temperature of -40F. This method of handling and freezing produces a superior frozen product with lighter flesh color and smaller more distinct bloodlines. This all translates into a juicier and milder tasting steak.

Boston Pride Sashimi Sword Steaks are individually vacuum packed, size graded into 6oz, 8oz, and 10oz steaks with a tolerance of plus or minus 1 oz. and packed into 10 lb cases. They are then graded into 1/2 moon and 1/4 moon steaks which are separated and packed into appropriately marked cases.

Boston Pride Sashimi Sword Steaks are a cut above other frozen Swordfish steaks. They are cut from frozen nape-off Sashimi grade Swordfish fillets into steaks of a uniform one inch thickness, then separated by shape- either half moon or quarter moon. Land frozen steaks are often hand cut from fresh fish and vacuum packed prior to freezing. The result is often misshaped or randomly shaped steaks with heavy bloodlines and dark, stained meat. This product also often has a stronger "fishy" or "bloody" flavor.



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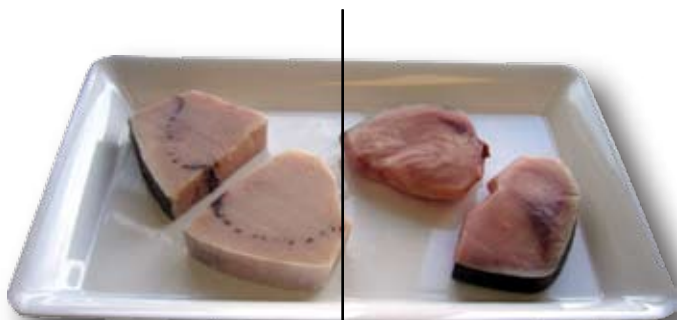
Sashimi Swordfish Steaks

and other **Boston Pride** Seafood Items.

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Sashimi Swordfish
Steaks

Land Frozen Swordfish
Steaks

We Bring More To The Table