



Sashimi Sword Loins

Boston Pride 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 10-20lbs each. Tightly graded for a cream white color.

Use year round or substitute when fresh fish is not available. **Boston Pride 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



Sales Representative today for pricing
and availability on

BostonPRIDE

Sashimi Sword Loins

and other **Boston Pride** Seafood Items.

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Email: fish@stavis.com

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