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## Mahi Mahi

Mahi Mahi has become one of the most popular fish in the country due to its versatility and compatibility with various cuisines. This wild caught delight is still a “seasonal catch” but its growing popularity is causing suppliers to source from more countries to make it available 52 weeks per year. Mahi Mahi is primarily sourced from Central America, South America, and Asia.



### Features and Benefits:

This fish is mild, yet sweet in flavor with large, moist, white flakes that appear when properly cooked. It's perfect for grilling, broiling, sautéing, and baking. Since it's so versatile, Mahi Mahi allows chefs all over America to experiment with bold new flavors and applications that increase menu appeal. Mahi Mahi is an excellent source of healthy, lean protein and is low in saturated fat and sodium. Oyster Bay Mahi Mahi is cut into uniform portions making it easy to meet portion control standards and menu planning. The fillets are being used in large volume restaurants who still prefer to cut their own portions to size, and since mahi holds up well under prolonged heating, it's becoming more popular in buffets and banquets.

### Menu Ideas:

Serves up great as a center of the plate entrée, in fish tacos, sandwiches, and salads. Blend with flavorful sauces, spices, or salsa to create an Asian or tropical Caribbean flair! For more variety, try substituting Mahi Mahi in any recipe that calls for bluefish, mackerel, striped bass, or tuna!

### Handling:

Keep frozen. Important: Remove product from packaging and thaw under refrigeration immediately prior to use.

## Nutrition Facts

Serving Size 4 oz / 113g

Amount Per Serving

**Calories 90**      Calories from Fat 5

% Daily Value\*

**Total Fat 1g**      **2%**

Saturated Fat 0g      **0%**

Trans Fat 0g

**Cholesterol 80mg**      **27%**

**Sodium 95mg**      **4%**

**Total Carbohydrate 0g**      **0%**

Dietary Fiber 0g      **0%**

Sugars 0g

**Protein 20g**

Vitamin A 4%      ●      Vitamin C 0%

Calcium 2%      ●      Iron 6%

\* Percent Daily Values are based on a 2,000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:  
Fat 9 • Carbohydrate 4 • Protein 4

**Buffet Cut 1-2 oz**  
**Skinless, Natural**  
Item No. 611828  
GTIN 10049029001343

**Buffet Cut 2-4 oz**  
**Skinless, Natural**  
Item No. 611830  
GTIN 30049029002078

**Portions 4 oz**  
**Skinless, Natural**  
Item No. 611834  
GTIN 10049029001350

**Portions 6 oz**  
**Skinless, Natural**  
Item No. 611838  
GTIN 10049029001367

**Portions 8 oz**  
**Skinless, Natural**  
Item No. 611846  
GTIN 10049029001381

**Portions 10 oz**  
**Skinless, Natural**  
Item No. 611850  
GTIN 10049029001398

**Fillet 1-3 lb**  
**Skin on, CO Treated**  
Item No. 612160  
GTIN 10049029001169

**Fillet 3-5 lb**  
**Skinless, CO Treated**  
Item No. 611760  
GTIN 10049029001893

**Fillet 3-5 lb**  
**Skin on, Natural**  
Item No. 612140  
GTIN 10049029002098

**Fillet 5-7 lb**  
**Skin on, CO Treated**  
Item No. 612176  
GTIN 10049029001183

**Fillet 5-7 lb**  
**Skin on, Natural**  
Item No. 612148  
GTIN 10049029002104

**Fillet 7-up**  
**Skin on, CO Treated**  
Item No. 612182  
GTIN 10049029001190

**Fillet 7-up**  
**Skin on, Natural**  
Item No. 612153  
GTIN 10049029001923

Product Description	Buffet Cuts, Portions	1-3 lb Fillets	3-5 lb, 5-7 lb, 7-up Fillets
<b>Pack Size</b>	1 x 10 lb	1 x 20 lb	1 x 30 lb
<b>Master Case Net Weight</b>	10 lb	20 lb	30 lb
<b>Master Case Gross Weight</b>	12 lb	23 lb	32 lb
<b>Case Dimensions &amp; Case Cube</b>	15.3"L x 10.8"W x 4"H • 0.383	34"L x 12.2"W x 3.1"H • 0.744	45"L x 13.5"W x 4.3"H • 1.512
<b>Pallet Ti x Hi</b>	9 x 14	4 x 18	3 x 14
<b>Method of Catch</b>	Wild Caught	Wild Caught	Wild Caught
<b>Storage</b>	Keep Frozen	Keep Frozen	Keep Frozen
<b>Shelf Life</b>	18 months, 24 months	24 months	24 months
<b>Species</b>	<i>Coryphaena hippurus</i>	<i>Coryphaena hippurus</i>	<i>Coryphaena hippurus</i>
<b>Country of Origin</b>	Ecuador, Guatemala, Indonesia, Peru	Ecuador, Guatemala, Indonesia, Peru	Ecuador, Guatemala, Indonesia, Peru