

Frozen Black Cod - Headless & Gutted

The Black Cod is a highly prized fish, with consumers desiring its intense melt-in-your-mouth, buttery texture and delicate flavor. A deep water fish, it is found in the Pacific Ocean, and off the coasts of California and Washington. The black cod is sustainably fished, with fishing methods including the bottom trawl or long lines with hooks.

Served in many fine dining restaurants, the black cod is always well loved among guests and is frequently counted as a signature dish in dining establishments. Cod is a low fat flaky white meat fish that is a good source of protein, phosphorus, niacin, and Vitamin B-12.

Our wild caught black cod is frozen at catch, headed and gutted for your convenience, cutting down time in food preparation.

Packing size : Various sizes (Available on indent basis)

