



Alligator

scientific name

Alligator Mississippiensis

description

An alligator is a reptile with large teeth that can grow past 13 ft. long.

other information

The best part of the alligator to eat is the tenderloin, the inner piece of the tail (each tail has two tenderloins), considered to be the “filet mignon” of the gator. The second most desirable part is the white tail meat, and third is the white leg and body meat. The least desirable part of the gator to eat is the red leg meat.

interesting fact

Because they are so well cared for, farmed alligators grow twice as fast as their wild counterparts.

alternatives

Alternatives to alligator are chicken, veal, or pork.

source

Swamp areas, such as Louisiana and Florida.

harvest method

In the wild, alligators are caught by hanging meat on hooks from trees. Farmed alligators can be caught by hand.

harvest season

Wild harvesting of alligators occurs in September, shortly after the nesting period in July. Harvesting of alligators is controlled through quotas. Farming occurs year-round.

flavor

Alligator has a mild flavor.

texture

Alligator has a tender texture, similar to that of chicken or pork. Just like chicken, it has both white and dark meat.

quality control

Alligator meat can be frozen for up to a year if all the fat and tendons are removed.

preparation

Choice cuts of the alligator are the tail and the jaw, which work best in baked or cutlet recipes as well as in fried foods. If prepared properly (marinated or tenderized), body and leg meat can also be used in special recipes such as burgers, casseroles, ground meat, soups, and stews.

market segments

Alligator is appropriate for casual dining, fine dining, hotel, and resort/club segments of the market.

nutritional facts

3.5 oz (100g) raw, edible portion

Calories 112; Calories from Fat 0; Total Fat 1.8g/3%; Saturated Fat 0g; Cholesterol 70.5mg/24%; Sodium 0mg/0%; Total Carbohydrates 0g/0%; Protein 25%.



2614 Aviation Parkway • Grand Prairie, Texas 75052
972.606.0800 • www.frugeseafood.com