



Shark, Mako

scientific name

Isurus oxyrinchus

description

The mako shark has deep blue coloring on its back, a white underbelly, and a forked tail. Cooked meat is off-white.

other information

Mako meat is often mistaken for swordfish, as it is similar in taste, texture and appearance.

interesting fact

Harvesting shark is extremely dangerous, and many fishermen have been badly wounded in the process. As even a severed mako head has been known to bite, makos are not considered safe until on ice in the ship's hold.

alternatives

Swordfish, marlin, and tuna can be used as substitutes for mako shark.

source

Mako shark is found in waters between New England and Florida, throughout the Gulf of Mexico, and from California to southern Alaska.

harvest method

Mako sharks are caught by longliners and are also by-catch of swordfish harvests.

harvest season

This species is available year-round with peak production running concurrently with swordfish season, during the summer months.

flavor

This species has a medium full-bodied and slightly sweet flavor.

texture

Mako has a firm texture.

preparation

Mako can be marinated, broiled, grilled, or cubed for soups, stews, and kebabs.

quality control

If the shark has not been bled immediately after it has been caught, it will take on an unpleasant ammonia smell. Soaking the meat in diluted lemon juice, vinegar, or milk can neutralize this odor. A strong odor indicates mishandled product. Avoid any shark with very dark red meat.

market segments

Mako is appropriate in the casual dining, fine dining, hotel, resort/club segments of the market.

nutritional facts

3.5 oz (100g) raw edible portion.

Calories 125; Calories from Fat 72; Total Fat 8g; Saturated Fat 1.3g; Cholesterol 48mg; Sodium 78mg; Total Carbohydrates 0g; Protein 18g.



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