



What Chefs Want!®



BLUEFIN SEAFOODS

Fresh global selections offered daily.



- No Minimums
- Purchasing directly from boats daily around the world
- Our own purchaser in East Florida buying directly off the docks
- Efficient plant allowing a smaller inventory that is turned every 3 days
- State of the art equipment including fish scaler, skinner, vac pac and ozone machines
- Latest cutoffs for hand cut fresh product delivered the next day, 7 days a week
- Whole fish stored in a saltwater slurry which kills bacteria naturally and keeps the fish at freezing temperature without freezing the fish
- Inside Chef team available 7:00 AM to Midnight EST for all questions
- Our management team has over 140 years of cumulative experience in the seafood industry
- 8 seafood managers that are HACCP certified
- Daily quality checks
- Proud partner of the JBF SmartCatch program
- Sustainable seafood filterable on our website
- Returnable blue totes to promote sustainability and less waste in your kitchen

REVOLUTIONIZING FOODSERVICE



**Experts of the challenging lines, delivered:
7 days, no minimums, broken cases, and 24/7 customer service.**