



Exotic Florida



Alligator Meat



For people who
love adventure!



Florida Department of Agriculture and Consumer Services



Overview: The American alligator has become one of the most successful, sustainable-use management programs ever implemented. American alligators have been off the endangered species list since 1987 and populations are still growing.

A sustainable-use management program is a conservation strategy to prevent the depletion of a natural resource. To protect the species in the wild, farms were established to raise alligators for harvesting while allowing the wild population to increase. Land and wildlife management programs regulate the farming and harvest of the alligator and the sale of its products. Wild harvests are periodically conducted because the American alligator population rebounded so extensively by the late 1980s that there was a need to control the growth. Limited hunting licenses are issued to trappers to be used at specific times. Wildlife officials also issue permits to collect eggs in the wild because many of the eggs would be eaten by predators. The eggs collected are hatched and raised on the farms. These types of responsible harvesting methods increase the economic value of the alligator and the human awareness of its natural habitat. The fees collected for the commercial wild harvests and farming operations contribute revenue to alligator management.

The successful recovery of the American alligator population is a tribute to conservation efforts through sustainable-use management programs and the industry's

conscientious involvement in the implementation of the regulations. This is a classic example of how our natural resources can survive and flourish.

The current abundance of exotic alligator meat for consumer consumption is a testament to these successful efforts. Purchase of alligator meat is an investment in the sustainable use of the alligator and its habitat.

Characteristics

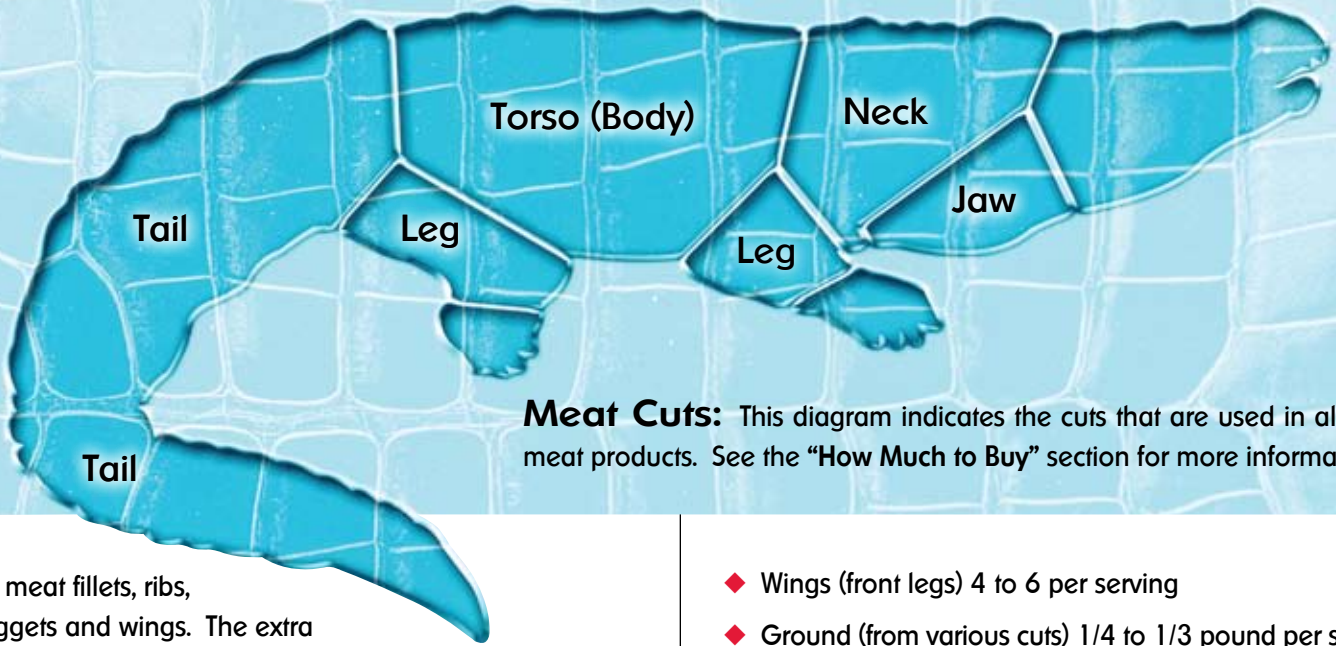
Alligator is an exotic meat from Florida and is favored in cuisines around the world. It can provide multiple



marketing opportunities. Because it is unique and carries a mystique, alligator often appeals to your most adventurous customers.

Mild-flavored alligator meat is versatile and can be easily substituted in most recipes for chicken, veal or fish. Alligator is a lean meat that is low in fat and cholesterol and high in protein. It is available in a variety of cuts including





Meat Cuts: This diagram indicates the cuts that are used in alligator meat products. See the “How Much to Buy” section for more information.

tail meat fillets, ribs, nuggets and wings. The extra lean white meat is firm with a fine, light-grained texture and mild flavor. The darker meat has a texture similar to pork shoulder and stronger flavor.

Tail meat, the choicest cut, is a mild-flavored white meat and has a texture similar to veal. The ribs, nuggets and wings are darker meat with a stronger taste and texture similar to pork shoulder.

How to Buy

Just like any other meat, exotic alligator meat can be bought in a variety of cuts from different parts of the animal. Alligator meat is normally sold as a bone-in, deboned or deboned and tenderized product. Alligator meat is commonly purchased frozen but can also be obtained fresh.

How Much to Buy:

- ◆ Fillets (tail and other various cuts) 1/4 to 1/3 pound per serving
- ◆ Ribs (torso) 3/4 to 1 pound per serving
- ◆ Nuggets (various cuts) 1/4 to 1/3 pound per serving

- ◆ Wings (front legs) 4 to 6 per serving
- ◆ Ground (from various cuts) 1/4 to 1/3 pound per serving
- ◆ Cubed (from various cuts) 1/4 to 1/3 pound per serving

Nutrition

Alligator meat has nutritional attributes that appeal to the health conscious individual. Compared to other meats, alligator is low in fat and cholesterol and high in protein

Calories.....	232
Calories from Fat.....	38
Total Fat.....	4.2g
Saturated Fat.....	Trace Amt.
Trans Fatty Acid	Trace Amt.
Cholesterol.....	0mg
Total Carbohydrates.....	0g
Protein.....	45.60g
Omega 3 Fatty Acid.....	Trace Amt.

Source: USDA-ESHA Analysis - Mixed alligator, 100g serving, raw



Safe Handling Tips:

- ◆ Purchase meat last and keep cold during the trip home.
- ◆ Keep raw and cooked alligator meat separate to prevent bacterial cross-contamination.
- ◆ After handling raw meat, thoroughly wash knives, cutting surfaces, sponges and hands with hot soapy water.
- ◆ Always marinate meat in the refrigerator. Discard used marinade as it contains raw juices which may harbor bacteria. When marinade is needed for basting, reserve a portion before adding raw meat.

Buying and Storing

- ◆ Alligator meat is usually purchased as frozen pieces or fillets.
- ◆ Meat should be firm with a fresh aroma and no discoloration.
- ◆ Store thawed alligator meat in the coldest part of refrigerator at 32° F for up to two days.
- ◆ To freeze, wrap meat tightly to prevent freezer burn;

date the package and store at 0° F for up to 6 months. Thaw in the refrigerator overnight.

- ◆ After handling raw products, thoroughly wash knives, cutting surfaces, sponges and hands with hot, soapy water.

Cooking Tips

- ◆ For extra tenderness, use a meat mallet to tenderize fillets and flatten meat to desired thickness.
- ◆ Alligator meat can be chopped fine or ground to make patties, sausage or taco filling.
- ◆ Cook using a short cooking time with high heat, i.e. searing, pan frying and deep frying or a long, slow cooking method such as simmering in a sauce, stewing or braising.
- ◆ Alligator can be used in jambalayas, soups and stews.
- ◆ Alligator meat can be used successfully as a substitute in veal, chicken and fish recipes.
- ◆ Alligator meat's mild flavor is easily enhanced with seasonings, sauces and marinades.

Florida Department of Agriculture
and Consumer Services
Bureau of Seafood and Aquaculture Marketing
2051 East Dirac Drive
Tallahassee, FL 32310-3760

Place
Postage
Here





Meat Suppliers:

All American Gator Products, Inc.

Contact: Brian Wood
201 Northwest 4th Avenue
Hallandale, FL 33009
(954) 894-8003
Website: www.allamericangator.com
Email: gatorb57@aol.com

C & H Gators

Contact: Curtis Lucas
950 Saul Road
Pierson, FL 32180
(386) 566-1317

Chloe's Gator Processing

Contact: Preston Sloan
2981 West Old New York Avenue
Deland, FL 32720
(386) 804-6758

Clabrook Farm, Inc.

Contact: Wayne Brooks
26205 East Colonial Drive
Christmas, FL 32709
(407) 568-0134
Email: hohobrooks@aol.com

Cypress Creek Farms

Contact: Scott Anderson
13715 Northwest County Road 225
Starke, FL 32091
(904) 964-3339
Email: ccfgator@mindspring.com

Douglas Alligator Processing

Contact: Johnny Douglas
5088 County Road 159
Wildwood, FL 34785
(352) 748-5716

Froehlich's Gator Farm

Contact: Ed Froehlich
26256 East Colonial Drive
Christmas, FL 32709
(407) 568-5104
Email: froehlichsgator@aol.com

Gatorama

Contact: Allen or Patty Register
Post Office Box 248
Palmdale, FL 33944
(863) 675-0623
Website: www.gatorama.com
Email: allen@gatorama.com

Gatorco

Contact: Donald Lusby
137 Theo Lane
Lake Placid, FL 33852
(863) 441-0614
Email: floridaalligatorempire@yahoo.com

Gators R Us

Contact: Chad Wright
18644 Hamilton Road
Dade City, FL 33523
(352) 567-1283

Got Gator

Contact: Justin Touchstone
8411 Southwest 163rd Loop
Lake Butler, FL 32054
(386) 588-4140



Meat Suppliers (continued)

JL's Alligator Processing

Contact: Jimmy Douglas, Jr.
1617 Northeast 12th Avenue
Sumterville, FL 33585
(352) 748-5816

Kent's Fur and Seafood

Contact: James Kent
267 Marlin Street
Port St. Joe, FL 32456
(850) 229-6682

M & D Gator

Contact: Mickey Fagan
20808 Hines Road
Dade City, FL 33537
(352) 583-2704

Parker Island Processing

Contact: Joe or Genie Tillman
1775 County Road 29
Lake Placid, FL 33852
(863) 465-3161
Email: bestgator@yahoo.com

Parlier Processing

Contact: Terry or Debbie Parlier
10701 Fox Hole Road
Clermont, FL 34711
(407) 656-3723
Email: dtparlier@aol.com

Quality Seafood

Contact: Pete Kinnamon
8736 Longhorn Drive
Lakeland, FL 33809
(863) 858-6971
Email: alligatorleather@tampabay.rr.com



For recipes contact the Florida Department of Agriculture and Consumer Services
Bureau of Seafood and Aquaculture Marketing at 850-488-0163 or visit

www.FL-Seafood.com

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