



Yellowfin Tuna / Ahi Tuna / Thunnus albacares

AKA/Species

Form

Available Size

Origin

Sustainability & Safety

Allergens

Ingredients

Method of Capture

Pack

Flavor Profile

Texture Profile

Suggested Cooking Methods

Storage

Shelf Life

Box Dimensions

Thawing & handling instructions

Frozen, Cube, Skinless & Boneless

Vietnam

Processed in an MSC-certified, BRC Ready-to-Eat, SMETA, and HACCP certified facility, using raw materials sourced from a Fishery Improvement Project (FIP).

Contains Fish

Yellowfin Tuna, Treated with Carbon monoxide (CO) to Promote Color Retention, Sodium citrate, Salt, Ascorbic acid, Sodium ascorbate, Sodium tripolyphosphate.

Purse Seine / Wild Caught

Individually Vacuum Packed, 10 lb Corrugated Case

Naturally rich, clean taste | No fishy or sour notes

Firm

Poke | Skewers | Stir-fry | Salad

STORE AT 0°F (-18°C) OR BELOW

24 Months from production date

L 34 cm x W 22.5 cm x H 12 cm

"Preferred method: Defrost slowly, place the product bag in the refrigerator to store overnight.

Never thaw at room temperature. Do not refreeze previously frozen (thawed) product

Food service handling: Product, once thawed, should be kept at proper holding temperatures, not to exceed 38°F (>3.3°C). The primary reason seafood spoils is time and temperature abuse."

Recommended shelf life

To maintain proper quality, product should be sold or consumed within 3 days after thawing. Product must be stored at 0°F (≤ -18°C) in an airtight vacuum-sealed bag.

Nutrition Facts

1 serving per container

Serving size 113g

Amount Per Serving

Calories 90

% Daily Value*

Total Fat 0.5g 1%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 50mg 17%

Sodium 540mg 23%

Total Carbohydrate 0g 0%

Dietary Fiber 0g 0%

Total Sugars 0g

Protein 22g 44%

Calcium 0mg 0%

Iron 0mg 0%

Potassium 380mg 8%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Item Code	Portion Size	Case Size	Avg. Units Per Case
301051	1 lb	10 lbs	10

