



## Yellowfin Tuna / Ahi Tuna / Thunnus albacares

AKA/Species

Form

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, Ground Meat, 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

Sashimi | Salad | Tuna Sauce Mix | Nuggets | Meatballs

STORE AT 0°F (-18°C) OR BELOW

24 Months from production date

L 33 cm x W 22 cm x H 13 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 |
|-----------|--------------|-----------|---------------------|
| 301002    | 1 lb         | 10 lbs    | 10                  |

