



Yellowfin Tuna / Ahi Tuna / Thunnus albacares

AKA/Species	Frozen, Center-Cut Loin, Skinless & Boneless
Form	5-8 lbs
Available Size	Vietnam
Origin	Processed in an MSC-certified, BRC Ready-to-Eat, SMETA, and HACCP certified facility, using raw materials sourced from a Fishery Improvement Project (FIP).
Sustainability & Safety	Contains Fish
Allergens	Yellowfin Tuna, Treated with Carbon monoxide (CO) to Promote Color Retention, Sodium citrate, Salt, Ascorbic acid, Sodium ascorbate, Sodium tripolyphosphate.
Ingredients	Purse Seine / Wild Caught
Method of Capture	Individually Vacuum Packed, 25 lbs /carton
Pack	Naturally rich, clean taste No fishy or sour notes
Flavor Profile	Firm
Texture Profile	Searched Grilled Salad Cooked Dishes
Suggested Cooking Methods	STORE AT 0°F (-18°C) OR BELOW
Storage	24 Months from production date
Shelf Life	L 45 cm x W 30.5 cm x H 21.6 cm
Box Dimensions	"Preferred method: Defrost slowly, place the product bag in the refrigerator to store overnight.
Thawing & handling instructions	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
301040	5-8 lb	25 lbs	4

