



**Product:**

## TUNA SAKU

*IVP BLOCK, SKINLESS & BONELESS*

- AKA/ Species:** Ahi Tuna/Yellowfin Tuna/Thunnus albacares
- Form:** Once Frozen, Saku Block, Trimmed from Loin
- Origin/ Ocean:** Indonesia
- Allergens:** Contains Fish
- Ingredients:** Yellowfin Tuna, Filtered Smoke or CO treated and/or Citric Acid for Color Retention
- Method of Capture:** Hook & Line / Wild Caught
- Flavor Graph:** Mild **Medium** Full Flavored
- Texture Graph:** Delicate Medium **Firm**
- Suggested Cooking Methods:** Baking Broiling **Ceviche Flat Top** Frying **Grilling** Papillote **Sashimi** Sautee Soups
- Seasonality:** **Jan Feb Mar Apr May Jun Jul Aug Sep Oct Nov Dec**
- Storage:** Keep Frozen at -18C or Colder **Shelf Life (frozen):** 24 months
- Thawing Instructions:** Remove from bag and thaw under refrigeration for 4-6 hours or place under running water until thawed. DO NOT leave soaking in water, it will affect the flavor and texture of the fish.
- Thawed Storing Tips:** Keep Refrigerated, use within 24 hours for best results.
- Pack:** Individually Vacuum Packed, 10lb Corrugated Case
- Box Dimensions:** L 10.43" x W 13.78" H 4.72" **Ti x Hi:**

**MSC CERTIFIED OR PART OF A FISHERY IMPROVEMENT PROJECT**

NETUNO Item #	Portion Size	Case Size	Avg. Units Per Case	Master GTIN	Master UPC
102493	8oz	10lb	20	10850054812084	850054812087
102494	12oz	10lb	13	10850054812091	850054812094
102669	13oz+	10lb	11	10850054812916	850054812919



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### Nutrition Facts

<b>Serving size</b>	<b>4 oz (113 g)</b>
<b>Amount per serving</b>	<b>140</b>
<b>Calories</b>	<b>% Daily Value*</b>
<b>Total Fat</b> 1g	<b>2%</b>
Saturated Fat 0.5g	<b>3%</b>
Trans Fat 0g	
<b>Cholesterol</b> 45mg	<b>15%</b>
<b>Sodium</b> 90mg	<b>4%</b>
<b>Total Carbohydrate</b> 5g	<b>2%</b>
Dietary Fiber 3g	<b>9%</b>
Total Sugars 0g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein</b> 28g	
Vitamin D 0.4mcg	0%
Calcium 0mg	0%
Iron 0.8mg	4%
Potassium 470mg	10%

\* 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.

