



## ALBACORE TUNA LOINS

Longfin Tuna | Thunnus alalunga - SASHIMI GRADE

Albacore Tuna is well-known for its white meat. It has a subtle, rich taste and a firm, steak-like texture, with large, soft flakes. In addition, it has lots of omega-3's and is considered one of the fat- tiest tuna species. Fish lovers love albacore for its flavor and texture. The best cooking methods for albacore are searing, broiling, smoking/grilling, sautéing, and poke/sushi.



Packing: 30 lbs IVP  
Sizes: 3/5, 5/8 lb Grade: AAA  
Brand: West Bay Brand  
Box: 7"H x 24.5"L x 12.5"W



Fishing Method: Longline, Hook & Line, FAO 71. 54



Shelf-life: 24 months from production date when in optimal frozen temperature.



Flavor/Dietary information :  
Subtle, rich taste; Firm texture



Form: Loins, Skinless, Boneless,  
Blood line off



Preparation: Sear, Grill, Broil, Sauté,  
Poke/Sushi



Species Name/Source: Thunnus  
alalunga / Vietnam and Korea



**QUALITY | SUSTAINABILITY**  
**RELIABILITY | INTEGRITY**



Conservation status:  
FAO/UN Management



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