



## **BABY BONITA // Cá Ngừ Ó**

Auxis rochei

Baby Bonita, is also referred to as Bullet Tuna or Tulingan to Filipinos. They are found in worldwide in tropical and subtropical coastal waters and around islands. Bullet Tuna is often compared to other small tuna species and gets its name from its bullet-shaped body that lets it swim fast and efficiently through waters. Its meat is firm, meaty, and full of flavor, which is why it's found in many cuisines. The flavor is clean, lightly tangy, and slightly sweet. In terms of intensity, less than skipjack and more than bonito. Grilling, searing, and canning are the most popular ways to prepare baby bonita.



Packing: 15 x 2 lb, 30 lbs/cs  
Size: 4-6 pc/kg



Fishing Method: pole and line



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



Flavor/Dietary info: Clean, light, firm, and meaty; nutrient dense protein source



Form: Retail pack 2 lbs, 4-6 pc/kg, fresh quick frozen



Preparation: Deep-fry



Source/Origin: Vietnam



**QUALITY | SUSTAINABILITY  
RELIABILITY | INTEGRITY**



Conservation status: ---