



## **YELLOWFIN / BIGEYE TUNA**

Thunnus albacares

Yellowfin Tuna, also known as “Ahi” is the most tropical species of tuna, abundant throughout the Pacific and Atlantic Oceans. Ahi is often eaten raw in sushi, poke, crudo, spicy with crispy rice, and so much more. Searing until slightly cooked, grilling, smoking, dry-aging are also popular styles of preparation. Ahi is very lean, gives off mild flavor, and has a meaty firm texture, yet also falls into large flakes.



Packing: Saku Block AAA, 2x10 lb, IVP, Wild, Hand/machine cut  
Cube AAA 2cm, 10x1 lb, VP, Wild  
Ground, 10x1 lb, VP, Wild  
Loins AAA 5/8 lb, 1x30 lb, IVP, Wild, Center cut.  
Steaks 4, 6, 8, 10 oz  
1x10 lb, VP, Wild



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



Form: Wild  
Product of Vietnam



Species Name/ Source: Thunnus albacares / Vietnam



Conservation status: Good Choice



Fishing Method: Longline, Pole & Line, FAO 71, 57,51



Flavor/Dietary information: Mild, meaty flavor. Firm and moist, with large flakes.



Preparation: Grilled, Broiled, Smoke, Sashimi, Poke



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