

TUNA SAKU

Thunnus albacares



Directly blast frozen to maximize freshness and taste, Amacore delivers the finest quality Yellowfin tuna all year round.

Tuna saku blocks are not only the perfect color for sushi & sashimi, also the shape make it really easy to prepare the most perfect sashimi slices.

Working with stable suppliers, Amacore makes sure you have consistent tuna blocks without surprises all year round.



Friendly Fish, Friendly People

Amacore Seafood

T +31 13 50 52 116
W www.amacore.nl

Product name	
Product name	Tuna saku
Scientific name	<i>Thunnus albacares</i>
Amacore Description	
Amacore Item code	015001
Product Description	IQF, IVP, Skin-less, Bone-less
Material	Single frozen
Size	200 - 500 gram
Origin	
Country of origin	Vietnam / Indonesia
Catching area	FAO 71 pacific, western central / 57, Indian ocean, eastern
Catching method	LHP/LLS
Ingredients	
Fish	100%
Water	
Other additions	
Allergens	Fish

Tuna saku is ideal for:
Sushi & sashimi

Perfectly suitable for the following segments:

- Sushi restaurants
- High-end restaurants

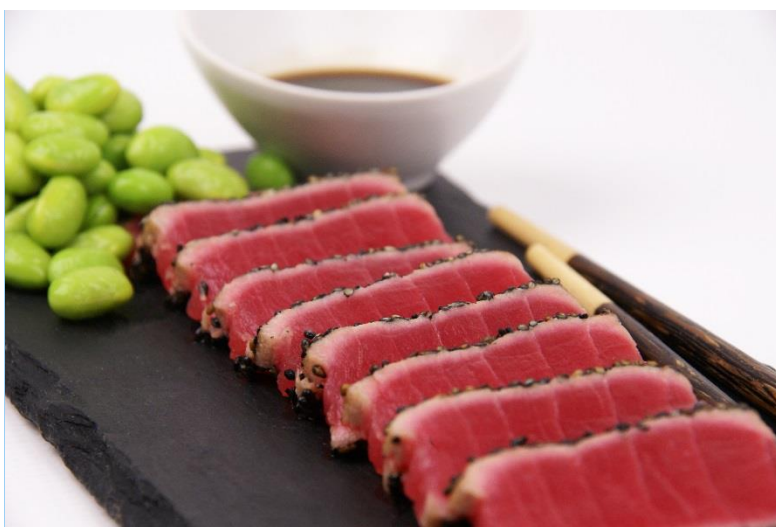
This product does not contain GMO (genetic all modified organism) ingredients and/or additives.

Microbiological quality according (EC) N. 2073/2005

Parameter	N (cfu/g)
Total Plate Count	<1.000.000
Enterobacteriaceae	<10.000
E.coli	<10
Salmonella	Absent in 25 gram
Listeria monocytogenes	Absent in 25 gram

Chemical criteria according (EC) N. 1881/2006

Parameter	N (mg/kg)
Histamine	100
Mercury	1.00
Cadmium	0.10
Lead	0.30



Love Tuna Saku because...

- the shape allows you to cut the perfect sashimi slices very easily
- of the consistent supply and year round availability
- the saku Amacore offers is the highest quality available



Friendly Fish, Friendly People

Amacore Seafood

T +31 13 50 52 116
W www.amacore.nl

Nutritional values		
Energetic values	96	kcal
Energetic values	402	kJ
Fats	1.0	g
of what saturated	0.3	g
of what mono-unsaturated (optional)		g
of what poly-unsaturated (optional)		g
of what trans (optional)		g
of what Ω -3 fatty acids (optional)		g
of what Ω -6 fatty acids (optional)		g
of what cholesterol (optional)		mg
Carbohydrate	0.0	g
of what sugars	0.0	g
of what starch (optional)		g
of what polyols (optional)		g
Food fibre	0.0	g
Proteins	21.5	g
Sodium	0.1	g
Salt = Sodium x 2.5	0.25	g

Packaging specification	
Primary packaging*	
Type of packing material	PA/PE
Dimensions	W: 8-12 T: 2.5-3 L 15-20 cm
Weight	Random
Secondary packaging	
Type of master carton	White carton box
Dimensions (LxBxH)	400x300x195mm
Box weight	10 kg
Tertiary packaging (Pallet)	
Type of pallet	EURO
Dimensions (LxBxH)	1200 x 800 x 145 cm
Weight	22 kg
Number of boxes on a layer	8

Preparation instructions
Heat product well before consumption (5 minutes at 180 °C).

Storage conditions
Keep frozen at – 20 °C or below.
Do not refreeze after defrosting.
Shelf life 24 months, calculated from production date.



*Amacore primary packaging material meets the requirements in EU Regulations 10/2011 and 1935/2004.

Version date	2016-02-09
Version	1
Signature	