

# Super Frozen Tuna

- ◆ All Natural, No CO treated. Sashimi Grade Fresh Yellowfin Tuna.
- ◆ Rapid freezing , using Brine immersion freezing system. Reached  $-28.8^{\circ}\text{C}$  to  $-50^{\circ}\text{C}$ .
- ◆ Reduces the excessive drip from the tuna before freezing process.
- ◆ Texture and taste are considered to be similar, or even superior, to that of fresh tuna.

# Sustainably Caught



- ◆ **Sustainability is no doubt the keyword to the future-** as it is the only way to ensure a future for current and next generations.
- ◆ Our tuna is caught by **hand-line** fishermen who use **single circle hooks** that are considered sustainable, environmentally friendly, and selective fishing gear.
- ◆ This type of fishing gear is in accordance with the sustainable fisheries that Philippines is promoting for preservation of migratory fish stocks.

# Friend of the Sea

## Friend of the Sea – Sustainable seafood certification

- **Selective fishing methods** reduce ecosystem impact and manage within maximum sustainable yield.
- **Energy efficiency;** The certification also ensures high quality standards in terms of energy efficiency and social accountability.
- **Awareness campaigns** to make all people, adults and children, conscious of the importance of purchasing and consuming only certified sustainable seafood.



# Dolphin Safe

## Dolphin Safe Certified

Our fisheries received certification from **Earth Island Institute**, which monitors around the world to ensure the tuna is caught by methods that do not harm dolphins and protect the marine eco system.

This certification proves that our fishing methods meets their strict policy such as

- No Intentional Chasing, netting or encirclement of dolphins
- No use of drift gill nets to catch tuna
- No accidental killing or serious injury to any dolphins during net sets.
- No mixing of dolphin-safe and dolphin-deadly tuna in individual boat wells, or in storage facilities.



# Fishery Ground “Tuna Capital”

Reliable supply throughout a year

## GENERAL SANTOS CITY

- ◆ General Santos is a city on Mindanao Island in the Philippines, which is in the south of the country.
- ◆ The city has a mild climate and lies outside the typhoon path. Therefore, it is blessed with high levels of catch throughout the year.
- ◆ That is why people from all over know it as the “Tuna Capital.”



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# Products Line



Saku cut



Roll stick



Sushi Slice



Steak cut



Offcut and Ground

**We manufacture as You like**

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# Defrosting

**Easier to defrost** – more than any other Super frozen! : there is no need to soak it in salt water, they can be thawed in the Package by running water.

1



Defrost under running water in a bowl.  
**5 min each side** totaling 10 minutes.

2



Take out of the bowl once the product is thawed and tuna starts to bloom.

3



**Fully blooms** in approx. 3-4 hours.  
Product will keep color up about 2 days.

4



Open the package to prevent (**Hypoxia**)  
Using a towel wipe off excessive moisture then place on a tray with wrap and let it fully thaw in the refrigerator.