

Tuna Loin

Thunnini

Country of Origin: Indonesia

Wild or Farmed: Wild

Pack size: 1x30 lb.

Case Weight (Net): 30 lb.

Case Weight (Gross): 31.5 lb.

Ti x Hi 10x10

Storage: Frozen

Shelf Life: 730 days

Sustainablility Rating: Best Choice

Key Notes:

Center Cut; CO Treated; IQF; IVP



Cooking Tips:

If you're wondering if tuna steak should be raw in the middle, the short answer is YES. A properly cooked tuna steak should be seared on the outside but raw on the inside. This is because tuna steaks are cut from the loin of the fish.





<u>Description</u> <u>HSC Product codes:</u> UPC Code: GTIN Code:

Tuna, Loin 3-5# Sashimi Grade #002016 6-36880-00195-2 10636880001959

Tuna, Loin 5-8# Sashimi Grade #002020 6-36880-00368-0 10636880003687