

PRODUCT LIST ULT

MSC SUPER FROZEN TUNA

EcoSolution 

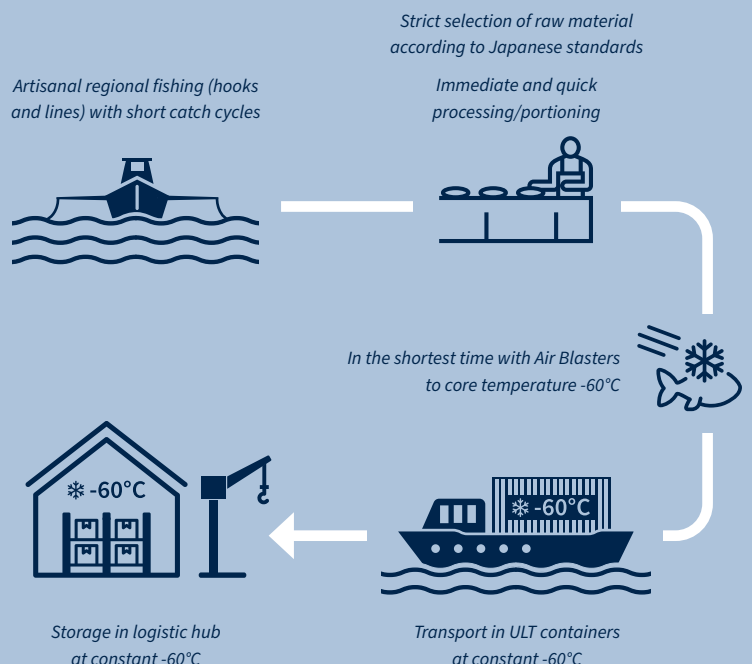
VISTA
QUALITY

THE FIVE QUALITY ARGUMENTS FOR FROZEN FISH AND SEAFOOD FROM ECOSOLUTION:

- ✓ **RESPONSIBILITY:** Sustainable wild catch by fully trained, long-term partners
- ✓ **INDIVIDUALITY:** Sorting and packaging according to customer requirements
- ✓ **SAFETY:** Optimal microbiological product properties, quality control by independent, external laboratories
- ✓ **TRANSPARENCY:** Lot control from landing, processing, packaging and shipping to wholesale
- ✓ **ASPIRATION:** Selected fresh Sashimi quality

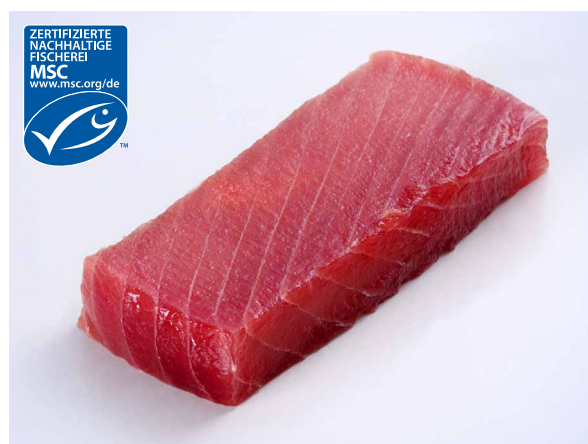
SUSTAINABILITY AND QUALITY: SUPER FROZEN MSC YELLOWFIN TUNA

Ultra Low Temperature (ULT) or Super Frozen Yellowfin Tuna is kept at a constant -60°C and is destined for premium sashimi markets. These sustainable MSC-certified ULT products maintain the highest available quality from catch to raw consumption and have been established in the Japanese market for many years.



MSC-C-51763

NATURAL AND SUSTAINABLE



YELLOWFIN TUNA SAKU BLOCKS (Thunnus albacares)

Description	Formatted, IQF, individually vacuum packed
Size	350–450 g (optional other sizes)
Origin	Western Central Pacific (FAO 71)
Catch	Wild catch
Fishing gear	Hooks and lines
Packing	5 kg box



YELLOWFIN TUNA LOINS (Thunnus albacares)

Description	IQF, vakuumiert
Size	1–2 kg (optional other sizes)
Origin	Western Central Pacific (FAO 71)
Catch	Wild catch
Fishing gear	Hooks and lines
Packing	10 kg box