PRODUCT LIST ULT MSC SUPER FROZEN TUNA

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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

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.



Artisanal regional fishing (hooks and lines) with short catch cycles



SUSTAINABILITY AND QUALITY: SUPER FROZEN MSC YELLOWFIN TUNA

Strict selection of raw material accordina to Japanese standards

> Immediate and auick processing/portioning



In the shortest time with Air Blasters to core temperature -60°C







Storage in logistic hub at constant -60°C

Transport in ULT containers at constant -60°C

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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 |