

IMPORTED FIN FISH – YELLOWFIN TUNA



PETERPAN
SEAFOODS, INC.

IMPORTED FIN FISH YELLOW FIN TUNA

(Thunnus albacares)

BUYER'S INFORMATION

Yellowfin tuna, as the name implies, is distinguished from other tuna species by a long bright-yellow dorsal fin and yellow strip down its side. Other references could be Pacific yellowfin or the Hawaiian name "ahi" which means fire. This distinction comes from the reflective flashes from the tuna skin as it feeds at night.

The best quality tuna is long line caught and frozen-at-sea.

Yellowfin has a mild, meaty flavor, slightly similar to swordfish. The meat is dark red in its raw state but turns to a light brown to tan color when frozen. After cooking, yellowfin will turn a light tan color. The cooked fish is firm and moist with large flakes.

FORMS

4, 6, 8 and 10 oz. Boneless / Skinless Steaks
4 oz. Sandwich Steaks

NUTRITION

Serving Size:	4 oz. raw (113g)
Calories:	120
Calories from Fat:	9
Protein:	28 g
Total Fat:	1.0 g
Saturated Fat:	0 g
Trans Fat:	0 g
Cholesterol:	45 mg
Sodium:	50 mg
Total Carbohydrates:	0 g
Dietary Fiber/Sugars	0 g

SPECIFICATIONS

Size	Package	Carton	Avg. Pieces per Case
4 oz. (Twin Packed)	Vac Pac	1/10 lb.	39-42
6 oz. (Single Packed)	Vac Pac	1/10 lb.	24-28
8 oz. (Single Packed)	Vac Pac	1/10 lb.	19-23
10 oz. (Single Packed)	Vac Pac	1/10 lb.	15-19
4 Sandwich Steaks (Twin Packed)	Vac Pac	1/10 lb.	39-42

DIMENSIONS

Product Description	Package Size	Net Weight	Gross Weight	Pallet Count	Pattern	Dimensions L" x W" x H"	Cube
Steak Portions	1/10 lb.	10 lbs.	12 lbs.	126	18 x 7	11.55" x 8.5" x 7.05"	0.40



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