

# YELLOW FIN TUNA LOIN SASHIMI IN ATM (SUPERFROZEN, DEFROSTED)

*Thunnus albacares*

## COMMERCIAL NAME

Yellow fin Tuna Loin Sashimi in ATM  
(Superforzen, Defrosted).

**GENUS AND SPECIES** Thunnus albacares.

## CATCH AREA

Central-Eastern Atlantic Ocean, FAO 34.  
Western Indian Ocean, FAO 51.  
Eastern Indian Ocean, FAO 57.  
Central-Eastern Pacific Ocean, FAO 77.

**CATCH METOD** Wild caught.

**ALPHA-3 CODE** YFT.

## FISHING GEAR

Hooks and lines.  
Purse seines and nets.

**SIZE** 1 loin for 2/5 kg crate.

## CHARACTERISTICS

Loin in protective atmosphere.  
Defrosted product derived from sashimi tuna  
frozen on ship at -40° C.

## INGREDIENTS

Yellow fin Tuna loin, salt, antioxidants (E301, E300)  
Acidity regulator (E331).

## CHEMICAL CRITERIA

Cadmium ≤ 0,10 mg/kg.  
Mercury (mg/kg) ≤ 1.  
Lead ≤ 0,30 mg/kg.

## MICROBIOLOGICAL CRITERIA

Total aerobics at 30° C (UFC) 1,00E+06.  
Enterobacteriaceae at 37° C (UFC) 1,00E+03.  
Salmonella SPP absent in 25 g.  
Escherichia coli ≤ 10 UFC/g.  
Listeria monocytogenes absent in 25 g.  
Histamine (PPM) 20.  
Reg. CE 853/2004.

## ALLERGENS

**Fish and fish products.**

## EXPIRATION

10 days from the shipping date.

*"Specialisti  
del VIVO"*



## FOOD SAFETY

The products marketed comply with the process hygiene and food safety criteria established by: Reg. CE2073/2005, UE915/2023, CE1441/2007.  
On request, test reports can be submitted proving the execution and outcome of the tests carried out as part of the annual supplier verification plan.

## SHIPPING

Shipped refrigerated from 0° C to 4° C.

## PACKAGING

Packaged in plastic tray  
in polystyrene box 50x30x17 cm.

## UPDATED

REV. n°1 dated 25 / 05 / 2023

[www.specialistidelvivo.com](http://www.specialistidelvivo.com)

## SEASONALITY \ AVAILABILITY \ FISHING PERIOD

