



Code:	05-011		Pcs/Box:	8
Format:	2/1	Tin	MPT:	60 months
Net weight:	1800g			

Main Ingredients

Yellowfin tuna, olive oil, salt.

Organoleptic Characteristics

Colour: uniform orange-pink.

Taste and Smell: rich and delicate.

Look and Texture: this product is presented in whole, compact and consistent fillets, but tender at the same time.

Instructions fo Preservation

Store the tins in a fresh and dry place, far from heat. After opening, keep refrigerated (0-4°C) and eat rapidly. We recommend to cover the tins or the box in which you keep the product in order to maintain its freshness and fragrance in time.

Nature and Characteristics of the Product

Yellowfin tuna, of Spanish origin, is the most valuable among the varieties of tuna and is



Yellowfin Tuna fillets in olive oil 2/1

characterised by pink and particularly tender flesh. It is fished in spring in cold Atlantic waters, when its flesh is particularly savoury and not yet worn out by a long migration to the Mediterranean sea. The processing of the fresh product, the delicate steam cooking, and the appropriate seasoning in olive oil allow us to obtain a high quality product which distinguishes itself by the presence of whole, compact and delicious fillets.

Why Buy this Product?

These Yellowfin fillets are a unique and incomparable product, manually processed, cut in large fillets and then seasoned in olive oil, steamed and matured for a long time to offer the maximum result. The average length of the product is 20 cm, the perfect size to create portions.

Concerned Customers

This product is used widely and is valuable for any gastronomic sector, from rotisseries to class restaurants, to pizzerias, bruschetterias, and fast food restaurants.

Way to use

This product has a very wide use, it is ideal for the preparation of salads, buffets, for the realisation of sauces, and rich hors d'oeuvres; it is excellent for the preparation of summer dishes such as spumoni, pâtés, rice or pasta salads. It is great for pizzas and bruschettas.

Chef's Ideas and Suggestions

Piemontese Rolls – Blanch some slices of peppers in two litres of water, one glass of oil, 1 glass of vinegar, 1 spoonful of salt and one spoonful of sugar for 5 minutes. Allow to cool and to dry, then fill with tuna that you will have hand broken and with some of Ginos' desalinated capers. Serve after spreading over some fresh parsley and Ginos gastronomic mayonnaise disposed on the dish.