



Code:	05-007 - 05-008	Tin	Pcs/Box:	24 - 6
Format:	2/1 - 1/2		MPT:	60 months
Net weight:	1730g - 400g			

Main Ingredients

Skipjack tuna; sunflower oil, salt.

Organoleptic Characteristics

Colour: light red.

Taste and Smell: tasty and fragrant.

Look and Texture: this product is presents itself in small, tender slices, with an average consistency.

Instructions fo Preservation

Store the tins in a fresh and dry place, far from heat. After opening, keep in the refrigerator (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 freshness and fragrance unaltered in time.

Nature and Characteristics of the Product

Skipjack tuna, also known as striped tuna, can reach a weight of about 4 kilos. It is a variety of tuna with a great commercial importance. It has a dark blue – violet colour on the back and silver on the bottom of the sides and on the stomach. It lives in tropical and tempered waters of all the oceans and in the Mediterranean.

Why Buy this Product?

This is the ideal product for the customers who are looking for an excellent quality/price ratio, thanks to the small slices that ensures a large number of portions and make this product extremely versatile for any use. The double format satisfies small and great necessities.

Concerned Customers

This product is widely used and can be 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 sauces, creams, rich and tasty salads, fancy sandwiches, delicious pizzas and anywhere a previous “transformation” of the tuna itself is needed.

Chef's Ideas and Suggestions

Veal with tuna sauce – put water, salt, a carrot, celery, anchovies, onion, parsley, basil, laurel and pepper in a saucepan. Tie the veal to a salami and allow it to boil in this mixture. Sift the boiled vegetables and the aromatic herbs. Sift the tuna and put it in a bowl with the vegetables. Add capers and half a glass of oil. Squeeze the juice of the lemon as well. Stir hard in order to obtain an homogeneous sauce. Add vinegar and the remains of oil, stir. Slice the veal thinly, dispose it on the serving plate, spread sauce upon it and garnish it with whole capers. Cover the plate and leave it in the fridge for at least 5 hours.