



Yellowfin tuna fillets in olive oil 1/2



Code: 05-021		Pcs./Cart: 8
Format: 1/2	Tin	
Net weight: 550g		MPT: 72 months

Main Ingredients

Yellowfin Tuna , olive oil, salt.

Organoleptic Characteristics

Colour: pink - orange.

Taste and Aroma: Rich and delicate.

Aspect e Consistency: whole fillets of tuna, crunchy, but at the same time soft and tender.

Storage Instructions

Store the tins in a cool, dry place far from heat; after opening, keep in the refrigerator (0-4° C) and eat rapidly. Oil addition can only protect the product from air oxidation and mould formation, but it does not guarantee the safe storage of the opened product



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Origin and Characteristics of the Product

The origin of our Yellowfin is from Spain, which is the best quality among the different variety of tuna with its pinky color and soft meat. The tuna fishing starts in springtime in the deep cold water of the Atlantic when the quality and texture of the meat is very tasty. 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 slices.

Why buy this Product

Unique product, obtained from big Yellowfin tunas, is cut in large fillets, hand processed in olive oil and salt directly on the fishing spot, which allows us to obtain the best quality. The long storage allows the product to take a balanced and homogeneous taste, which is the index of a suitable seasoning stage. The average length of a fillet is 12-14 cm, the ideal size for a single portion to taste the best part of it. It is perfect for hors d'oeuvres served on a trolley, when the presence of the whole slice is to be highlighted and avoiding any type of wastage.

Concerned Customers

This product is used widely and is valuable for any gastronomic sector, from rotisseries to class restaurants, to pizzerias, bruschetterias, and over all Asian and sushi 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 gourmet.

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