

VALIA

*Yellowfin
Tuna (Ahi)*



Yellowfin Tuna (Ahi)

SPECIFICATIONS

COO: Vietnam or Ecuador

Harvest: Wild Caught

Genus: Thunnus Albacares

Trim: Well Trimmed, Skinless, Red

Meat Off, Fat Off, Belly Off

Color: CO Treated or Untreated

Grade: A or B

Treatment: All-Natural

Certifications: MSC, BRCGS available

FORM

Yellowfin Tuna Steaks

Yellowfin Tuna Loins

Others: Cubes, Saku Block

SIZE	STEAKS	LOINS
4 oz	✓	
6 oz	✓	
8 oz	✓	
3-5 LB		✓
5-8 LB		✓
8+ LB		✓

PACK	STEAKS	LOINS
IVP (20 lb)	✓	✓

Prepare for a culinary journey that celebrates the epitome of flavor and texture with yellowfin tuna. Also known as ahi, it is renowned for its clean tuna flavor and firm, buttery flesh. Ecuadorian yellowfin is particularly recognized for its quality due to the rich waters from which it is harvested and the fishing methods used to reduce stress on the fish. Whether seared to perfection, grilled, or enjoyed raw in sushi or sashimi, yellowfin tuna is an exceptionally versatile fish that effortlessly adapts to a range of culinary styles. Its vibrant color and firm texture make it an exquisite centerpiece for any dish that promises an unparalleled dining experience leaving you craving more.

- **Premium flavor:** Yellowfin tuna has a firm texture and milder flavor than other tuna due to its lower oil content, making it perfect for raw and searing applications.
- **Clean supply chain:** Fish are held fresh on ice while at sea and processed at BRC certified plants directly upon landing.
- **Sustainable:** MSC certified product available; Ecuador and Vietnam's vision to maintain very high quality and traceability standards for yellowfin makes them a regional benchmark as defined by the Inter-American Tropical Tuna Commission (CIAT).
- **Catch method:** Wild harvest using purse seines minimizes bycatch and allows undersized yellowfin to escape.
- **Packaged for quality:** IVP packaging protects steaks, loins, and cubes from freezer burn and oxidation without the use of chemicals, preserving its natural flavor and texture.

