

JC MACKINTOSH

TARIFA

The Best Bluefin Tuna You Will Ever Taste

LOMO ALTO



COD. Lomo A

GENERAL INFORMATION

Product Name
Black loin of thunny line caught

Product Description
Top area of the tuna loin. Fresh product.

Fish Species
Thunnus Thynnus.

Best by
7 days refrigerated at 4°C from cutting up date.

Preparation and conservation notes
Shall be use always the proper preservation technique (isolote from oxygen in order to prevent oxydation by wrapping in drying paper or film). If it will be consumed in raw, must be kept frozen at -20°C for at least 5 days.

There is no other red tuna like this in Europe
We do fish under order in one of the best places of the world for red tuna fishing. Strong water currents, plenty of food and perfect temperature. Besides, it is the only place in Europe where it is possible to capture tuna all year round. This is why do always send fresh to you.

PRODUCTION

FAO Code
BFT

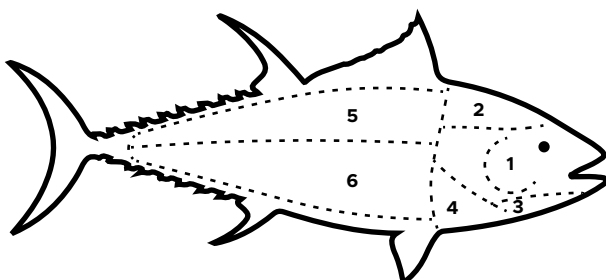
Fishing Zone
FAO 37.1.1 Strait of Gibraltar

Production process
Capture

Fishing method
Fishing line and hooks: hand and cane lines

Part of the tuna where the piece comes from
Tuna back meat. N°5 in the image bellow.

Fishing process
Sustainable and artisanal fishing. We use traditional techniques, with low technological development in boats close to the coast. We are pionerrs in Europe using fishing technique called GREEN STICK®. Thanks to it, we avoid the presence of lactic acid in the meat., The fish does not fight during the capture, so it does not get stressed. After it is caught, we employ IKE JIME® slaughter technique. Thanks to it, the animal suffering is minium and thus the quiality of the meat is top. On board, we do clean internally the fish, getting rid of the blood and entrails of the tuna.



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LOGISTICS

Selling Units

Loin

Size Range

60- 80 cm

Weight Range

6,5 - 8 kg

Weight of Cases

200grm

Dimensions of Cases

height x length x weidth mm

Case A 800x200x195. 19,31 L

Case B 800x400x195. 38,63 L


Case C 800x400x265. 56,00 L

Case D 1200x500x290. 112,36 L

Case Content

Dry ice layer, back meat wrapped in film, remainign space filled with air bags.

NUTRICIONAL FACTS

	Per 100 gr		Por 100 gr
Energetic value	200 Kcal	Iron	1,3mg
Saturated fat	2,77g	Phosphorus	200mg
Monoinsaturated fat	2,39g	Magnesium	28mg
Poliinsaturated fat	3,07g	Vitamin B12	5µg
Proteins	23g	Vitamin A	60µg
Lípids	12g	Vitamina D	25µg
Cholesterol	55 mg	Allergens	fish 
Carbonhydrates	0g		

