

THE **ULTIMATE** ALTERNATIVE TO FRESH

Handling Instructions to achieve Maximum Color Bloom of Kumabachi Tuna Loins



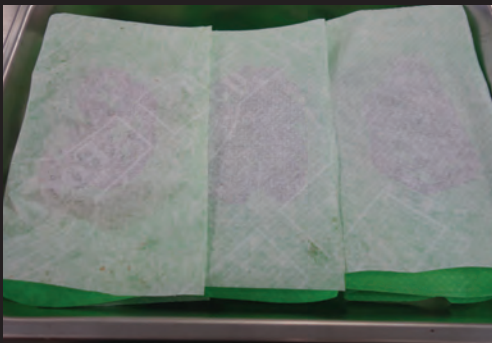
1. Remove tuna loin from packaging upon receipt.

2. Cut tuna into the desired portions, steaks, and/or saku blocks. This allows oxygen to reach the maximum surface area for the desired cuts. Allow the cuts to bloom in the cooler for 20-30mins.



NOTE: Remove all loins from packaging and break down into desired cuts within 24 hours.

3. Line a sheet pan with food grade tuna paper (green side up). Space portions evenly so they are not touching. Cover with additional sheet of tuna paper. If green tuna paper is unavailable, wrap portions in Magu Roll or absorbent paper towel. **DO NOT USE PLASTIC.**



4. Store the covered tuna portions under refrigeration below 40°F until ready to use.

CONFIDENTIAL. This document is provided for reference only. Customer is an experienced fish processor and is responsible for adopting appropriate policies and procedures for its facility to ensure proper handling and thawing of product.

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