



ULT FRESH TUNA

Tristan International has introduced the newest technology, in sashimi grade Ahi Tuna processing, to the United States. Fresh Bigeye tuna are frozen at sea, on their fishing boats within 4 hours of being caught. They are cryogenically frozen to the "Ultra Low Temperature" of -76 degrees Fahrenheit. The cold chain is not broken as the tuna is transported to the USA, and held at that temperature until an order is received. The tuna is then professionally thawed to a "just caught" state, and shipped FedEx Priority Overnight right to customer. Today, nearly 80% of the tuna consumed in Japan is ULT tuna.



Ultra Low Temperature Frozen At Sea • Tuna Saku Blocks 6-8 oz.
Product # KL522 • Size 6 x 2.5 lb Bags, 15 lb. case

Sashimi grade Ahi tuna cut into 6-8 oz. saku block, which is ideal for slicing sashimi.



Ultra Low Temperature Frozen At Sea • Tuna Steak Yellowfin 6 oz.
Product # LK178 • Size 15 lb. case

Portioned ULT frozen tuna, portion cut steaks are ready to sear on the grill.



Ultra Low Temperature Frozen At Sea • Tuna Ahi Poke Cube
Product # K8832 • Size 10 x 1 lb. bags per case

This ULT frozen tuna has been cut into 5/8 inch cubes perfect ready to go poke.



Ultra Low Temperature Frozen At Sea • Bigeye Tuna Loin
Product # LK174 • Size 6-8 lb. avg. 15 lb. case

Bigeye Tuna has a deep, rich flavor, this loin has the skin and blood line removed, ready to portion.