



HOW TO STORE AND DEFROST OUR (RED) TUNA SAFELY?

Thunnus albacares

All our (Red) Tuna products are frozen ensuring that valuable minerals, vitamins, taste, and texture are retained.

To maintain the superior quality of our Tuna products, it is frozen and stored at a minimum temperature of -18°C .

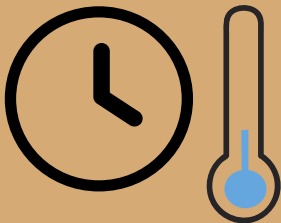
STORE AT

min. -18°C



DEFROST

24 HOURS 4°C

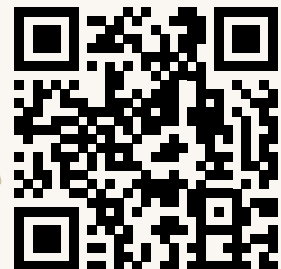


To fully savor the exceptional quality of our Tuna, proper defrosting techniques are crucial.

For optimal results, we recommend defrosting our frozen Tuna products at a maximum temperature of 4°C for approximately 24 hours or until completely defrosted.



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ONLINE!



Type and printing errors are subject to change. The information herein is believed to be correct, but no warranty is given.
Customers should conduct tests to determine their specific needs.