

Australian Wild Caught
Southern Bluefin Tuna *Thunnus maccoyii*
Frozen Saku Blocks-pictures are defrosted product

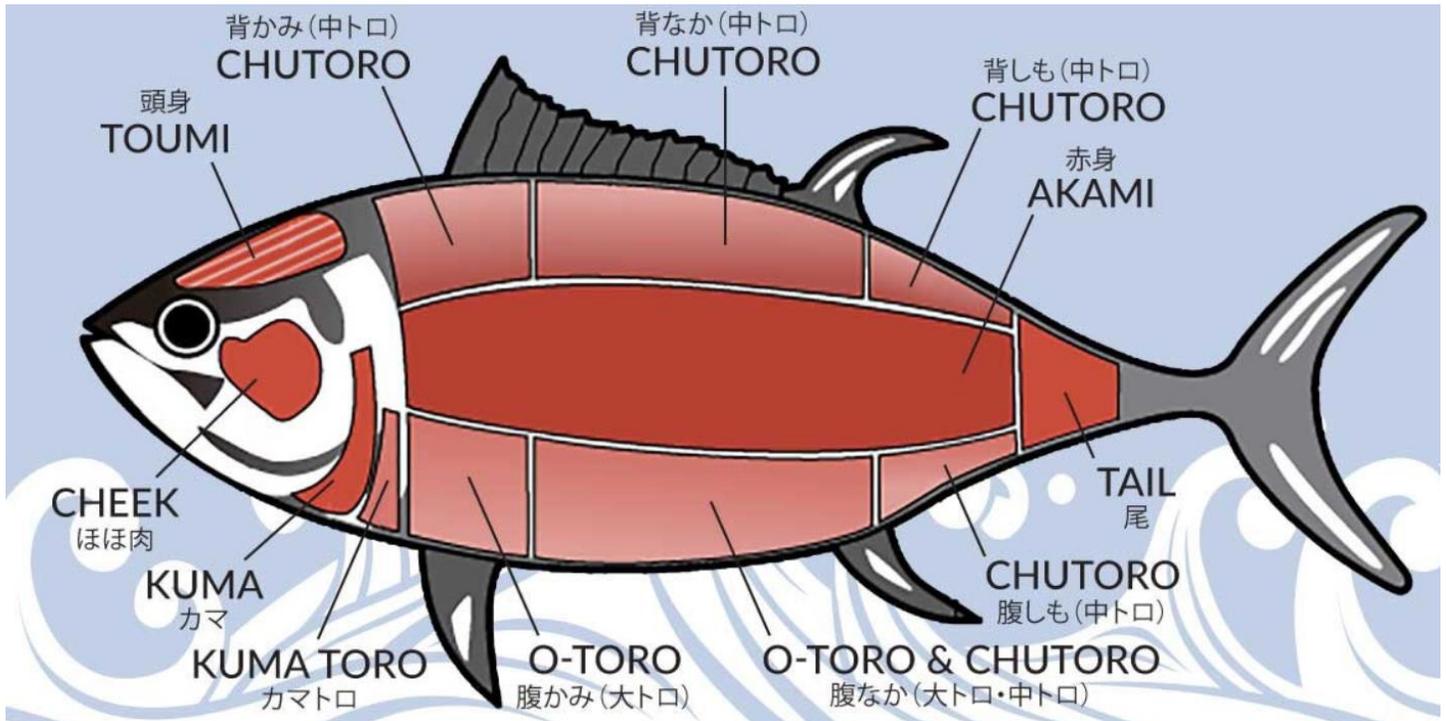


Kama Toro

Otoro

Chutoro

Akami



We specialize in wild caught Australian Southern Bluefin Tuna, We process from our Wharf in Mooloolaba, Queensland, Australia. We have an international reputation for being the highest quality Tuna available. Product is graded, processed or packaged.

We do pack out our best Tuna for saku blocks. 100% Sashimi Grade. Each block is individually hand cut and packed with approximate weight of 150-250gm, they are hand cut specifically for Sashimi, not done by machines. Once defrosted the Saku Blocks have a 10-day shelf life in their packets.

Fresh Tec Process

Each block goes through our Fresh-Tec process which is an organic odorless- flavorless cold smoking process. Please note this is not Co2 Process. This helps keep the color and texture in perfect condition once defrosted, normal -18oC freezing process is all that is needed.

Kama Toro- From the collar, very fatty. Full of Umami and is very soft to eat.

Otoro Saku- Less Sanmi (acidity of the meat) and more Umami and fat content. Only from the belly.

Chutoro Saku- Umami and Sanmi flavour (acidity of the meat) and fat- balanced.

Akami Saku- Umami and Sanmi Flavour (acidity of the meat) less fat

WHEN CAUGHT

Caught year round, but supply varies depending on species and area. For example, southern bluefin tuna are caught off South Australia from December to March, off Tasmania from April to June, and off New South Wales from May to September.

IMPORTANT FEATURES

Wild/Farmed

Wild

Habitat

Saltwater

Recovery Rate

Fillets: 70 75% from whole tuna (gilled and gutted)

REMARKS

Tuna for sashimi must be stunned, bled, and processed immediately on capture. Flesh characteristics differ markedly between species.

ALTERNATIVES

marlin
swordfish
Atlantic salmon

GRADING

Grading can vary by supplier, region and species. An example of a grading system for whole tuna is presented below.

NUTRITION FACTS

per 100g of raw product

Kilojoules	521 (124 Calories)
Cholesterol	30 mg
Sodium	37 g
Total fat (oil)	0.5 g
Saturated fat	33% of total fat
Monounsaturated fat	13% of total fat
Polyunsaturated fat	54% of total fat
Omega-3, EPA	14 mg
Omega-3, DHA	100 mg
Omega-6, AA	15 mg

COOKING IDEAS

Bake	Boil	Deep Fry
Grill/barbecue	Poach	Raw
Roe	Roe & Milk	Salted
Shallow Fry	Smoke	Steam/microwave

Tunas have firm, thick fillets and make succulent meat substitutes. Cutlets and steaks can be cooked by grilling, barbecuing, baking, smoking, poaching or marinating. Japanese demand for sushi and sashimi has highlighted some species with superb eating qualities raw.

Sashimi, carpaccio, or tartare blended with Atlantic salmon is ideal for tuna, married with dill, garlic, lemon and pepper. Tuna is also an excellent dish sliced thinly and briefly dropped into simmering fish stock or cooked as an Asian hot-pot to each diner's preference.

Invite guests to choose the degree to which they want their tuna cooked just as they would with a steak.

Serve well done tuna with a sauce.

Flavour

Mild to Medium

Oiliness

Low to Medium, sometimes High

Moisture

Dry to Medium

Texture

Soft to firm, with beautiful coarse grain

Flesh Colour

Pink, off-white yellowish, reddish or reddish brown, with bands of very dark flesh along the sides. Colour varies with species, condition and cut; lateral cuts are darker. Generally creamy white when cooked

Thickness

Thick fillets or cutlets

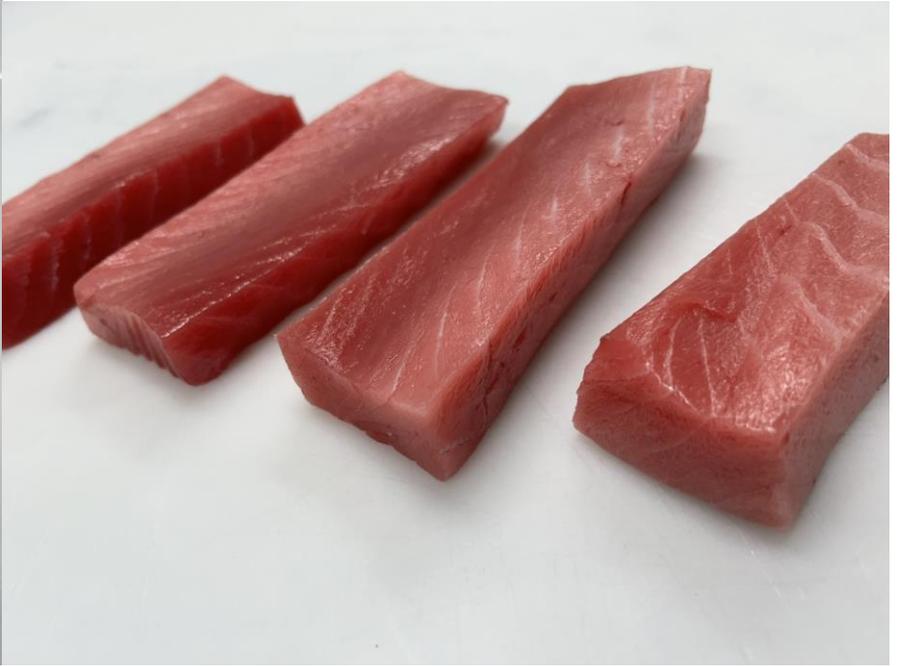
SUGGESTED WINES

A herbaceous semillon or vegetative sauvignon blanc will be pleasant with sashimi or grilled tuna.

Otoro Saku Blocks Packaged



Chutoro Saku



Akami Saku

