

*Rethink Fresh*



**tristan** ULT FRESH™   
**TUNA**

Professionally Thawed ULT Frozen Tuna

# tristan ULT FRESH™ TUNA



How fresh is "fresh" tuna? Most consumers of this favorite seafood item are unaware that the prized catch, sold in supermarkets and served in restaurants, can be up to 15 days old or treated with carbon monoxide (CO) to maintain its signature red color well beyond its normal shelf life.

## Tristan ULT Fresh™ tuna is 100% natural, professionally thawed ULT tuna

Our process begins at sea on board our fishing vessels, where the tuna is frozen at -76°F immediately after catch using **Ultra Low Temperature (ULT)** technology. This cold chain is uninterrupted until the very day the Tristan staff professionally defrosts the ULT tuna (aka Super Frozen) at our modern facilities in the US, using a proprietary process that guarantees the integrity of the product with "just caught" results. From ocean to consumer with virtually no time gap, providing an exceptional dining experience. Our tuna truly is fresher than "fresh."

Tristan ULT Fresh™ tuna answers the long-awaited requests from professional chefs and retail seafood managers, who are aware of the benefits of ULT tuna, yet don't want to deal with the thawing process associated with it.

## The Tristan ULT Fresh™ Advantage

- **100% all-natural.** Non-GMO. No additives, preservatives, or other ingredients. Just tuna.
- **All-year availability.** We are not limited to unexpected tuna shortages.
- **Food safety.** ULT temperatures eliminate parasites, prevent microbe growth, and reduce the risk of histamine formation.
- **Stable pricing.** Unlike fresh tuna, our ULT model allows us to offer stable pricing – you know your costs.
- **Consistent quality.** No grading surprises – each steak or loin is accurately graded.
- **Sashimi grade.**
- **No minimum or maximum order limits.**

## Product Information

ULT Fresh™ Tuna Loins\* 6 lbs. – 12 lbs. trays

ULT Fresh™ Tuna Steaks\* 4 oz. /6 oz. /8 oz. trays

\* Skinless, boneless, bloodline removed. Ask your Sales Representative about custom solutions

ULT freezing technology was developed by the Japanese fishing industry as their fishermen traveled longer distances to catch the high-valued fish. Only ULT temperatures can retain the product's sashimi quality naturally. Today, almost 80% of the tuna consumed in Japan is ULT tuna.

## Our Commitment to Responsible Harvesting

Tristan and its affiliated partners are steadfast in their efforts to be environmentally conscious and to preserve this precious resource. As part of this commitment, Tristan ensures that strict fishery management programs are followed to verify that the tuna is harvested responsibly and processed with superior quality control. Our suppliers are monitored for sustainability by the various government agencies where they fish. We are members of the Friends of the Sea and Dolphin-Safe programs, and all our facilities are HACCP compliant. Our tuna is completely traceable.



## Handling Tristan ULT Fresh™ Tuna

To maintain the highest quality, freshness, and color, it is recommended that you keep product at 40°F, use within 4 to 5 days, and do not refreeze.

**Stay ahead of the consumer trend and introduce your clients to the next great idea in seafood!**



For more information, please visit us at [www.tristanulttuna.com](http://www.tristanulttuna.com) or contact us:

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