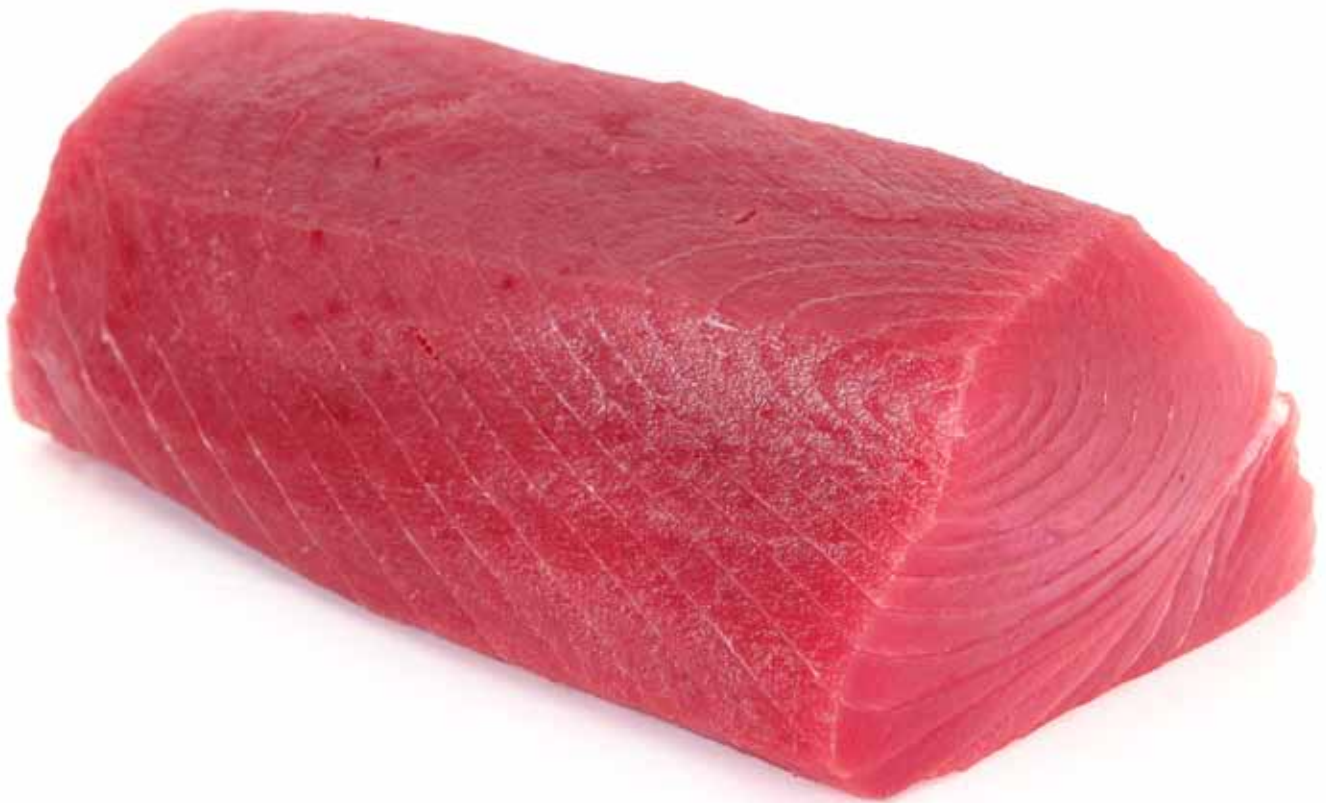

Our Fresh & Frozen
Yellowfin Tuna

was Sustainably Caught by
Artisanal Fishermen in the Maldives.



ARTESMAR[®]
The Art of Selective Fishing

Products & Specifications

 <p>Loins Skin-On 0.5 - 7.5 kg Blood line removed Boneless Tail end cut</p>	 <p>Loins Skin-Off 0.5 - 7.5 kg Blood line removed Boneless Tail end cut</p>
 <p>Headed & Guttet (H&G) 20 - 60kg Grade N°1, 2+ and 2 Shipped in boxes at 2 pieces each</p>	 <p>Chunks Center Cut 2 - 5kg Blood line removed Boneless Dimension according to client specifications</p>



Gilled and Guttet (G&G)
15 - 60 kg | Grade N°1, 2+ and 2 | Shipped in boxes at 2 pieces each

Packaging Style

- Vacuum packaging and wrapping according to client specifications
- Food Touch™ tuna paper
- Cryovac® polybags
- Retail and food service packaging

Storage and Expiry

Fresh and chilled Artesmar® tuna can be kept for 12 days after the manufacturing date if constantly maintained at temperatures below 2°C. Recommended maximum storage time for frozen tuna is 18 months.

100% Natural No Treatment

Product Properties

Our premium tuna, with its deep red colour and firm texture, is a great source of high quality protein and provides a variety of important nutrients. With a medium-mild flavour, it offers great culinary versatility and can be enjoyed raw or cooked.

Nutritional Value*

Energy	510 kJ/120 Kcal
Fats	0.7 g
Protein	28.5 g
Carbohydrates	0 g

* values per 100g net weight tuna loin

 <p>Toro Royal Cut 500 - 1000 g Boneless Skin-On or Skin-Off</p>	 <p>Saku Blocks 200 - 500 g Fully trimmed center cuts Dimension according to client specs</p>	 <p>Steak 50 - 400 g Fully trimmed cuts Dimension according to client specs</p>
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Superfrozen Quality!

Superfreezing Technology

In order to best preserve the quality and freshness of Artesmar® tuna, products are frozen at -60°C. Using superfreezing technology, oxidation is halted and tuna maintains its natural color for longer. Frozen products can be shipped using conventional (-25°C) or superfreezing (-60°C) options.

Share Our Passion

for Responsibly Sourced Seafood from
Small-Scale Fishing Communities!

About Artesmar®

Artesmar® is a unique fishery improvement program that works with small-scale fishing communities worldwide. The program improves the management of fisheries and supports coastal communities in securing productive marine ecosystems and livelihoods for future generations.

“Fishing for tuna is our life. The Artesmar® program supports our efforts to sustain marine resources and livelihoods in the Maldives.”



Ali Hassan Thakur
Handline tuna fisherman
from the Maldives



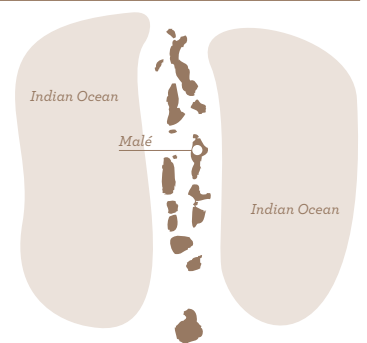
We Know Our Tuna!

Every Artesmar® tuna is individually tagged when caught. The specific tuna ID Number is the basis for a unique traceability and catch documentation system that allows for the tracking of every single tuna, from small-scale fishing vessels to the final consumer.



Fishery Origin

Species Name	Yellowfin Tuna (Thunnus albacares)
Capture Method	Single Hook Handline Pole & Line
Fishing Type	Artisanal Small-Scale Coastal Range
Capture Zone	Indian Ocean (FAO 51)
Country of Origin	Maldives



Artesmar® is a fishery improvement initiative developed and managed by Blueyou Consulting Ltd.
www.artesmar.com

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