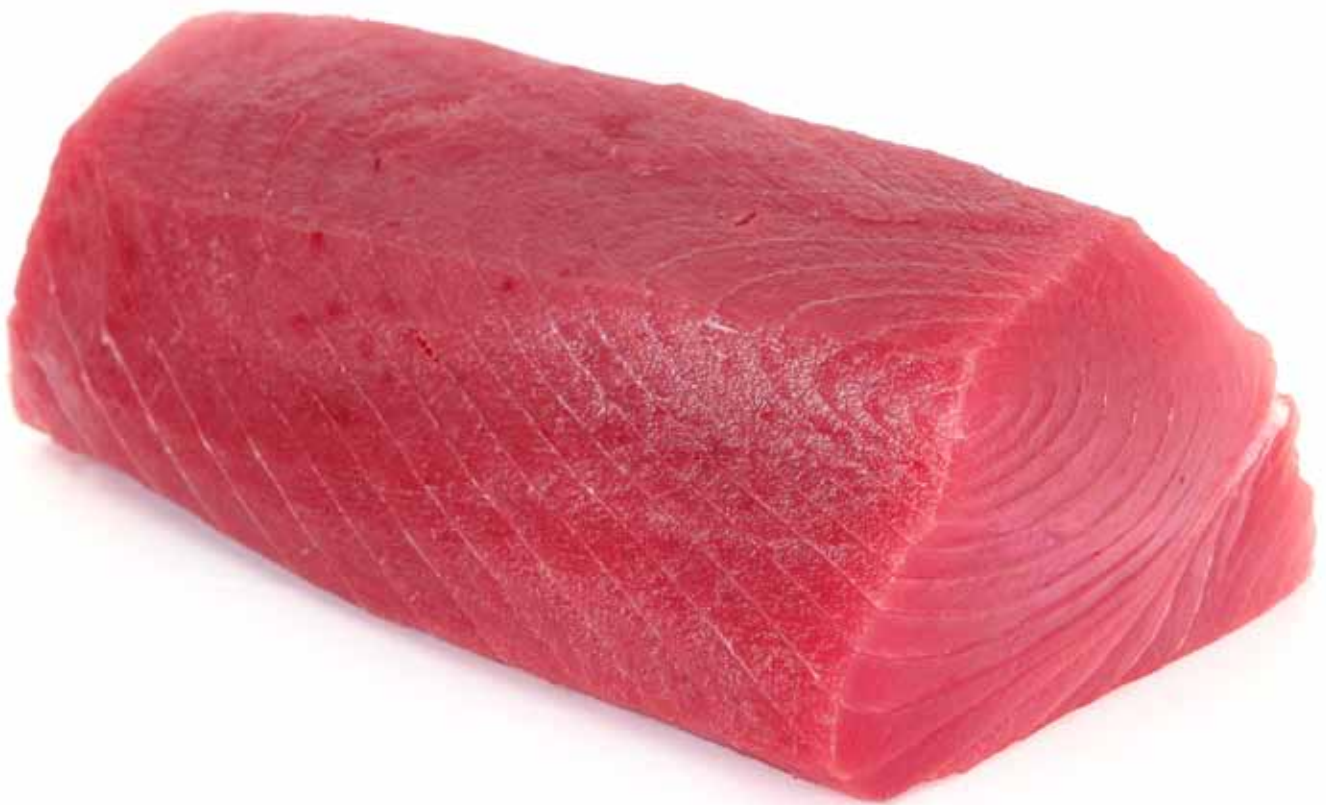


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Our Fresh & Chilled  
**Yellowfin Tuna**

was Sustainably Caught by  
Artisanal Fishermen in the Philippines.

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**ARTESMAR**  
The Art of Selective Fishing

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# Products & Specifications

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## Loins Skin-On

2.5 - 7.5 kg | Blood line removed  
Boneless | Tail end cut



## Loins Skin-Off

2.5 - 7.5 kg | Blood line removed  
Boneless | Tail end cut



## Headed & Gutted (H&G)

18 - 55 kg | Grade N°1, 2+ and 2  
Shipped in boxes at 2 pieces each



## Chunks | Center Cut

2 - 5 kg | Blood line removed | Boneless  
Dimension according to client specifications

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“The quality speaks for itself!”

Christian Werdenberg, Executive Chef Dusit Thani, Manila

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## Toro Royal Cut

0.5 - 1kg | Outer skin on/off  
Inner skin off



## Saku Blocks

0.2 - 0.5 kg | Fully trimmed center cuts  
Dimension according to client specifications

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## Gilled and Gutted (G&G)

20-60kg | 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

### 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.

### 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

100% Natural  
No Treatment

# 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.

*“I’m happy to be part of  
Artesmar®—the program pays  
a fair price for my catch and supports  
fishermen in taking  
better care of the sea.”*



Pablo Reyes  
Handline tuna fishermen from  
Negros Oriental, Philippines

## 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
Fishing Type	Artisanal Small-Scale   Coastal Range
Capture Zone	Western Central Pacific Ocean (FAO 71)
Country of Origin	Philippines



Artesmar® is a fishery improvement initiative developed and managed by Blueyou Consulting Ltd.  
[www.artesmar.com](http://www.artesmar.com)

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