



TECHNICAL SPECIFICATIONS

Production under HACCP plan.

COLD SMOKED WILD ALBACORE TUNA.

Made with certified organic natural sea salt.

Port of Tahiti French Polynesia

Raw Material	Fresh fillets, from our fishmonger center holding a sanitary approval issued by the Minister of Health of the Government of French Polynesia under number A 21799
Type of fishing	Longliner caught with hook
Fishing zone.	EEZ of French Polynesia. Position 77 from FAO MAP.
Tuna species	Tunnus Alalunga,, Albacore.
Label sustainable French Polynesia fisheries	Marine Stewardship Council (MSC)
Smoking process	Cold smoked.
Ingredient	Certified organic natural sea salt.
Pest risk control	Compliant with CODEX ALIMENTARIUS and FDA recommandation. Processing by Ultra Low Temperature for 15 H.
Smoking	By programmed cycle automatons of French technology.
Wood for smoking	Beech particles complies with HACCP plan.
DLC	Certified 35 days from the date of packaging by the laboratory of the Pacific Industrial Analysis and Applied Research Center (CAIRAP) holding a COFRAC approval.
Salt content of finished product	3,5 %
Moisture content (Measurement AW)	70-75 %
Slice thickness	3,5 mm (0,137 in)
Dye, additive, preservative	N/A
Storage temperature	Between 0 and 4 Celsius. (32-39,2 Fahrenheit)
Organoleptic description of the finished product	Subtle smoke flavor, delicately salty, no bitterness or acidity, soft texture, pink-orange color.
Packaging of 4 slices (approx 4,23 oz)	Waterproof cardboard food plate + micro-perforated spacers between each slice, in vacuum bag packaging.