



AUMAR
ahumados artesanos

SMOKED TUNA

(Thunnus albacares – Yellow fin)



Tuna is well known in our gastronomy. It is a champion swimmer that follows migratory routes from the width to the breadth of the Atlantic Ocean, reaching speeds of up to 75 km/hour. When tuna is placed in a culinary context, all of these characteristics are summed up in a consistent and flavourful fibre, with a reddish meat, uncommon in cold-blooded animals, which is due to the large quantity of oxygen carried by the blood to the muscular tissues... the tuna is the all-time athlete of the sea.

At AUMAR we work with large trunk pieces of the highest quality of tuna. Among the many species available in the market, we have chosen the Yellow Fin. Its tight, red meat perfectly accepts the curing and drying necessary to produce an end product capable of meeting the highest expectations.



NUTRITIONAL INFORMATION

For 100 g of product

Energy (kcal)	158
Protein (g)	35,6
Carbohydrates (g)	1,3
Fat (g)	1,1

Our range of packaging formats is meant to meet all kinds of demands, from the home consumer who wants to give the dinner table that distinguished touch, to the restaurant professional who needs the formats to adapt to their coconsumption and activities.



Vacuum pack of pre-cut back cut



Vacuum pack of 100, 200 and 250 g



Container of pre-cut tuna in oil of 750 g