



- Japan SA grade sashimi loins
- Ultra-low temperature frozen on board to -76F (-60C)
- Super frozen cold chain maintained from the boat to distributor
- Thawed using a proprietary technology to reactivate cellular activity
- All natural, never treated
- Consistent quality by nature
- Cost competitive to fresh with a more dependable supply chain
- No waste – 100% yield (no skin or red meat)
- Availability – perfect for program business
- Food safety – once refreshed product is essentially <24hrs old!
- Risk management for corporate chefs on food safety, traceability

THE **ULTIMATE** AHI



Call 813.902.9003 for more information



THE **ULTIMATE** IN JAPANESE QUALITY

FROZEN ON BOARD FOR **ULTIMATE** FRESHNESS

ULTIMATE SIMPLICITY



THE **ULTIMATE** ALTERNATIVE TO FRESH