

FUENTES

EL ATÚN ROJO

EST. 1984

FROZEN PRODUCT



Tradition, trust and quality
Ricardo Fuentes Group



BLUEFIN TUNA FAMILY

After more than 50 years working with bluefin tuna as it has conquered the world, we are now the leader in the global market in this increasingly understood and appreciated member of the tuna family.

We export nearly 85% of our output to countries on 5 continents, and can guarantee a supply of bluefin tuna all year round. Our bluefin tuna are the preferred option on the Japanese market, the most knowledgeable and demanding in the world, where we have spent over 30 years building up an enviable reputation.

We use different types of fishing tackle and have a range of facilities in Spain, Portugal, Morocco, Malta, Italy and Tunisia, allowing us to adapt to the needs of our customers. The Ricardo Fuentes e Hijos Group is the world leader in the bluefin tuna industry.







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BLUEFIN TUNA FOR HAUTE CUISINE

Bluefin tuna is a delicacy appreciated worldwide for its outstanding culinary and nutritional properties.

Only a few products are in themselves able to make all the difference in the kitchen, and bluefin tuna is one example: an outstanding ingredient worthy of the utmost care and respect.

Our commitment is to guarantee a supply of bluefin tuna to our customers, offering the utmost quality and full guarantees in terms of food safety and respect for the species and its habitat.

A SPECIES FOR THE FUTURE

All our bluefin tuna are wild adult fish caught using sustainable fishing techniques. They are raised, fed and caught to order, following the Japanese technique of ike jime. Each of our products comes with a label providing traceability of the cut from sea to table.



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EVERY PART OF THE BLUEFIN TUNA IS USED

Every part of the tuna has its own characteristics, offering unique culinary possibilities.

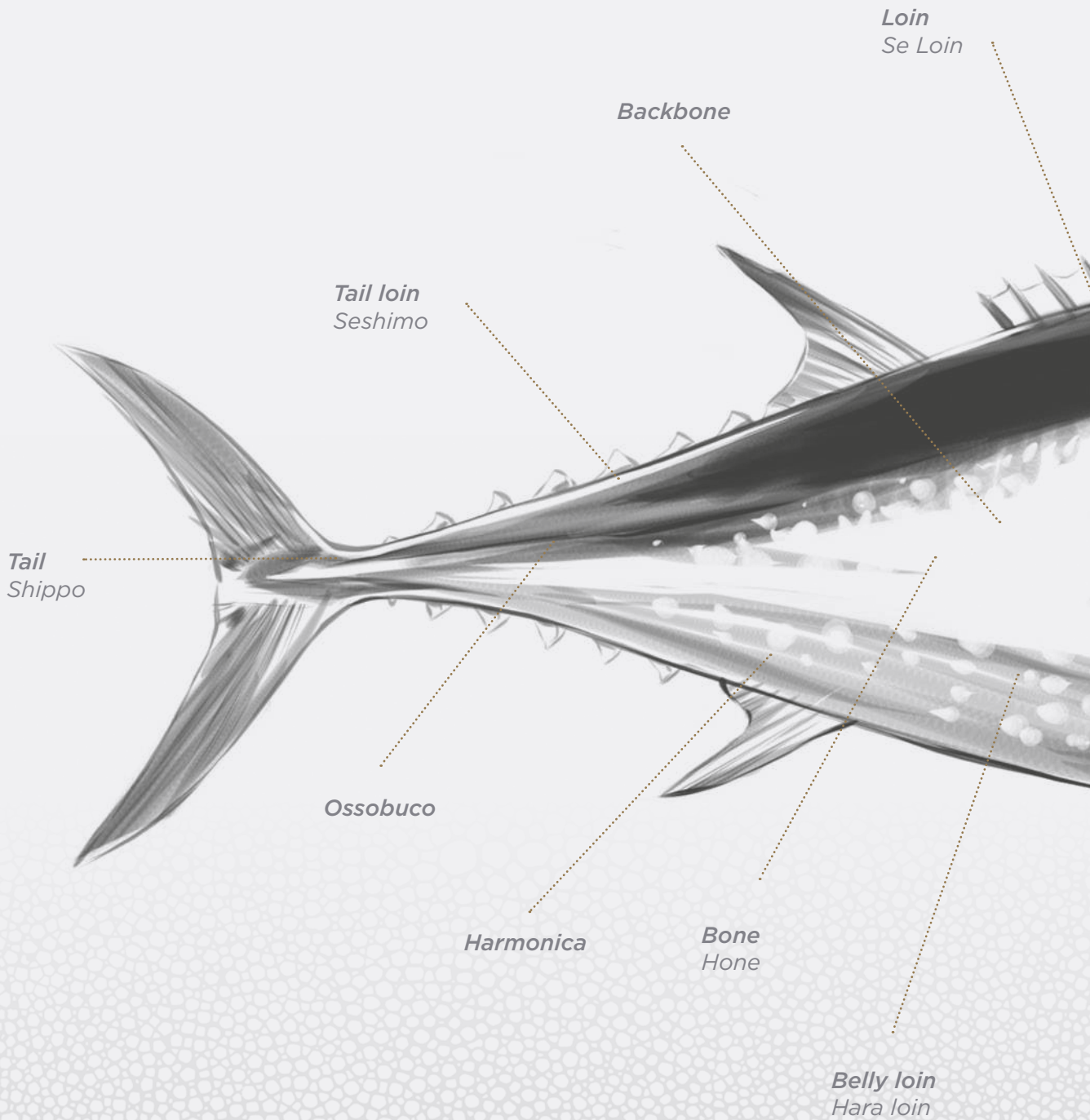
This catalogue includes the familiar prime cuts of Bluefin Tuna used in haute cuisine, such as the loin and belly. But we will also show you a few hidden treasures concealed within the anatomy of this amazing species of tuna, such as the spine, eye and heart, cuts inspiring the most creative chefs to explore innovative culinary realms.

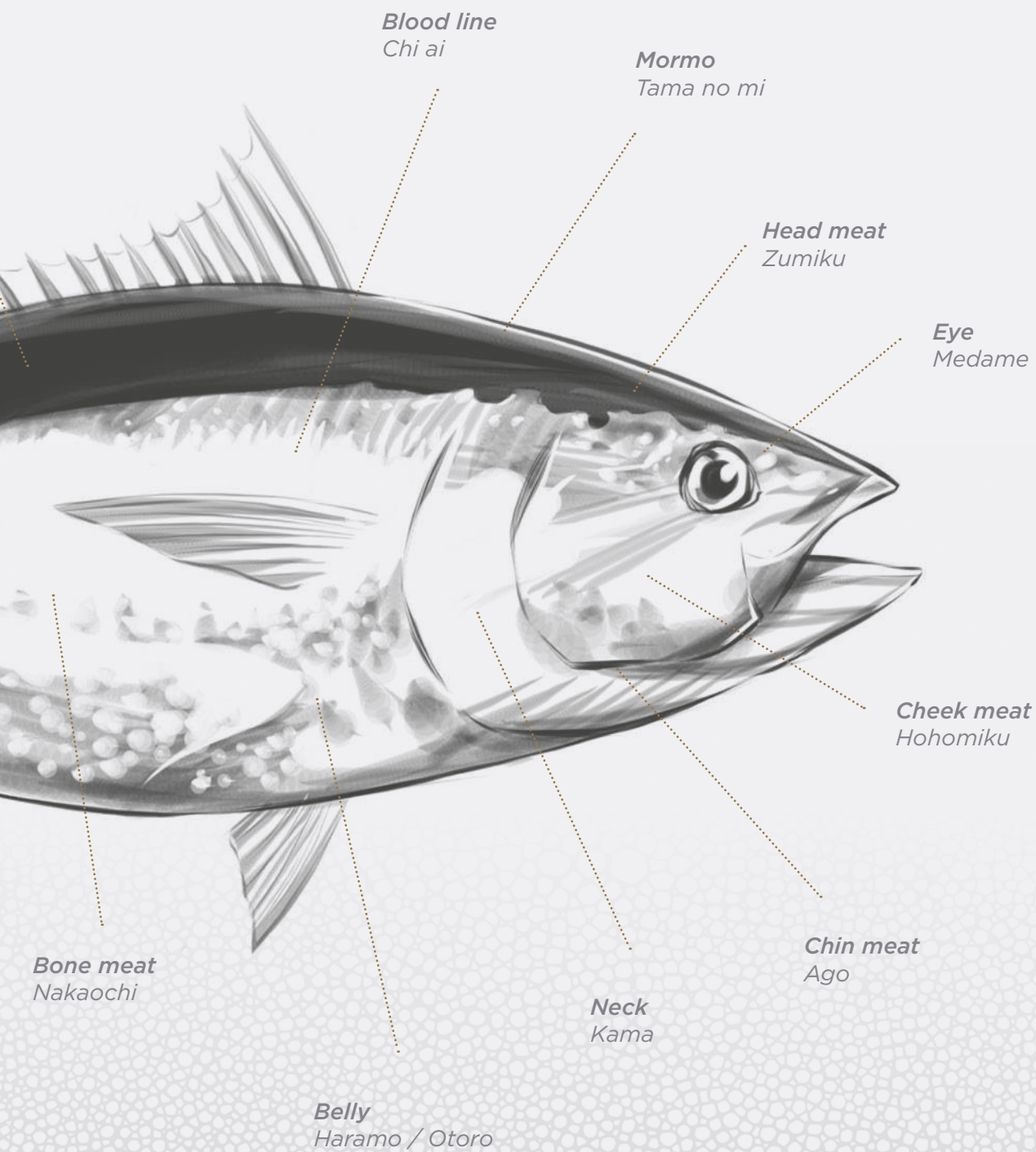
AN EXCLUSIVE BRAND FOR A UNIQUE PRODUCT

- Freshness: we fish to order.
- Ideal percentage of fattiness.
- On demand 365 days/year.
- Delivery in 36 hours.
- Fulfilling the highest Quality standards.



BLUEFIN TUNA BUTCHERY





LOIN



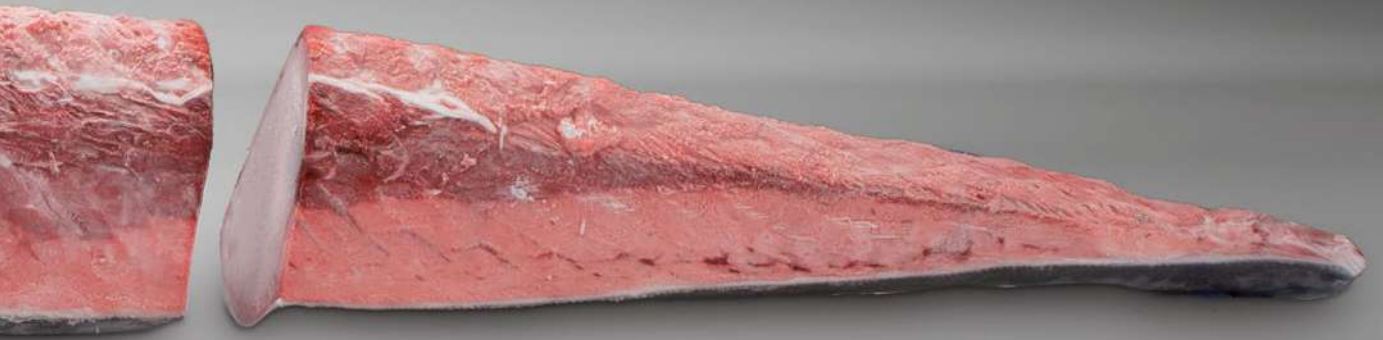
Produce deep
frozen at -60°

The prime cut par excellence

Thanks to its large size, clean texture and versatility, the loin is the most commonly used cut of tuna.

The Japanese divide the loin into Akami and Chutoro. The Akami is the part next to the dorsal fin, with an intense red colour and lower level of fat. The Chutoro is the part next to the skin, with a more pinkish colour, because of the higher level of fattiness.

The loin is perfect for serving raw. As sashimi, sushi, tartar, ceviche or simply grilled or barbecued, the result is outstanding.



Produce deep
frozen at -60°

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LOIN WITH BELLY



Produce deep
frozen at -60°

Winning combination

One of the most prized cuts of bluefin tuna is the Harakami, the lower loin and belly.

This cut measures 32 cm in length, combining two of the most prized and valued parts of the tuna, combined in one single product with a host of contrasts: colour contrast between the intense red of the loin and the paler pink of the belly, contrasting flavours because of the different levels of fattiness.

Lower loin with belly unquestionably offers endless culinary potential.



Produce deep frozen at -60°



END LOIN



Lower loin tail

The entrecôte of the ocean

The end loin is the last section of the loin, a highly versatile cut offering countless culinary possibilities. It is perfect grilled, as the “entrecôte of the sea”, but is also highly recommended for such other methods as barbecuing, stewing or casseroles.



Produce deep
frozen at -60°

Top loin tail



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AN EXCLUSIVE
PRODUCT FOR A
PURELY GASTONOMIC
PROPOSAL.

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TRACEABILITY GUARANTEE

We offer the utmost guarantees in terms of quality. Thanks to our Traceability System we can certify that our tuna has been fished in accordance with the regulations currently in force, guaranteeing the continuity of the species.

Fuentes products have traceability documentation, with all the information about the product's journey from its origin to its consumption, as well as all the data about size, fat, weight and legal documents.

BLUEFIN TUNA FOR THE HAUTE CUISINE



With the highest
quality standards



Guaranteed supply:
on demand 365
days/year



Utmost respect
for the species
and its habitat



We feed a
chef's creativity



Traceability
information
from sea to plate



Delivered to
the world's finest
tables in 36 hours



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atunrojofuentes.us

Big Fish Cut + Pack

+1 (786)288 3333

comercial@atunrojofuentes.us

12955 Biscayne Blvd Suite 100

Miami, FL 33181 US

