

# Scales and Crustaceans

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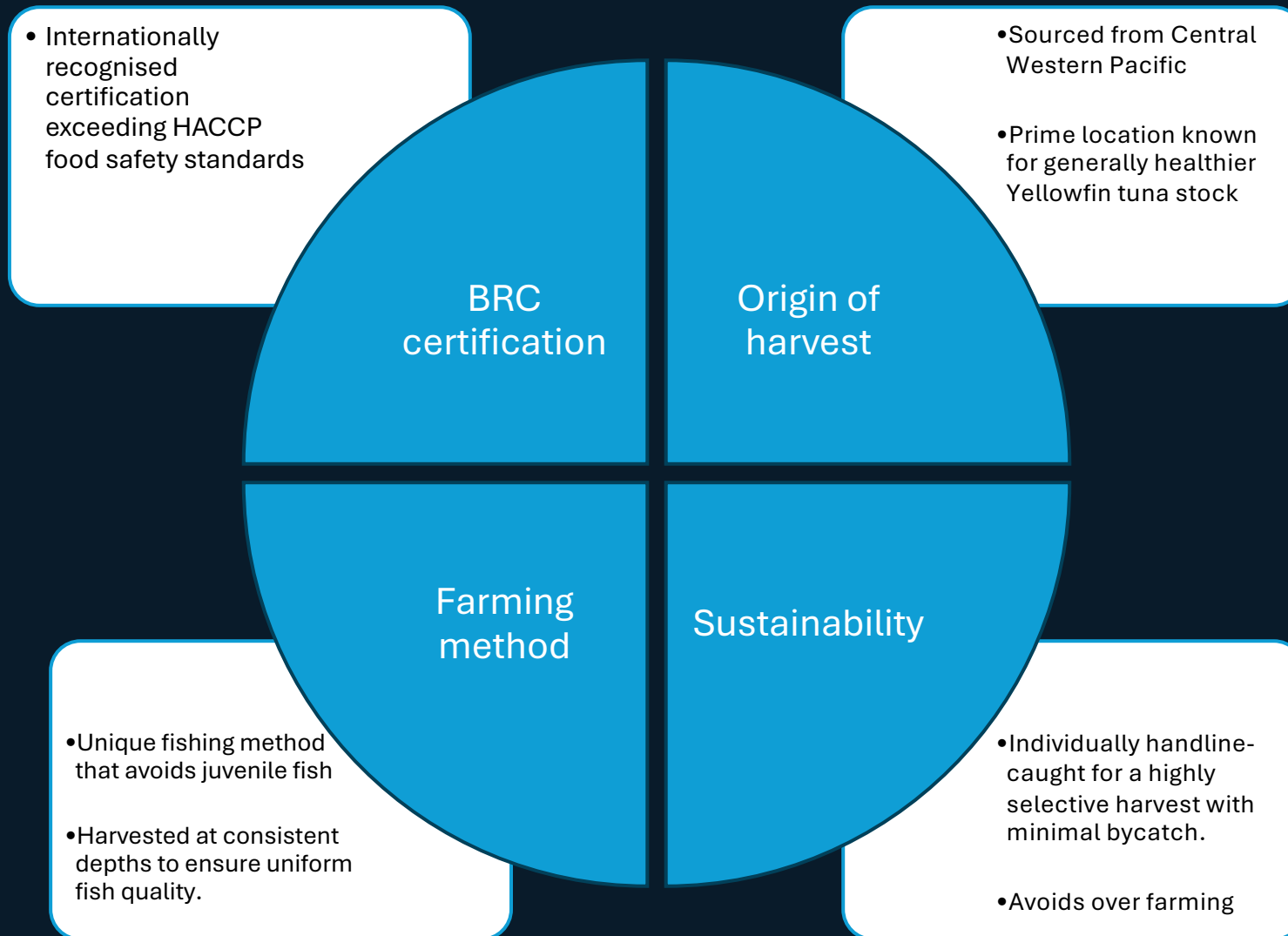
## AAA Grade Premium Yellow Fin Tuna



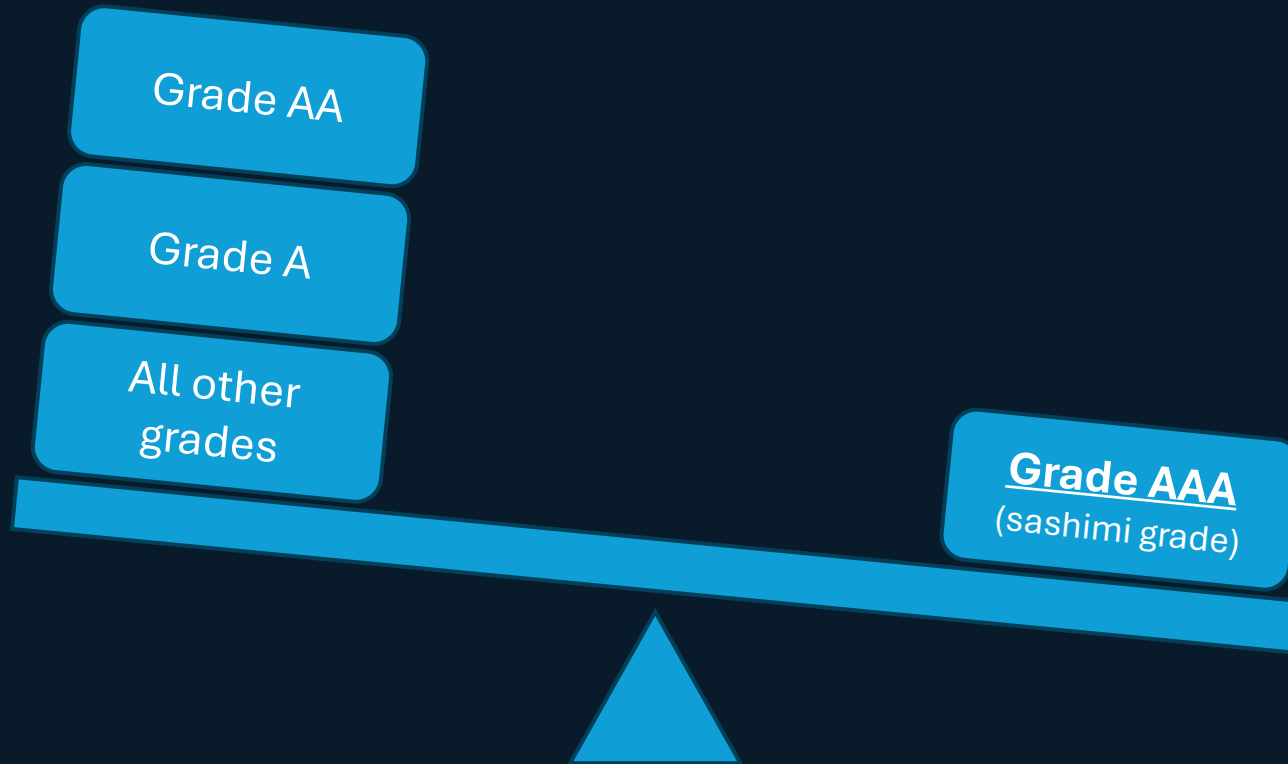
[contact@scalesandcrustaceans.com](mailto:contact@scalesandcrustaceans.com)

# Where does our tuna come from?

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# Why only AAA grade tuna?



## WHY?

### **Superior marbling and texture**

AAA grade tuna has balanced fat distribution and firm muscle structure, delivering rich flavor and mouthfeel

### **Higher usable yield**

AAA grade tuna provides greater usable portion and cleaner cuts, allowing chefs to maximize value while maintaining presentation standards

### **Precision in preparation**

Well-defined and consistent muscle lines allow chefs to achieve precise slicing and refined presentation

# Fresh vs CO Treated

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## Fresh Tuna

- Fresh and authentic tuna — colour shifts naturally from red to brownish-red depending on air exposure.
- No two cuts look identical — Natural for colour to vary across cuts, proof that meat is not artificially and chemically altered.
- Clean, fresh and unmistakably lightly oceanic in taste and smell.

## CO Treatment — What they don't tell you

- Artificially locks in a bright pink colour even as the meat spoils — masking freshness you can no longer see
- Commonly used to make low-grade tuna appear AAA quality — what you see is not what you get
- Chemically alters the meat's natural colour, giving a false impression of freshness and quality

# Fresh vs CO Treated

Scales & Crustaceans' Tuna

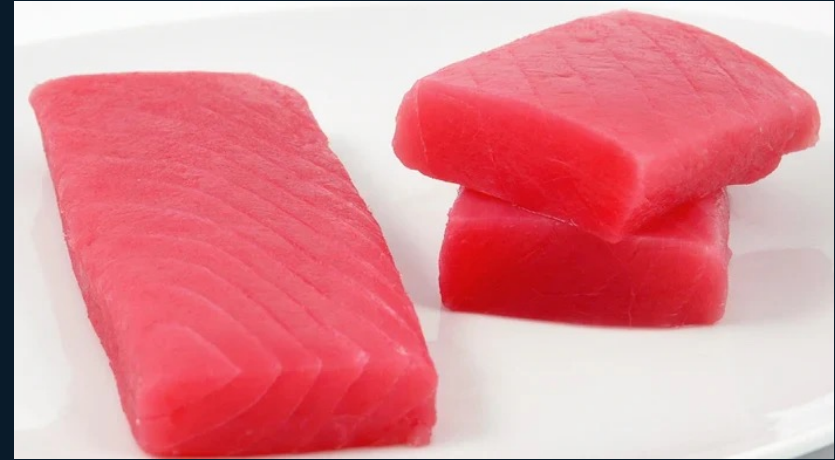


Non-CO treated yellowfin tuna meat



VS

Conventional Tuna



CO treated yellowfin tuna meat

# Process and packaging



# Cut Varieties

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Loin with skin



Loin with bloodline and skin



Fully trimmed loin



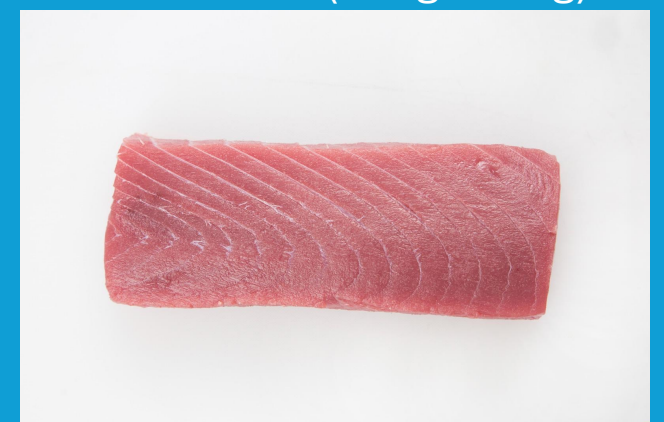
Center cut



Steak cut



Saku block (200g - 400g)



# Whole tuna

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Gilled and gutted



Head and gutted





Loin with skin



Loin with bloodline and skin



Fully trimmed loin



Center cut



Steak cut



Saku block 200g – 400g



Head and gutted



Gilled and gutted