

CHILLED TUNA

Product Catalogue

Loins & Chunks (Center - cut)

Species: Yellowfin Tuna (Thunnus Albacares)

Blood meat, bones removed and cleaned

Packing styles:

Green wasabi paper wrapped and vacuum packed

Muslin cloth wrapped and vacuum packed

Vacuum packed

Packaging

Insulated Styrofoam boxes 25kg & 50 kg

Packed with gel ice

To be stored and distributed at 0-4 Degrees Celsius



Labeling

Individual pieces and boxes labeled according to EU regulation as per customer's branding and specification

H&G and GG

Packing style

Headed and/or gilled and cleaned

Poly bagged in insulated wax coated shipping carton of (24 ft x 2 ft)

Labeling

Boxes labeled according to EU regulation as per customer's branding and specification



Processing Facility

Kanduoiygiri Fish Village : 1999

Commenced operation : MDV002

EU approval number : MEP - C - 219

MSC certification no. : Chilled Tuna Processing, Value Addition

Main activity : 40 MT per day

Production capacity : 20 MT

Raw material storage : 15 MT

Finished product storage : 30 Tonnes

Cold Storage : 108 Staff

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