



Smoked Ahi Tuna

• READY TO EAT • RICH IN OMEGA-3 • WILD CAUGHT

Bringing the allure of our smokehouse to your table.

SMOKED AHI TUNA



We start with only the highest quality, sustainably sourced Ahi Tuna loins, carefully cured using just the right blend of sea salt and sugar. The loins are then expertly smoked and conditioned to perfection. Once ready, we delicately slice the smoked tuna, hand pour sesame oil, and sprinkle with sesame seeds to create a distinctive taste and texture. Finally, our Ahi Smoked Tuna slices are vacuum sealed to lock in the exceptional freshness and mouthwatering flavor. Ensuring every bite is as delicious as the last. These delicious smoked tuna loins are ready to eat and perfect as they are, in salads or even sushi rolls making them not only healthy but convenient also.

- Gently Smoked
- Ready to Eat
- Wild Caught
- Rich in Omega-3
- 70 Calories

Per Serving



Nutrition Facts

Servings per container Varied
Serving Size 2 slices (56g)

Amount Per Serving	% Daily Value*
Calories 70	
Total Fat 1g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 20mg	7%
Sodium 330mg	14%
Total Carbohydrates 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars 0%	
Protein 13g	
Vitamin D 0.9mcg	4%
Calcium 10mg	0%
Iron 0.5mg	2%
Potassium 240mg	6%

*The % daily values (dv) tell you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is used for general nutrition advice.

INGREDIENTS:

Ahi Tuna, Sea Salt, Olive Oil, Sesame Oil, Sesame Seeds, Hardwood Smoke.

CONTAINS:

DISTRIBUTED BY:

Highland Farms,
Miami, FL 33178
Tel: 786 824 9964
Email sales@highlandfarms.net

STORAGE & DISTRIBUTION:
Frozen & Refrigerated

PACKAGING:
24 x 3oz. 4.5lbs per case.
Case Size: 12 x 8 x 7in.
Cases per Pallet: 200

BRANDING:
The Secret Smokehouse

SHELF LIFE:

Frozen: 24 months from production / 18 months DC arrival.
Thawed: 30 days.
After Opening: 7 days.
Delivered Fresh: 45 days.



www.thesecretsmokehouse.com

