

Yellowfin Tuna Loins

HOUSECUT[®] certified
#1 Premium | Sushi Grade
Green SeaChoice | Ocean Wise



YELLOWFIN TUNA LOINS | a sustainable seafood choice

Seacore's HOUSECUT® certified yellowfin tuna is caught using traditional single-hook handlines, which is highly selective and results in very low by-catch rates. This low-impact fishery also supports livelihoods for many island communities in the Philippines, where the fishery sector is the most important income source.

The HOUSECUT® certified yellowfin tuna programme engages with small-scale fishing fleets that have been using traditional single-hook handlines for generations. The initiative involves awareness creation and capacity building for fishery stakeholders, creating incentives to implement catch monitoring schemes as a basis for better traceability and the creation of co-management approaches for coastal tuna fisheries in the Philippines.

HOUSECUT® certified yellowfin tuna is deep red in colour and has a firm, dense texture with a meaty flavour, perfect for enjoying raw or cooked. It is a great source of high quality protein and is rich in a variety of important nutrients.

Available Fresh & flown in directly to Toronto multiple times a week. Seacore cuts the product in house from whole fish to preserve the freshness and pristine quality.

HOUSECUT® certified yellowfin tuna is Green SeaChoice ranked and Ocean Wise recommended. It is audited for traceability by a third-party to ensure full traceability and to make sure all of it is caught with single-hook handlines.

Also known as Ahi
Ahi is the Hawaiiin name for Tuna
Sushi Name: Maguro
Available as loins, steaks, Chu Toro (belly)
and Cheek Hohoniku
Fresh and Wild
Product of the Philippines



ALL NATURAL PRODUCT

*not treated with any gases to enhance colour

