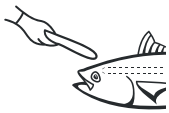




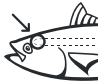
MYASASHI

SASHIMI, LINE-CAUGHT

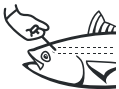
THE IKEJIME METHOD



1. Stun the fish



2. Locate the sensitive spot



3. Reaching the brain with a spike



4. Insert a nylon or stainless steel monofilament into the neural canal



5. Leave the monofilament in the neural canal



6. Freezing on board at -60°C



+ Advantages of our raw material

- Premium product
- 100% flesh, no skin, no veins
- 100% natural
- Available year round: hardly any fluctuation in quality / price

+ Advantages for HQSE

- Firm, finely structured flesh
- No risk of Anisakis
- No GMOs, non-ionised, no additives, no colourings
- Can be eaten cooked or raw in the great Japanese tradition of sushi

-60°C/-40°C
Stringent observance of the cold chain from catch to factory.

TUNA (IKEJIME)

Loin, Center cut, Steak, Saku, Cubes



SWORDFISH

Loin, Center cut, Steak, Saku, Cubes





MYASASHI

OUR PRODUCTS

PACKAGING DEFROSTED

- **Loin/Center cut :**
tray, paper
- **Steak/Saku/Cubes :**
skin pack and tray







**When preparing our products,
we adapt the fixed weight for
steak, cubes and Saku to suit
your needs*



Z.A.C. La Méridienne
Rue Konrad Adenauer
34420 Villeneuve-lès-Béziers
+33 (0)4 67 43 43 44

www.groupebarba.com



	 WEIGHT Fixed or Variable*	CONDITION	 Shelf life ex-works	
LOIN OF ALBACORE TUNA SASHIMI LINE-CAUGHT 1 to 2 KG	Variable	Defrosted/ Frozen	9 days / 2 years	
LOIN OF ALBACORE TUNA SASHIMI LINE-CAUGHT 2 to 5 KG				
CENTER CUT OF ALBACORE TUNA SASHIMI LINE-CAUGHT	Variable	Defrosted/ Frozen	9 days / 2 years	
TUNA STEAK ALBACORE SASHIMI LINE-CAUGHT	Variable	Defrosted/ Frozen	7 days / 2 years	
TUNA SAKU ALBACORE SASHIMI LINE-CAUGHT	Variable	Defrosted/ Frozen	7 days / 2 years	
TUNA CUBES ALBACORE SASHIMI LINE-CAUGHT	Variable	Defrosted/ Frozen	7 days / 2 years	
LOIN OF SWORDFISH SASHIMI LINE-CAUGHT	Variable	Defrosted/ Frozen	9 days / 2 years	
CENTER CUT OF SWORDFISH SASHIMI LINE-CAUGHT	Variable	Defrosted/ Frozen	9 days / 2 years	
SWORDFISH STEAK SASHIMI LINE-CAUGHT	Variable	Defrosted/ Frozen	8 days / 2 years	
SWORDFISH SAKU SASHIMI LINE-CAUGHT	Variable	Defrosted/ Frozen	7 days / 2 years	
SWORDFISH CUBES SASHIMI LINE-CAUGHT	Variable	Defrosted/ Frozen	7 days / 2 years	