



# SASHITÔ

## SEINER- CAUGHT SASHIMI



### + Advantages of our raw material

- 100% natural
- 100% flesh, no skin, no veins
- A mid-range sashimi, available year round

### + 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**

**Stringent observance of the cold chain from catch to factory.**

## TUNA

Loin, Center cut, Steak, Saku, Tataki, Cubes





# SASHITÔ

## OUR PRODUCTS

### PACKAGING

#### DEFROSTED

- **Loin/Center cut/Tataki :**  
tray, paper
- **Tataki :**  
vacuum-packed
- **Steak/Saku/Cubes :**  
skinpack and tray

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



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**WEIGHT**  
Fixed or Variable\*

**CONDITION**

**Shelf life**  
ex-works

**LOIN OF ALBACORE TUNA SASHIMI, SEINER-CAUGHT**

Variable

Defrosted/  
Frozen

7 days / 2 years

**ALBACORE TUNA CENTER CUT SASHIMI, SEINER-CAUGHT**

Variable

Defrosted/  
Frozen

7 days / 2 years

**TUNA STEAK SASHIMI, SEINER-CAUGHT**

Variable

Defrosted/  
Frozen

6 days / 2 years

**SAKU OF TUNA SASHIMI, SEINER-CAUGHT**

Variable

Defrosted/  
Frozen

6 days / 2 years

**CUBES OF TUNA SASHIMI, SEINER-CAUGHT**

Variable

Defrosted/  
Frozen

6 days / 2 years

**BONITE TATAKI**

Variable

Defrosted/  
Frozen

11 days / 2 years