

The amazing Tuna

TOP QUALITY TUNA FROM JAPAN

Otsubo-Suisan Co.,Ltd.

Why Japanese love Tuna so much?

Tuna are agile and very fast swimmers that never stop swimming, even when sleeping.
In fact the anserine in the tuna's body allows them to swim great distances without ever tiring throughout their entire lives.

There are different kinds of Tuna, including the Blue-fin which is at the top of the food chain in the oceans.
The tuna's diet consists of many different sea creatures, including squid and other species of fish.

Why Japanese have lived long and healthy lives?
Because we love TUNA! Believe or not?

How to eat

Great Party Food Ideas

Just place "diced cut" tuna, squid, salmon and avocado (optional) on a large party plate and pour your favourite* salad dressing over the mix. This easy to make plate is beautiful and tasty! My favourite* salad dressing for this dish is vinaigrette or sesame.

Recommended by Oishi-san
Staff of Otsubo-suisan

Quality

Certified by US FDA HACCP

HACCP is a management system in which food safety is addressed through the analysis and control of biological, chemical, and physical hazards from raw material production, procurement and handling, to manufacturing, distribution and consumption of the finished product.

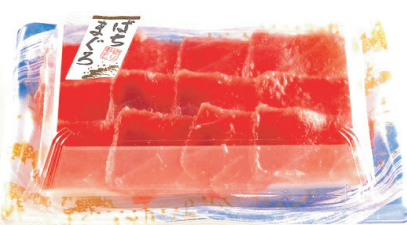
We give special attention to Quality

Stereoscopic SLIDE FREEZER can freeze TUNA in best temperature so that TUNA keeps its taste. It can also prevent TUNA from discoloring. It is only one example how much we give a special attention to our quality.

Products

Takaaki Otsubo

Representative Director
and President



Sliced TUNA
(for SASHIMI and SUSHI)



Negitoro
(Minced TUNA)



Diced cut of TUNA,
SQUID and SALMON
(for party dish)

Company Information

Otsubo-Suisan Co.,Ltd.

- Head Quarter:
630 Dobara Yaizu Shizuoka JAPAN 425-0055
- Oigawa Factory:
1280 Yoshinaga Yaizu Shizuoka JAPAN 421-0211
- Yaizu Factory:
3392-9 Kogawa Yaizu Shizuoka JAPAN 425-0033

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About us

Otsubo-Suisan CO.,Ltd.is one of the manufacturers for processing frozen and chilled seafood for years ,such as All kind of tuna (bluefin tuna, Bigeye tuna, yellowfin tuna and so on),Skipjack tuna and salmon . we not only have our own two factories but also have many cooperated factories,which are located in Japan.All products are manufactured with advanced equipment and strict QC procedures to ensure quality.Our sales team is quick to respond to our clients for any requirements.Our products enjoy a high reputation among our customers.

Our Advantages

- a. Certified by US FDA HACCP in February 2003
- b. High Quality ,Best Service and Steady Supplied
- c. Healthy ,safety and yummy taste
- d. Advanced equipment
- e. Excellent service



Our service

1. Before sale

- a. You can ask any information about Tuna,Skipjack tuna and salmon
- b. Our stuff will be reply you by email as soon as possible
- c. Welcome to visit our factory

2. During selling

- a. You can get the most competitive price
- b. You can get the best quality
- c. You can feel our sincerity and trust











Products Spec Sheet

Products Name	Frozen tuna negitoro		
Spec	300g×10(3KG)		
Weight	3kg		
Preservation Temperature	Keep Under -18℃		
Expiry date	Under 10℃(Defrost): 2 days include Defrosted Date		
Bacterial examination	Number of Bacteria		
	E.coli group		
	Salmonella		
	Staphylococcus aureus(MRSA)		
	Listeria		
Origin	Japan (Yaizu)		
	Processing		
	Otsubo-Suisan CO.,Ltd.		
	Inner in the PET Box		
Spec / Size	300g×10 10bags		
Packing Size	300g×10 38.6*26.9*17.2cm		
Manufacturer	Otsubo-Suisan CO.,Ltd. 3392—9 Kogawa Yaizu Shizuoka 421-0211 JAPAN TEL:054-662-2442 http://www.otsubo-suisan.co.jp		
Flow Chart	material acceptance→Washing&Thawing Raw Material → First Sterilizing →The backbone, quarter and bloody color meat removal→ Second sterilizing →renkomi→Refrigeration safekeeping →Measure and packing→Metal detector (Fe 2.0 Sus 3.0) and weight checker → Freezing → Packing → Cold storage		
Ingredient	Material	Country Of Origin	
	Tuna(Yellowfin tuna,Bigeye tuna,Albacore	Japan,Taiwan and others	
	Vegetable fats and oils	Japan	
	pH control chemicals ,antioxidant (V.C,V.E)	Japan	



Product Details









Product name	Net weight	Preservation Temperature	Product picture (inside, image of it being used/eaten, etc)	Product Features
Southern bluefin tuna negitoro 	100g~500g	Keep Under -18℃		The food texture by which the moment put in the mouth melts is itself deliciously.
Negitoro 	100g~500g	Keep Under -18℃		We manufacture it taking advantage of the original taste. Because it uses yellow skin tuna and big eyetuna , it has become a deep flavor. It is delicious as it is, but you can enjoy it by natto mixed.
Yam mixed negitoro 	100g~500g	Keep Under -18℃		yams that cutted into diced was mixed with negitoro and you can enjoy the texture. It has also become a product that you can enjoy the looks as well.
squid mixed negitoro 	100g~500g	Keep Under -18℃		A red and white contrast is the product which can also be enjoyed from the appearance as a topping of eating as a relish taken with sake and donburi. The taste of Squid and the delicious mix of tuna mud is a wonderful product .

TEL.054-625-2442 FAX.054-625-2441

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Otsubo-Suisan CO.,Ltd.

Product Details

Product name	Net weight	Preservation Temperature	Product picture (inside, image of it being used/eaten, etc)	Product Features
Southern bluefin tuna chutoro sashimi 	100g~500g	Keep Under -18℃		The greatest feature is "sweetness", from children to elderly people is popular.
Yellowfin tuna sashimi 	100g~500g	Keep Under -18℃		you will eat the original taste of tuna as it is, of course, can be delicious even if Tekka donburi.
Roasted Albacore tuna staining 	100g~500g	Keep Under -18℃		The 27th National Aquatic Products Consolidated Quality Review be rewarded . There is taste, so you can also eat it as well as an appetizer just as it is as donburi
Albacore tuna toro sashimi 	100g~500g	Keep Under -18℃		The click texture and refined fat . It is popular for young people.

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Product name	Net weight	Preservation Temperature	Product picture (inside, image of it being used/eaten, etc)	Product Features
Pacific bluefin tuna super fatty sashimi 	100g~500g	Keep Under -18°C		Because of its rich abdominal fat, good taste and strong color, it is especially suitable for sashimi and sushi. Bluefin tuna fatty tuna was heaped. Elegant fat is one from which you will have a reputation.
Bigeyes tuna sashimi 	100g~500g	Keep Under -18°C		The meat is lean with less fat and meat color is bright shiny red, it is very good for sashimi. It is very popular for people.

We are still many kinds of products

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