

FUENTES

EL ATÚN ROJO

EST. 1984

PRODUCT
BROCHURE

Tradition, trust and quality
Ricardo Fuentes Group





BLUEFIN TUNA FAMILY

After more than 50 years working with bluefin tuna as it has conquered the world, we are now the leader in the global market in this increasingly understood and appreciated member of the tuna family.

We export nearly 85% of our output to countries on 5 continents, and can guarantee a supply of bluefin tuna all year round. Our bluefin tuna are the preferred option on the Japanese market, the most knowledgeable and demanding in the world, where we have spent over 30 years building up an enviable reputation.

We use different types of fishing tackle and have a range of facilities in Spain, Portugal, Morocco, Malta, Italy and Tunisia, allowing us to adapt to the needs of our customers. The Ricardo Fuentes e Hijos Group is the world leader in the bluefin tuna industry.







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BLUEFIN TUNA FOR HAUTE CUISINE

Bluefin tuna is a delicacy appreciated worldwide for its outstanding culinary and nutritional properties.

Only a few products are in themselves able to make all the difference in the kitchen, and bluefin tuna is one example: an outstanding ingredient worthy of the utmost care and respect.

Our commitment is to guarantee a supply of bluefin tuna to our customers, offering the utmost quality and full guarantees in terms of food safety and respect for the species and its habitat.

A SPECIES FOR THE FUTURE

All our bluefin tuna are wild adult fish caught using sustainable fishing techniques. They are raised, fed and caught to order, following the Japanese technique of ike jime. Each of our products comes with a label providing traceability of the cut from sea to table.



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EVERY PART OF THE BLUEFIN TUNA IS USED

Every part of the tuna has its own characteristics, offering unique culinary possibilities.

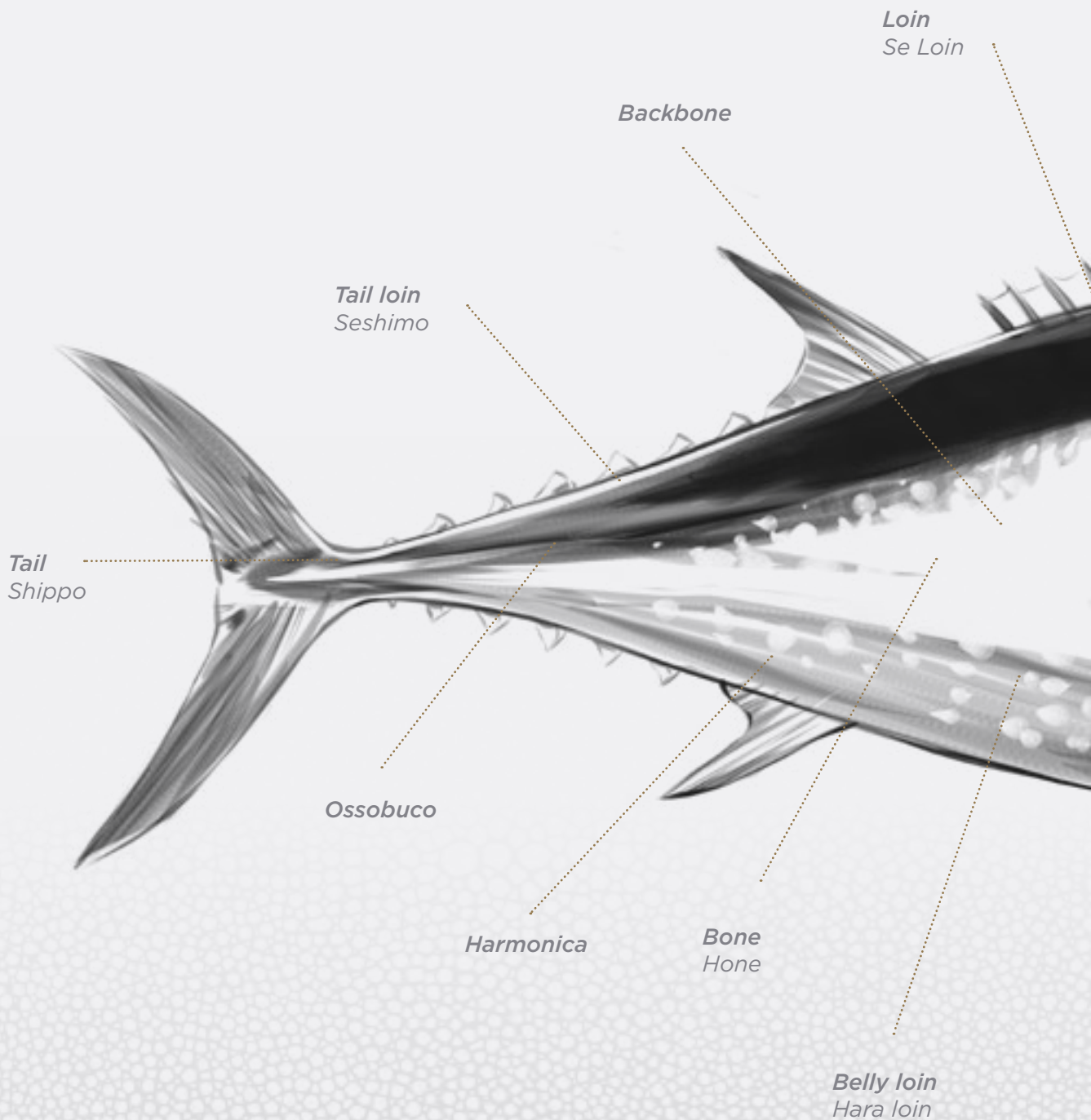
This catalogue includes the familiar prime cuts of Bluefin Tuna used in haute cuisine, such as the loin and belly. But we will also show you a few hidden treasures concealed within the anatomy of this amazing species of tuna, such as the spine, eye and heart, cuts inspiring the most creative chefs to explore innovative culinary realms.

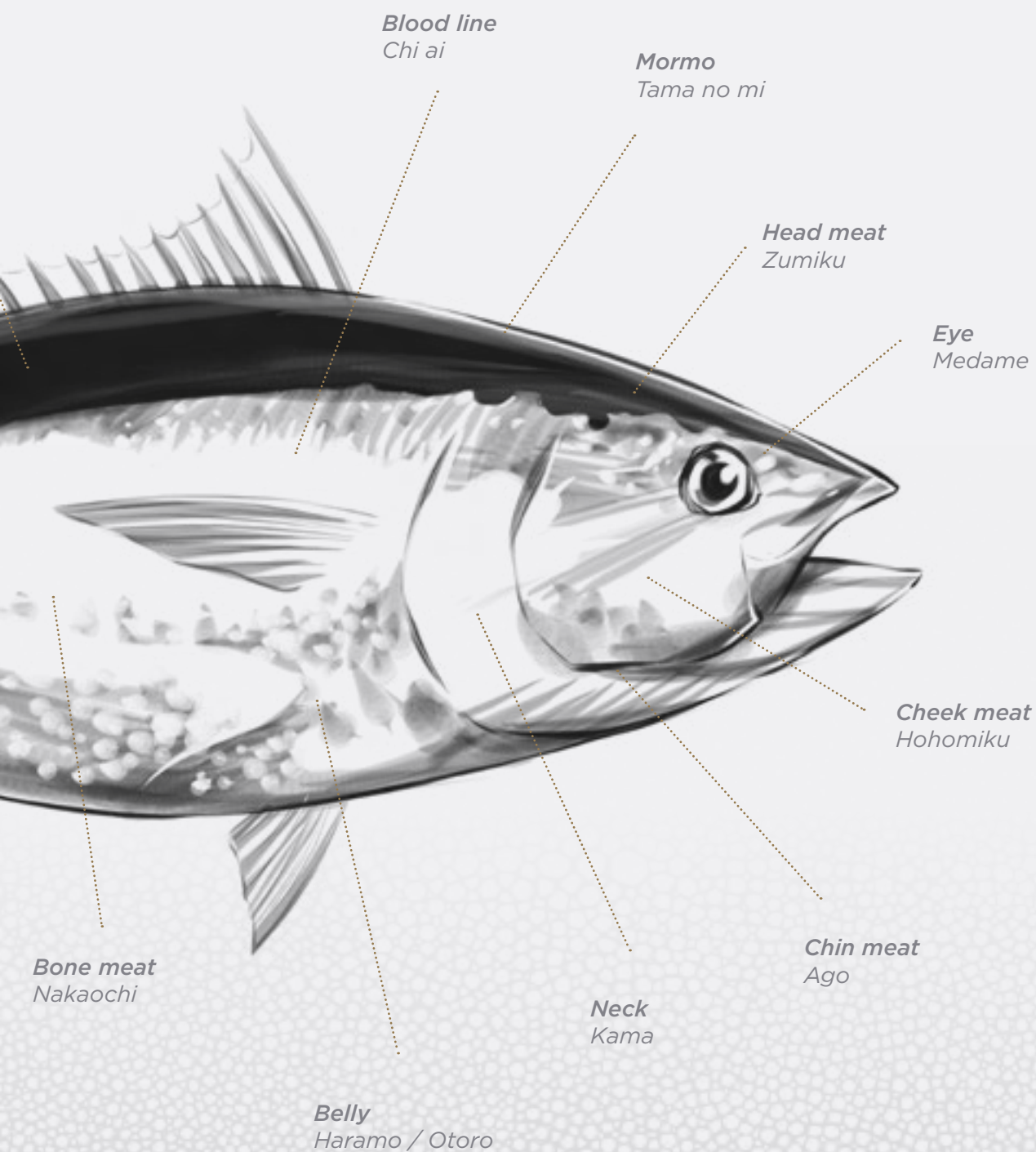
AN EXCLUSIVE BRAND FOR A UNIQUE PRODUCT

- Freshness: we fish to order.
- Ideal percentage of fattiness.
- On demand 365 days/year.
- Delivery in 36 hours.
- Fulfilling the highest Quality standards.



BLUEFIN TUNA BUTCHERY





LOIN



**Fresh
Produce**



**Produce deep
frozen at -60°**

The prime cut par excellence

Thanks to its large size, clean texture and versatility, the loin is the most commonly used cut of tuna.

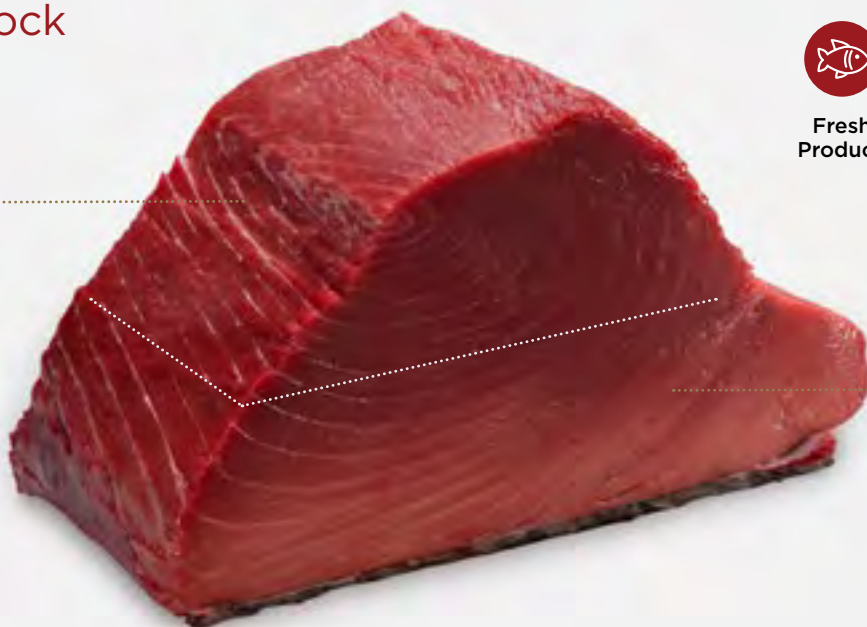
The Japanese divide the loin into Akami and Chutoro. The Akami is the part next to the dorsal fin, with an intense red colour and lower level of fat. The Chutoro is the part next to the spine, with a more pinkish colour, because of the higher level of fattiness.

The loin is perfect for serving raw. As sashimi, sushi, tartar, ceviche or simply grilled or barbecued, the result is outstanding.



Loin block

Akami



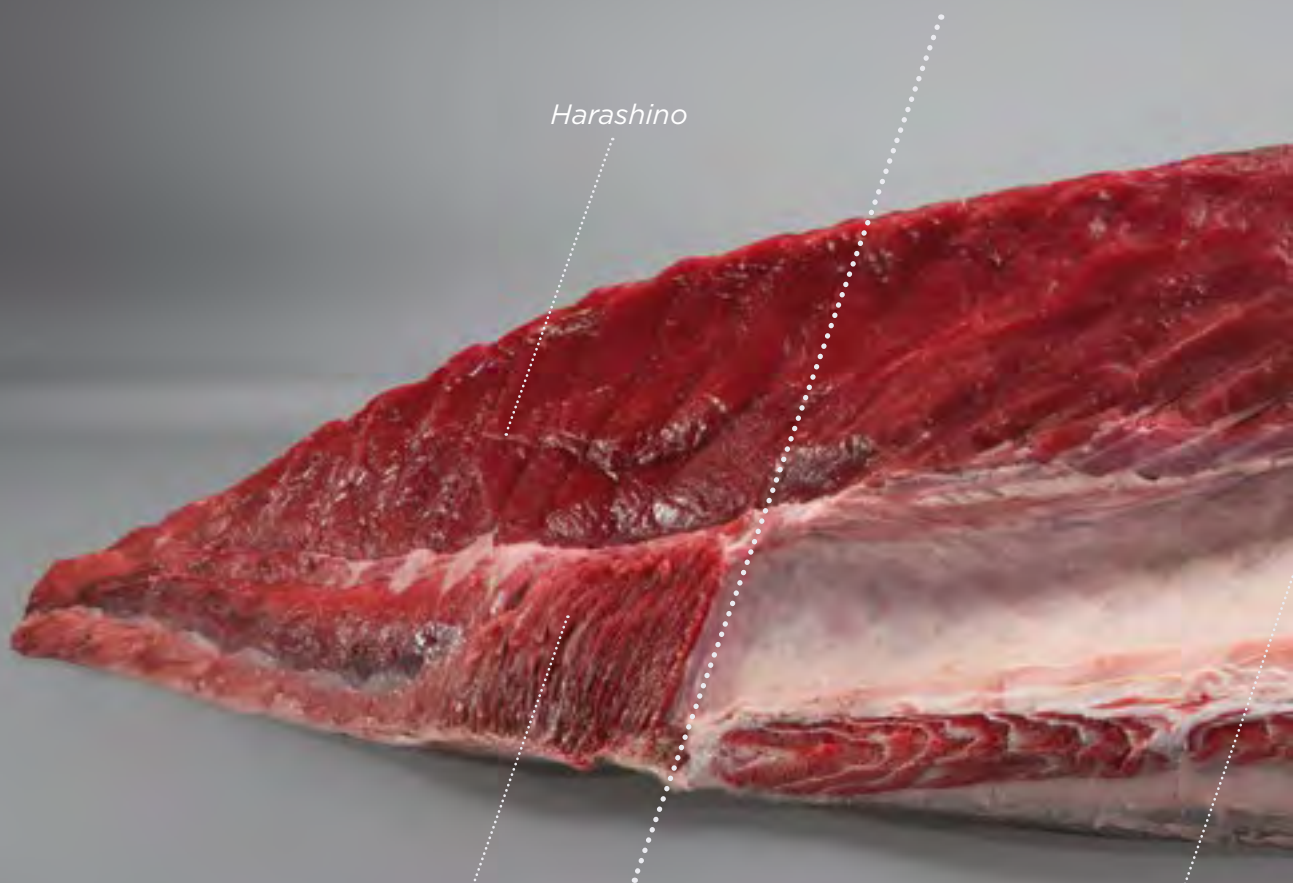
Fresh
Produce



Produce deep
frozen at -60°

Chutoro

LOIN WITH BELLY



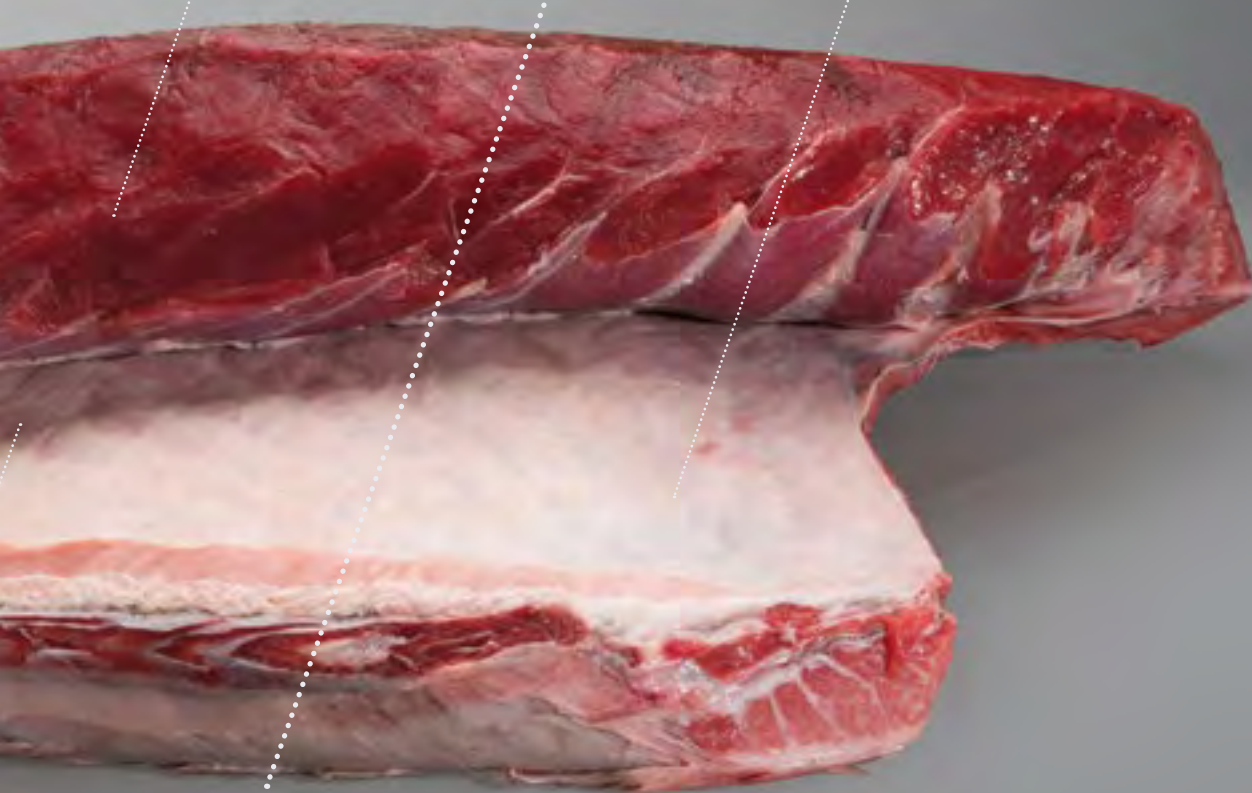
Harashino

Armónica

*Haramo
Otoro*

Harakana

Harakami



Fresh
Produce



Produce deep
frozen at -60°

Winning combination

One of the most prized cuts of bluefin tuna is the Harakami, the lower loin and belly.

This cut measures 32 cm in length, combining two of the most prized and valued parts of the tuna, combined in one single product with a host of contrasts: colour contrast between the intense red of the loin and the paler pink of the belly, contrasting flavours because of the different levels of fattiness.

Lower loin with belly unquestionably offers endless culinary potential.

BELLY



Half belly



Fresh
Produce



Produce deep
frozen at -60°

The icon of japanese cuisine

The most legendary cut of tuna, and one of the most highly prized by lovers of fine cuisine. With a pinkish colour and silky, highly delicate texture, the belly, also known as "Otoro" is to be found at the base of the lower loin, and contains the highest level of fat.

The undisputed star of dishes served raw, such as sushi, tartar and sashimi, although its versatility also allows it to shine in other forms, such as grilled, barbecued or in a range of casseroles. Some chefs cook it to create a striking roasted crust.



Fresh
Produce



Produce deep
frozen at -60°

Belly slice



Fresh
Produce



Produce deep
frozen at -60°

CHEEK MEAT



Morsel of the gods

Or “Hoho-niku” to the Japanese. Whatever term you use, this is a very special cut of tuna: the inner side of the face, located just below the fish’s eyes. It stands out for its distinctive flavour and texture, and is highly sought after by those looking for new culinary experiences. It has a highly gelatinous consistency and is normally grilled, although it is also the perfect ingredient for tuna casseroles, lending its unmistakable character.



**Produce deep
frozen at -60°**



HEAD MEAT



Object of desire

Its intense flavour make this the dark object of desire of Haute Cuisine. The “Noten” is found covering the end of the head, with the largest tuna providing two cuts. It stands out for its succulence and balance between flesh and fat. Characteristics which make it the star of all manner of recipes, from straightforward grilling or baking in salt to more elaborate casseroles. Perfect for ceviche.



Produce deep
frozen at -60°



END LOIN



The entrecôte of the ocean

The end loin is the last section of the loin, a highly versatile cut offering countless culinary possibilities. It is perfect grilled, as the “entrecôte of the sea”, but is also highly recommended for such other methods as barbecuing, stewing or casseroles.



**Produce deep
frozen at -60°**



OSSOBUCO



Supremely silky

Made up of the loins found next to the spine of the tuna and the bone itself, ossobuco always creates an impression. This is a particularly distinctive cut given its high level of collagen, giving it greater silkiness. It is suitable for all types of preparation, grilled, roast and stewed, although casseroled with a fortified wine it produces a truly memorable dish.



Produce deep
frozen at -60°



NECK



The great unknown

Increasingly used in haute cuisine, the back cheek, or “Kama-toro”, is no longer considered an “off-cut” used up by the fishermen themselves, but is instead an essential ingredient in the creations of the most innovative chefs. This cut is located between the head and belly, with fatty flesh offering an intense flavour and succulent texture. Known as the “rib-eye of the sea”, it is perfect for barbecuing, but can also be grilled or stewed.



**Produce deep
frozen at -60°**



FROZEN SPINE



With tuna, even the spine has value

Both the bone and the flesh surrounding the spine offer intriguing culinary uses. The synovial fluid can be extracted from the bone, an ingredient with a mild flavour and highly distinctive texture, perfect for eating raw or for making sauces.

The meat taken from the central part of the spine is particularly tasty thanks to its high blood content, and is suitable for any recipe that calls for minced tuna. Its freshness and distinctive taste make it perfect to serve raw, with a little dressing.



**Produce deep
frozen at -60°**



HEART



Beating with flavour

This was another of the “leftovers” retained by the fishermen, but has now become a fashionable product in the most cutting-edge haute cuisine. Its intensely dark colour, richly meaty texture and powerful flavour have already caught the attention of numerous chefs. It is normally filleted to be grilled or barbecued, but can also be salt-cured, stewed or casseroled.



**Produce deep
frozen at -60°**



CHIN MEAT



The oxtail of the sea

Position between the head and the belly of the tuna, this is a gelatinous bone with a great deal of extremely flavourful, silkily tender meat. Its unique texture and distinctive flavour make it a highly valued part of the tuna, above all for stews (it is quite rightly compared to oxtail), although it is also ideal for roasting or barbecuing.



Produce deep
frozen at -60°



BLOOD LINE



The superfood

Thanks to its red musculature (the dark meat), the bluefin tuna can migrate in search of food, swimming tirelessly at great speed. The darkest meat of the tuna comes from a band running alongside the spine. It has a tender texture and powerful flavour, and is mainly used in stews and sauces, although some chefs prefer to salt it or serve it in Royal style. It is known as a “superfood” thanks to its antioxidant properties and health-giving benefits.



**Produce deep
frozen at -60°**



EYE



Haute cuisine offal

The most cutting-edge chefs are always looking for new options for their recipes, unusual ingredients to lend character to their dishes. The eye of the bluefin tuna is one such ingredient. Used in Asia for years, it has recently begun to attract interest in the West among lovers of fine cuisine. The muscles from around the eye are used, providing fatty meat with plenty of collagen. This can be employed in a great many different recipes, but always proves popular when roast.



**Produce deep
frozen at -60°**



BACKBONE



Oceanic ribs

An unusual cut of tuna very similar to pork rib. The black backbone is to be found at the top of the fish, and runs from head to tail. It is normally used in stews. The white backbone is the lower part, running from the centre of the belly to the tail. Both have numerous culinary applications, which of course include barbecuing.



**Produce deep
frozen at -60°**



SPINE



Bluefin tuna toppings

Also known as “Nakaochi”, the meat from the spine of the tuna is typically removed manually at the end of the butchering process. In fact this often serves as a delicious breakfast for those attending the event. It is ideal for burgers or meatballs (any recipe calling for minced tuna), or as a topping for salads or ceviches.



Produce deep
frozen at -60°



HARMONICA



A melody of flavour

This cut owes its name to the musical instrument, as the marbled flesh seems to be punctuated about every half-centimetre by a quill running horizontally and vertically, resembling a harmonica. The meat has a very silky texture and mild flavour, which surprisingly resembles beef. It is not suitable to be eaten raw, because of the large amount of collagen and fibre it contains, but produces outstanding results when cooked in various recipes.



**Produce deep
frozen at -60°**



The background of the entire image is a close-up of a rustic wooden cutting board with a prominent grain. Three pieces of gourmet tuna tartare are arranged on the board. Each piece consists of a square of pink seared tuna resting on a thick, white, creamy base. The tuna is garnished with a small, golden-brown fried element, possibly a potato or bread crumb, and a sprig of fresh green pea tendrils. The lighting is warm and focused, highlighting the textures of the wood and the freshness of the ingredients.

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AN EXCLUSIVE
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PURELY GASTONOMIC
PROPOSAL.

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TRACEABILITY GUARANTEE

We offer the utmost guarantees in terms of quality. Thanks to our Traceability System we can certify that our tuna has been fished in accordance with the regulations currently in force, guaranteeing the continuity of the species.

All Fuentes products have their own traceability label. By entering the code on our website or scanning the QR code on a mobile, consumers have access to full information about the journey that the product has followed from source to the consumer, as well as complete details of the size, fat, weight and legal documents.



ALL THE INFORMATION
ABOUT OUR TUNA READILY
TO HAND.

atunrojofuentes.com



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Tradición, confianza y calidad.
Grupo Ricardo Fuentes
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