



Yurrita Gastronomika - Jose Andres Selection

# 391301 - Ventresca Bonito Del Norte Tuna

Ventresca from the bay of biscay. They are caught using traditional fishing methods by boats that respect marine reserves through sustainable fishing management.



## Nutrition Facts

Servings per Container 6  
Serving size 36.0g (36g)

Amount per serving  
**Calories 64**

% Daily Value\*

Total Fat	3g	4%
Saturated Fat	2g	10%
Trans Fat		
Cholesterol	17mg	6%
Sodium	144mg	6%
Total Carbohydrate	0g	0%
Dietary Fiber	0g	0%
Total Sugars	0g	
Includes Added Sugar	0g	0%
Protein	10g	
Vitamin D	24mcg	120%
Calcium	29mg	2%
Iron	1mg	6%
Potassium	267mg	6%

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

### \* Benefits

The White Tuna Belly is one of the most exclusive references of Yurrita, its production is limited. Is caught in the Cantabrico Sea. The fishing gear used are fishing lines and hooks and its elaboration is carried out with fresh white tuna. As a result of this origin, method of capture and elaboration, a product highly appreciated by the most demanding palates is obtained.

### Ingredients

White Tuna (Thunnus alalunga), olive oil, salt

### Allergens

#### Contains:



#### Free From:



### Handling Suggestions

dry storage

### Serving Suggestions

One tin for two people.

### Prep & Cooking Suggestions

Directly to the plate.

### Product Specifications

Brand	Manufacturer	Product Category
Yurrita Gastronomika - Jose Andres Selection	Yurrita Group	

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
649190000317	BOV11412	391301	16491900003177		12/3.9 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
4.08lb	2.94lb	Spain	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
7.9in	4.3in	2.7in	0.05ft3	10x12	999days	60°F / 77°F



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### Nutrition Analysis - By Measure

Calories	64	Total Fat	3g	Sodium	144mg
Protein	10	Trans Fats		Calcium	29mg
Total Carbohydrates...	0g	Saturated Fat	2g	Iron	1mg
Sugars	0g	Added Sugars	0g	Potassium	267mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	17mg		
Vitamin A(U)		Vitamin D	24mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2	
Monosodium		Sulphites		Nitrates	

### Additional Images

