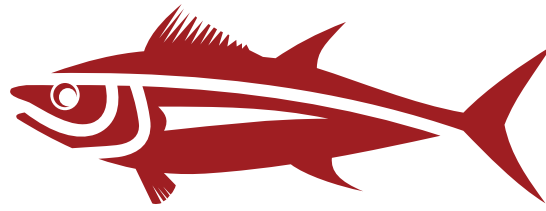


NEW!



RED SAMURAI™

Rethink Tuna!

Export Packers introduces Red Samurai Tuna! We start with the best quality freshly caught Bigeye and Yellowfin Tuna. The fish is then gilled, gutted and placed into the super freezer on the vessel within one hour of being caught.

The tuna is frozen to a core temperature of -60°C , using Ultra Low Temperature (ULT) technology. At this temperature, all cellular activity stops, halting any natural decomposition of the fish and essentially stopping time. The ULT process also kills any harmful parasites that are commonly present in fresh fish.

At our Brampton facility, we use proprietary Japanese ULT Revival equipment that restores the just caught properties of the tuna. The freshness, texture and colour of the tuna will be the same as when it was first caught.

Red Samurai offers Bigeye tuna as well as Yellowfin Tuna that is MSC certified and Ocean Wise recommended.





WHY RED SAMURAI TUNA?

- **Uses proprietary ULT technology** - Preserves just caught freshness.
- **Consistent quality** every time that maintains the fresh caught product attributes.
- **Stable year round supply.**
- **100% Yield** – no waste.
- **All natural**, with no additives, preservatives or artificial colours.
- **Responsibly sourced** MSC certified sustainable and Ocean Wise Recommended Yellowfin Tuna.
- **Food safety** - ULT process kills harmful parasites.

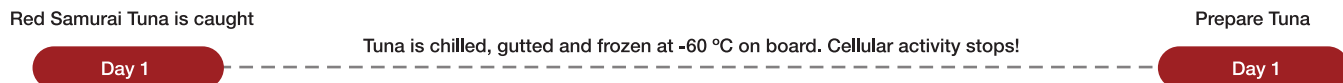


HOW FRESH IS YOUR “FRESH” TUNA?

“Fresh” Tuna



vs. Red Samurai Tuna



When it comes to quality, ULT freezing is a revolutionary technology that stops time between catch and consumption! When ULT tuna is professionally thawed, using advanced proprietary Japanese technology, it delivers the freshness, texture and colour of just caught tuna.

OUR HANDLING PROCESS IS DIFFERENT!

- Thawed Red Samurai Tuna requires oxygen to bloom, unlike fresh tuna that decomposes when exposed to oxygen.
- Follow our detailed handling instructions to ensure you get the freshest product possible.
- Go to www.redsamuraituna.com for detailed instructions on video and in print.

For more info, contact your Export Packers Fresh Sales representative at 905-595-0777 ext. 7238, info@redsamuraituna.com or visit www.redsamuraituna.com