



RYKOFF SEXTON™



POLE AND LINE CAUGHT ALBACORE & SKIPJACK TUNA

As the first to market in foodservice, we're proud to offer pole and line caught chunk white albacore and skipjack tuna. It is fished using one of the most sustainable methods for catching tuna throughout the western and central Pacific Ocean.



Earning a proud place in the kitchens of sophisticated chefs everywhere

Rykoﬀ Sexton® delivers a product you can be proud to serve. This tuna is pole and line caught using dolphin-safe catch methods. This contributes to the long-term conservation and sustainable use of tuna stocks, reducing bycatch and promoting ecosystem health.

Product Inspiration

In 2013, sustainable tuna retail sales were +73% vs. the leading nonsustainable tuna at +17%. Since 40% of restaurants serve tuna, this item is an excellent choice for the conscientious consumer.

Only albacore tuna can be labeled as white tuna, a premium fish with a mild flavor and a meaty texture. Skipjack tuna has a darker-colored meat and a stronger, more pronounced flavor. Tuna is a great option for healthier menus because it's naturally low in fat and cholesterol and an excellent source of omega 3.

Ideal Uses

- Salad topping
- Entrée
- Tuna salad
- Pasta entrées or salads

Features & Benefits

- First to market in foodservice with sustainable tuna
- 40% of restaurants serve tuna
- Skipjack tuna has a darker color and a stronger, more pronounced flavor
- Albacore tuna, a more premium fish, has a mild and meaty texture
- Naturally low in fat and cholesterol and an excellent source of omega 3
- Premium tuna for the discerning customer

A-Code	Product Description	Pack Size
7877517	Pole and Line Caught Albacore Tuna	6/66.5 oz.
7877509	Pole and Line Caught Skipjack Tuna	6/66.5 oz.

Food Fact

Pole and line fishing virtually eliminates bycatch of sharks, turtles and other larger marine animals.



For more information about Rykoﬀ Sexton® products, visit www.usfoods.com or contact your local US Foods representative. 06-2014