

It's Delicious

to enjoy it in many ways

Tuna holds cultural significance in various societies and cuisines. It's a staple in many traditional dishes, especially in Mediterranean and Japanese cuisines. Can be prepared in various ways, such as grilled, seared, canned, or used in sushi. Its versatility in cooking and consumption methods makes it appealing to a wide range of culinary preferences.

Tuna has a distinct and mild flavor that can be enjoyed on its own or incorporated into a wide range of dishes.

It has high protein content, omega-3 fatty acids, and various vitamins and minerals.



SERIN

Bring Quality with Consistency and Integrity

Quality refers to the uncompromising pursuit of perfection, whether it be in products, services, or interactions. Consistency plays a vital role in establishing trust and reliability, as it signifies a reliable and predictable experience. Moreover, Integrity is the foundation of all actions, representing honesty, transparency, and a commitment to doing what is right.

By embodying these values, SERIN creates a lasting impact and builds a strong reputation.

Sustainability and Responsible Sourcing

From the moment the sun rises over the horizon, our fishermen set out with a shared mission: to provide you with the finest tuna while safeguarding the delicate marine ecosystems.

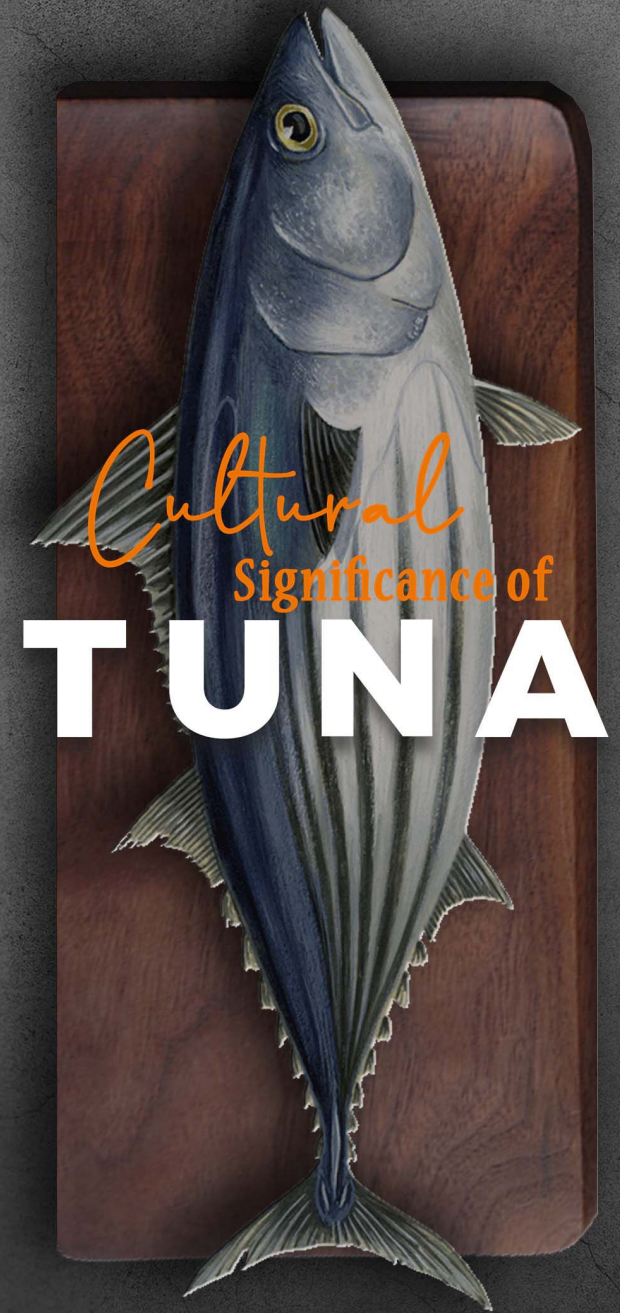
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Canned TUNA

Yellowfin TUNA

Recognized for its vibrant yellow finlets and tender, mild-flavored flesh, yellowfin tuna is a favorite in both sushi and sashimi. Its firm texture makes it suitable for a variety of cooking methods, including grilling and searing.

Our finest cut's

Tuna Loin

Fine cut

Perfect choice for sashimi or tataki



Tuna Steaks

Slab-like cut of uniform thickness

Perfect choice for Tuna steak



Tuna Saku

Rectangular blocks cut

Ideal for making ahi sushi or for pan searing,



Tuna Strips

Thin cuts

Succulent and flavorful meat



Tuna Poke Cube

Cut into square cubes

Good for sushi recipes and poke recipes



Our prominent tuna species:

1. Skipjack Tuna (*Katsuwonus pelamis*)
2. Yellowfin Tuna (*Thunnus albacares*)
3. Albacore Tuna (*Thunnus alalunga*)

The species of tuna and the packing style plays a crucial role in determining the texture, flavor, and versatility of this widely consumed seafood product. As a staple in many diets around the world, canned tuna offers convenience, long shelf life, and a source of lean protein.

Tuna Solid

Max. 15% flakes

Medium : Brine, Sunflower Oil Soybean Oil Olive oil, or customized.



Tuna Chunk

Max. 30% flakes

Medium : Brine, Sunflower Oil, Soybean Oil Olive oil, or customized.



Tuna Flakes

100% flakes

Medium : Brine, Sunflower Oil, Soybean Oil, Olive oil, or customized.



Individual tuna fillets gutted and cleaned (remove the organs, skin, bones and black meat). Cooked and frozen at -18°C. Prepared for tuna canning industry, we ensure that our pre-cooked tuna loin always follow food safety guidelines.

Pre-cooked loin tuna species:

1. Skipjack Tuna (*Katsuwonus pelamis*)
2. Yellowfin Tuna (*Thunnus albacares*)

PRE-COOKED

FROZEN TUNA LOIN

Our principles

Client-Centric Approach - We prioritize the needs and goals of our clients, ensuring personalized and tailored trading solutions.

Integrity and Transparency - We uphold the highest standards of integrity and transparency in all our trading activities, fostering trust and confidence.

Innovation and Adaptability - We embrace innovation and adaptability to stay ahead in the dynamic trading landscape, providing cutting-edge solutions.

Contact us:

Find out more:



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