

INNOVATIVE PRODUCTS FROM TUNA BY-PRODUCTS: TUNA HAM ALA FIESTA



Tuna Ham Ala Fiesta is one of the best sellers of the CITRA MINA SEAFOOD Market, more particularly during the Yuletide Seasons. It is rich in omega-3 fatty acids; no added animal fat and no MSG. It is very low in cholesterol and sugar, hence, is the best substitute for pork ham with even better texture, color and taste. It can be yummingly served either steamed or baked.

The product is vacuum-packed in nylon pouch and placed in a fancy carton box, showing all the information, e.g. Nutrition Facts. It is available in slices (226g) and whole (500g). It can be kept frozen at -18°C . It had been successfully launched at the IFEX 2004 at the World Trade Center and is exclusively sold at the CITRA MINA Seafood Market with 11 branches in the country. Their main stores are located in General Santos City.



Sliced Tuna Ham and its secondary carton package

The CITRA MINA SEAFOOD GROUP, a big tuna exporter based in General Santos City had commissioned Dr. Erlinda B. Panggat to transform the yellowfin tuna by-products e.g. red and black meats, skin, trims, etc. into novel products that are **affordable yet amazingly tasty and healthy**. Other top selling products include a variety of sausages, rolls, dumplings, fish floss, skin crispies, kikiyam; and thermally processed tuna in pouches and jars: sisig, adobo, burgers in mushroom sauce, and tuna in black bean sauce. Most of these products had already reached the US markets.

Nutrition Facts	
Serving Size: 2 pieces (75 g)	
Servings Per Container: 3	
Amount Per Serving	
Calories 80	Calories from Fat: 0
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Cholesterol 20mg	7%
Sodium 710mg	30%
Total Carbohydrates 5g	2%
Dietary Fiber 0g	0%
Sugars 3g	
Protein 16g	
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 2%
* Percent Daily Values are based on the 2,000 calories diet.	
Ingredients: Tuna meat, fruit juice, cornstarch, eggwhite, fresh garlic, fresh onions, sugar, salt, phosphate, curing salt and other spices.	



The CITRA MINA SEAFOOD GROUP still communicates occasionally for any further modifications or innovations not only for product development but also for packaging and product quality and safety.

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